

ALL DAY MENU

TURN OVER TO SEE OUR DRINKS MENU >>>

SMALL PLATES

we recommend one small plate as a starter or lots to share for main course

BREAD & OLIVES VE GFO 7.95

marinated mediterranean mixed olives, served with olive oil, balsamic vinegar & sourdough

SOUP V GFO 7.95

homemade soup of the day, served with sourdough & british butter

WILD MUSHROOMS V 8.95

wild & field mushrooms with cream, onions & garlic, toasted sourdough & a drizzle of truffle oil

MOULES MARINIÈRE 12.95

shell on mussels in a white wine, onion and cream sauce, with sourdough & british butter

HALLOUMI FRIES V GF 8.95

cajun coated halloumi fries, served with a pot of spicy hot honey

PULLED PORK BAO BUNS 9.95

soft steamed bao buns, with smoky bbq pulled pork, cucumber, sesame seeds & radish

CRISPY GYOZA 8.95

choose from chicken, prawn or vegetable (v) with pickled carrot & mooli and a soy and honey dip

NDUJA DOUGH BALLS 7.95

freshly baked dough balls with spicy nduja sausage, parmesan and sriracha mayonnaise dip

CHICKEN STRIPS 8.95

crispy fried chicken breast, coated with spicy buffalo & ranch dressing or hot honey

CAMEMBERT V 14.95

oven baked and served with freshly baked pretzel doughballs and hot honey (for two to share)

THE GRILL

GAMMON STEAK GF 15.95

dry cured unsmoked gammon steak, fried eggs, thick cut chips & garden peas

RUMP STEAK GF 24.95

10oz british dry aged premium rump steak, grilled tomato, dressed rocket & skin on fries

SIRLOIN STEAK GF 26.95

8oz british dry aged premium sirloin steak, grilled tomato, dressed rocket & skin on fries

PEPPERCORN SAUCE GF
MUSHROOM & TARRAGON SAUCE GF
LIGHTLY BATTERED ONIONS VE
FIELD MUSHROOMS VE
grill extras + 3.75 each

BURGERS

our burgers are all served in a glazed brioche bun, accompanied with skin on fries & crunchy slaw

DOUBLE SMASH GFO 17.95

british beef, monterey jack cheese, streaky bacon, lettuce, tomato, red onion, gherkin & burger sauce

ADD BBQ PULLED PORK 3.75

JERK CHICKEN GFO 16.95

spicy jerk marinated chicken breast fillet, mango slaw, lettuce, red onion and jerk mayonnaise

HALLOUMI V GFO 16.95

lightly fried with cajun seasoning, served with lettuce, tomato, red onion & sriracha mayonnaise

SIDES

MIXED VEGETABLES V GF 3.75

LIGHTLY BATTERED ONIONS VE 3.75

SIDE SALAD VE GF 3.75

GARLIC FLATBREAD V 5.95

GARLIC FLATBREAD & CHEESE V 7.95

THE STOVE

FISH & CHIPS GF 16.95

crispy battered haddock fillet, thick cut chips, mushy peas, fresh lemon

CHICKEN BREAST GF 17.95

free range chicken, potato dauphinoise, mushroom cream & tarragon sauce with green beans

BEEF BRISKET GF 19.95

slow cooked beef brisket, buttered mash, glazed carrots, spring greens & bacon with roast gravy

ROAST TURKEY BREAST 18.95

traditional trimmings with sprouts, glazed carrots, parsnips, cauliflower cheese & yorkshire pudding

SALMON FILLET GF 22.95

pan-fried salmon fillet, baby hasselback potatoes, asparagus, mussels & saffron cream sauce

PORK PORCHETTA 18.95

rolled pork belly, garlic, herbs, black pudding bonbon, potato dauphinoise, spring greens, bacon & gravy

DUCK CONFIT & BREAST GF 25.95

pan-seared duck breast and confit leg, potato dauphinoise, asparagus with a redcurrant sauce

MUSHROOM TORTELLONI V 16.95

wild mushrooms, spinach, cream & white wine sauce, gran mantovano & a drizzle of truffle oil

PIES

BEEF & ALE 18.95

slow cooked beef, onions & stout, shortcrust pastry, buttered mash, glazed carrots, greens & roast gravy

CHICKEN & MUSHROOM 17.95

slow cooked chicken & mushrooms, shortcrust pastry buttered mash, glazed carrots, greens & roast gravy

VEGETABLE WELLINGTON VE 17.95

butternut squash, almond & lentil filling, puff pastry hasselback potatoes, greens, glazed carrots & gravy

FLATBREADS

lightly toasted soft sourdough flatbreads, made to order, select from the following:

CHORIZO 9.95

sun-blushed tomatoes, red onion, mozzarella, tomato sauce, fresh basil & olive oil

HALLOUMI V 9.95

tzatziki, pomegranate seeds, spicy hot honey, fresh coriander & cracked black pepper

PROSCIUTTO 9.95

cherry tomatoes, mozzarella, tomato sauce, balsamic glaze, spicy hot honey & fresh basil

SHREDDED BEEF 11.95

beef brisket ends, caramelised onions, mozzarella & garlic butter

SKIN ON FRIES VE GF

THICK CUT CHIPS VE GF

SIDE SALAD VE GF

flatbread extras + 3.75 each

SUNDAY ROASTS

our roasts are all served with roast potatoes, pork & sage stuffing, pig in blanket, cauliflower cheese, glazed carrots, sprouts & roasted parsnips

BEEF TOPSIDE 19.95

roasted aged british beef & yorkshire pudding, with trimmings & roast gravy

PORK PORCHETTA 18.95

rolled british pork belly, herbs, yorkshire pudding, with trimmings & roast gravy

ROAST CHICKEN BREAST 18.95

pan-roasted free range chicken breast, yorkshire pudding, with trimmings & roast gravy

THE PLATTER 23.95

beef topside, pork porchetta & chicken breast, yorkshire pudding, with trimmings & roast gravy

roasts are served from 12noon until 6pm every sunday subject to availability

SALAD

HOUSE SALAD VE GF 14.95

mixed leaves, spinach, tomato, radish, cucumber, & red onion with french dressing, plus your choice of topping:

PAN-ROASTED CHICKEN BREAST GF
SALMON FILLET GF
FRIED CHICKEN GOUJONS
CAJUN COATED HALLOUMI FRIES V GF

PUDDINGS

CRÈME BRÛLÉE V 8.95

rich & creamy vanilla bean custard, caramelized sugar & homemade shortbread biscuits

STICKY TOFFEE PUDDING V 8.95

classic light sponge, with caramel sauce & vanilla ice cream

CHOCOLATE BROWNIE V 8.95

rich chocolate brownie with vanilla ice cream, crushed nuts & chocolate hazelnut sauce

CHRISTMAS PUDDING V 8.95

traditionally made with mixed fruits, almonds & ginger served with orange chantilly cream

APPLE & CINNAMON CRUMBLE GF 8.95

cooked english apples topped with buttery crumble and served with vanilla custard

TIRAMISU V 8.95

espresso soaked sponge fingers, sweetened mascarpone and topped with chocolate curls

BAKED COOKIE DOUGH V 13.95

freshly baked cookie dough, milk chocolate & hazelnut sauce & vanilla ice cream (for two to share)

BRITISH CHEESE SELECTION V 16.95

black bomber cheddar, somerset brie, blacksticks blue, and a selection of water biscuits with a pear, date & cognac chutney (for two to share)

GELATO 3 SCOOPS V GF 8.95

flavours: vanilla, chocolate, salted caramel, pistachio, strawberry, honeycomb or cookies & cream | add a topping: oreo crumb, biscoff crumb, crushed nuts or mini marshmallows | add a sauce: hazelnut & milk chocolate, caramel or white chocolate & candyfloss

all of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions don't always mention every single ingredient, so just ask if you're unsure. allergens contained within our condiments are not included in the allergen information. please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously. whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. some of our fish dishes may contain small bones. (V) vegetarian (GFO) gluten free option available (GF) gluten free (VE) vegan (VEO) vegan option available