

MENU

~ To Start ~

Soup Of The Day (gfa/vegan) £6.25

Homemade soup served with a warm bread roll

Crispy Camembert (gfa/v) £7.25

Breaded camembert served with a tomato and onion chutney

Crab Scotch Egg (gfa, df) £8.25

With a red pepper & chilli aioli

Garlic Mushrooms (gfa/dfa) £7.25

Served on sourdough toast

Duck Liver Parfait (gfa) £7.75

With a red onion and plum chutney and toasted ciabatta

Beef Brisket £8.00

Slow cooked beef brisket bonbons, with a whiskey bbq dipping sauce

~ Middle ~

Chefs Fish n Chips (gf/df) £15.75

Classic tartare sauce, garden peas, lemon wedge

Salmon (gfa/dfa) £19.00

Teriyaki salmon with stir fry noodles, braised pak choi with a sesame and honey glaze

Add prawns £4.50

Wild Mushroom Risotto (dfa/gf) £15.50

Wild mushroom & gruyere cheese, with grilled asparagus and truffle oil (dfa/gf)

Add chicken £4.50

Braised Feather Blade of Beef (gf/dfa) £22.00

Bubble and squeak, honey mustard glazed carrots, confit shallots and a red wine and beer jus

Homemade Pie of the Week £14.50

Creamed mashed potatoes, roasted root vegetables and gravy

Chicken Supreme (gf/dfa) £18.25

Pan seared with lemon and thyme butter, dauphinoise potato, sauteed greens and crispy kale

~ From The Grill~

Burgers:

All served with skinny fries & homemade coleslaw.

6oz Beef (gfa/dfa) £16.95

Our most popular beef patty served in a bun with bacon & onion jam, gherkin, baby gem, tomato and topped with Monterey jack cheese.

Buttermilk Chicken (gfa) £17.50

With baby gem lettuce, gherkin and tomato, topped with Monterey jack cheese and siracha mayonnaise

Beef and BBQ Pulled Pork Burger (gfa/dfa) £17.50

Topped with cheddar cheese with baby gem lettuce, gherkin and tomato

Vegan Burger (gfa/vgn) £16.00

Spinach & Lentil burger, served in a bun with sliced gherkin lettuce & beef tomato. Topped with Violife cheddar cheese.

Steaks:

Served with mushroom, tomato and chips.

8oz prime sirloin £27.00

8oz prime ribeye £29.00

Make it a Surf N Turf – add Kings Prawns £4.00

Add sauce of your choice £2.50

Peppercorn (gf/dfa) Blue Cheese (gf) Garlic Butter (gf/dfa)

Desserts:

Apple and Cinnamon Brûlée (gfa)

£7.00

With a shortcake biscuit

Chocolate Roulade (gfa)

£7.00

Served with pouring cream

Sticky Toffee Pudding (vga)

£7.00

Toffee sauce and custard

Mango Eton Mess (gf/dfa)

£7.00

With mango sorbet & fresh berries

Orange and Ginger Sponge

£7.00

Served with vanilla ice cream and orange liqueur soaked segments