



While you wait

Olives (gf)(v) 3.15

A selection of marinated olives

Bread & Oils (v)(gfa) 3.95

A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar

Chorizo 2.95

Pan fried Spanish chorizo with a honey glaze

Pork Crackling (gf) 2.95

Homemade crackling with a burnt apple puree

Spicy Buffalo Wings 3.95

Served with blue cheese sauce

Starters

Soup of the day (v)(gfa) 5.75

Homemade soup of the day served with gourmet warm crusty bread roll and butter

Potted Chicken liver Pate 6.95

Served with tomato & chilli chutney and sourdough bread

Burrata (v) 8.45

Burrata cheese with heirloom tomato, pesto and dressed rocket with sourdough croute

Wild mushroom bruschetta (v)(gfa) 5.95

Wild English mushrooms cooked with garlic and white wine in a Stilton cream sauce served on toasted garlic ciabatta

King Scallops (gf) 10.95

Cooked in sage butter with butternut puree, pancetta crumb and micro herbs

Thai Moules Mariniere (gf) 9.95

Foye mussels and garlic cream topped with Thai basil, lemongrass, and dipping bread

Beef Carpaccio 10.95

Parsnip crisps, dressed rocket and truffle oil on sliced Hereford beef fillet with shaved Parmigiano

Scotch egg 7.95

Free range duck egg wrapped in pork and chorizo, served with a mild curry sauce and crispy pancetta

Spicy King Prawns 9.95

Cooked in tomato sauce with feta cheese, black olives and fresh chilli. Served with sun dried tomato bread

Sharing Plates

Oven baked Camembert (gfa)(v) 12.95

Stuffed with fresh rosemary, thyme and garlic, served with toasted sea salt rosemary bread, celery sticks and locally produced chutney

Fish platter (gfa) 18.95

White bait, smoked salmon, Bloody Mary Crayfish Cocktail, king Prawns, smoked mackerel pate, dill crème fraiche served with toasted ciabatta and burnt lemon

Meat board 19.95

Slices of smoked duck, cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and stuffed bell peppers all served with warm pita bread and local chutney

Steaks

8oz Sirloin Steak 21.95

8oz Fillet steak 25.95

10oz Ribeye steak 23.95

We are proud to serve award winning British Beef from Smith & Clay butchers; All of our steaks are 28 day aged mature beef. Our steaks are served with slow roasted tomato, mushroom, seasoned chips, hand battered onion rings and rocket & pesto

Add Sauce – Peppercorn, mushroom sauce or Blue cheese 1.95

Upgrade to dauphinoise Potato - 1.95

18oz Chateaubriand (to share) 55.00

Served with dauphinoise potato, slow roasted tomato, mushrooms, hand battered onion rings, rocket & pesto salad and a choice of sauce

Souvlaki board (to share) 55.00

Grilled beef, lamb and chicken skewers, Greek sausage, Greek salad, pita breads, Tzatziki, red pepper hummus and seasoned chips

Burgers

All served in a burger bun with tomato, red onion, crisp lettuce, seasoned chips, and tomato relish

Ultimate beef steak burger 13.95

Our famous bacon jam, Smoked Applewood cheese, crisp bacon, and hand battered onion rings

Lamb burger 12.95

With Tzatziki

8oz black & blue steak burger 13.95

Steak burger, field mushroom & stilton cheese

Pork & chorizo burger 12.95

With sriracha mayonnaise

Chicken & Sweet chilli burger 12.95

Chicken & sweet chilli patty served with mayonnaise

Vegetarian burger (v) 10.95

Seasoned Haloumi cheese, Aubergine, red pepper, and spiced dill mayonnaise

Upgrade to sweet potato fries – 1.95

Pub Classics

Chef's Pie of the day 12.95

Served with creamy potato mash, seasonal vegetables, and a rich gravy

Beef wellington 26.95

Our take on a classic wellington served medium rare with roasted cauliflower puree, dauphinoise potato, buttered asparagus and a beef jus

Hand battered fish (gfa) 12.95

Line caught haddock served with chunky chips, pea puree and tartare sauce

Chicken supreme (gf) 16.75

Pan fried in garlic and thyme with squash puree, crispy bacon, creamed cabbage and hassleback potato

Seafood and Chorizo Paella 18.95

Mussels, prawns, and salmon cooked in our special house rice with red pepper, peas, smoked garlic, burnt lemon and sundried tomato bread

Salt Baked Butternut Squash (gf)(vg) 11.95

Served with butternut puree, falafel and crispy kale

(v) Vegetarian (vg) Vegan (gf) Gluten Free and (gfa) Gluten Free Available. Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken prior to cooking. VAT is included at the current rate. If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks.

Bacon Loin 14.95

Served with triple cooked chips, pineapple, pink peppercorn chutney, crispy duck egg and buttered peas

Red snapper 17.95

Pan fried red snapper with bok choy, miso crème fraiche, pickled radish, dauphinoise potato and lotus root crisp

Pasta & Salads

Roasted Vegetable Risotto (v) (vga) 11.50

Courgette, aubergine, red pepper and onion with arborio rice cooked in a red chilli and tomato sauce, finished with sun dried tomato

Add Chicken - 3.95 or Add King Prawns – 5.95 or Add salmon- 4.95

Fillet steak Salad 14.95

Sweet chilli glazed fillet steak tossed with grated carrot, cucumber, mixed leaves, spring onion, coriander, red onion, tomato and toasted sesame seeds in a ginger, chilli and soy dressing

Superfood Salad (v)(vg)(gf) 9.95

Cauliflower cous cous, rainbow cherry tomatoes, avocado, candied beetroot, mange tout and a super seed mix on a bed of mixed leaves and drizzled with our French house dressing

Add Chicken - 3.95 or Add Haloumi (v) 3.95 or Add Salmon 4.95

Caesar salad 9.95

Cos leaves, pancetta, anchovies, parmesan shavings, croutons and soft boiled egg in a Caesar dressing

Add Chicken - 3.95

Chicken Carbonara (gfa) 11.95

Our take on a classic carbonara with crispy bacon lardons and seasoned chicken breast, tossed with spaghetti, parmesan, egg yolk and fresh parsley

Sides

Dauphinoise Potato 4.00

Side salad 2.95

Hand battered onion rings 3.00

Season Chips 3.00

Greek salad 4.00

Sweet potato fries 3.50

Seasonal vegetables 3.50

Garlic Ciabatta 2.75