

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

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

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 V GF **2.95 | 5.95 | 8.95**
one, two or three scoops, select your flavour: vanilla, chocolate, salted caramel, pistachio, strawberry, honeycomb or cookies & cream

choose your sauce: hazelnut & milk chocolate, caramel or white chocolate & candyfloss

now pick a topping: oreo crumb, crushed nuts, biscoff crumb or mini marshmallows

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