



WHILE YOU WAIT

Olives <small>gf v</small> 4.50 A selection of marinated olives	Chorizo <small>gf</small> 3.95 Pan-fried Spanish chorizo with a honey glaze	Spicy Buffalo Wings 4.95 Chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli, served with a blue cheese sauce
Bread & Oils <small>gf v</small> 5.50 A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar	Pork Crackling <small>gf</small> 3.95 Homemade crackling with a burnt apple purée	Hummus <small>v</small> 4.95 Served with warm pitta
	Padron Peppers <small>gf v</small> 4.95 Served with sweet chilli sauce and smoked rock salt	

STARTERS

Soup of the Day <small>v gfa</small> 6.75 Homemade soup of the day served with gourmet warm crusty bread roll and butter	Ham Hock Terrine 7.95 Local ham hock terrine served with homemade tomato chutney, toasted sourdough and picalilli
Burrata <small>v gfa</small> 8.95 Burrata cheese with fresh pesto, dressed rocket, tomatoes and sourdough bread	Bruschetta <small>v gfa</small> 6.95 Smoked aubergine & feta cheese paste, fresh tomato, onion and garlic served on sourdough bread, drizzled with balsamic glaze
King Scallops <small>gf</small> 11.95 Served with celeriac puree, pancetta crumb, micro herbs and lemon vinegarette	Moules Marinieres <small>gfa</small> 11.95 Foye mussels and garlic cream topped with fresh parsley and dipping bread
Spicy King Prawns <small>gf</small> 12.95 Cooked in our tomato, garlic, feta, and chilli sauce served with jalapeno bread	Beef Carpaccio 10.95 Parsnip crisps dressed rocket and truffle oil on sliced Hereford beef fillet with shaved parmesan
Scotch Egg 8.95 Burford brown hen egg wrapped in pork & chorizo, served with a mild curry sauce and salad leaves	

SHARING PLATES

Oven-baked Camembert <small>v gfa</small> 13.50 Stuffed with fresh rosemary and garlic, served with toasted ciabatta, celery sticks and locally produced chutney	Fish Platter <small>gf</small> 21.95 White bait, smoked salmon, Bloody Mary Crayfish Cocktail, mussels saganaki and calamari served with toasted ciabatta and tartare sauce
Mediterranean Platter 22.95 Cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and feta & spinach filo parcels all served with warm pitta bread, hummus and tzatziki	

BURGERS

All served in a seeded brioche burger bun with tomato, red onion, gherkin, crisp lettuce, seasoned chips, and a side of coleslaw

Ultimate Beef Steak Burger 15.95 Dry aged steak burger with our famous bacon jam, smoked applewood cheese, crisp bacon and hand battered onion ring	Pork & Chorizo Burger 14.95 With Siriacha mayo
Black & Blue Beef Steak Burger 15.95 Dry aged steak burger with field mushrooms and Stilton cheese	Vegetarian 'Burger' <small>v</small> 13.95 Halloumi cheese, Aubergine, red pepper and Katsu mayonnaise
Upgrade to Sweet Potato Fries 2.50	

PUB CLASSICS

Chef's Pie of the Day 15.50 Served with mashed potato, seasonal vegetables, and a rich gravy	Hand Battered Fish <small>gf</small> 15.50 Line-caught haddock served with chunky chips, pea purée, tartare sauce and burnt lemon
Beef Wellington 31.00 Our take on a classic wellington served medium rare with dauphinoise potato, buttered asparagus and a beef jus	Chicken Supreme <small>gf</small> 16.95 Served with crushed new potatoes, tenderstem broccoli, woodfired red pepper sauce and chimchurri
Seafood & Chorizo Paella <small>gf</small> 21.95 Mussels, prawns and salmon cooked in our special house rice with red pepper, peas and smoked garlic. Served with dipping bread and burnt lemon	Fillet of Sea Bream <small>gf</small> 18.95 Fillet of sea bream with crushed new potatoes, aubergine and courgette salsa and red pepper sauce
Miso Aubergine <small>vg gf</small> 14.95 Baked Miso aubergine served on a bed of Mediterranean lentils and topped with red chilli and coriander	Herb-Crusted Rack of Lamb 31.00 Garlic & herb crusted rack of lamb served with dauphinoise potato, burnt carrot puree, and buttered asparagus with a lamb jus

- v Vegetarian
- gf Gluten Free
- vg Vegan
- gf Gluten Free Option Available
- vg Vegan Option Available

If you have any allergies or intolerances, please notify a member of staff, we are happy to help.
An optional service charge of 10% will be included to tables of 6 or more.

STEAKS

We are proud to serve award winning British beef from Smith & Clay; all our steaks are 28 day aged mature beef Served with slow roasted tomato, field mushroom, seasoned chips and rocket with pesto

8oz Sirloin Steak <small>gf</small> 25.95	8oz Fillet Steak <small>gf</small> 29.95				
10oz Ribeye Steak <small>gf</small> 28.95					
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Add Sauce Peppercorn, Beef Dripping or Blue Cheese</td> <td style="text-align: right;">2.50</td> </tr> <tr> <td>Upgrade to Dauphinoise Potato</td> <td style="text-align: right;">2.50</td> </tr> </table>		Add Sauce Peppercorn, Beef Dripping or Blue Cheese	2.50	Upgrade to Dauphinoise Potato	2.50
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20oz Chateaubriand <small>gf</small> (to share) 60.00 Served with dauphinoise potato, slow roasted tomatoes, flat mushrooms, rocket with pesto and hand battered onion rings	Souvlaki Board <small>gf</small> (to share) 60.00 Grilled beef, lamb & chicken skewers, lamb kofta, Greek salad, pitta breads, tzatziki, hummus and seasoned chips
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PASTA & SALADS

Seafood Linguine <small>gf</small> 19.95 Linguine with Foye mussels, king prawns and smoked salmon tossed in a creamy white wine sauce with garlic, cherry tomatoes and samphire	Pea & Parmesan Risotto <small>v gfa vg</small> 13.50 Arborio rice tossed in white wine with peas, parmesan, and asparagus, topped with shaved parmesan							
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Pesto Penne Pasta <small>v gfa</small> 11.95 Penne pasta tossed with fresh green pesto, baby spinach and topped with parmesan shavings	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Add Chicken</td> <td style="text-align: right;">5.95</td> </tr> <tr> <td>Add Salmon</td> <td style="text-align: right;">6.95</td> </tr> </table>		Add Chicken	5.95	Add Salmon	6.95		
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Caesar Salad 12.95 Cos leaves, pancetta, anchovies, parmesan shavings, garlic croutons and boiled egg in a Caesar dressing	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Add Chicken</td> <td style="text-align: right;">5.95</td> </tr> </table>		Add Chicken	5.95				
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Superfood Salad <small>v vg</small> 12.95 Cous cous, cherry tomatoes, roasted butternut squash, mange tout and a super seed mix on a bed of mixed leaves, drizzled with our house French dressing	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Add Chicken</td> <td style="text-align: right;">5.95</td> </tr> <tr> <td>Add Salmon</td> <td style="text-align: right;">6.95</td> </tr> <tr> <td>Add Halloumi</td> <td style="text-align: right;">3.95</td> </tr> </table>		Add Chicken	5.95	Add Salmon	6.95	Add Halloumi	3.95
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Asian Duck Salad <small>v</small> 20.95 Spiced duck breast on a bed of Asian rice noodles, cucumber ribbons, pomegranate seeds, grated carrot, mangetout, spring onion, fresh chilli in a soy and honey dressing								

SIDES

Sweet Potato Fries <small>gf</small> 4.50	Greek Salad <small>gf</small> 4.50
Hand Battered Onion Rings 4.00	Seasoned Chips <small>gf</small> 4.50
Truffle & Parmesan Chips <small>gf</small> 6.00	Garlic Ciabatta 4.00

