

While you wait

Olives(gf)(v) 2.75

A selection of marinated olives

Bread & Oils (gfa)(v) 3.75

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

Chorizo 2.95

Pan Fried Spanish chorizo in a honey glaze

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 roasted cauliflower 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

Spicy King prawns 9.95

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

Sharing Plates

Fish platter (gfa) 18.95

White bait, smoked salmon, Bloody Mary Crayfish Cocktail, king Prawns, smoked mackerel pate and 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

SUNDAY MENU

Home cooked Sunday Roast, Served with Roast Potatoes, homemade Yorkshire pudding

Seasonal Vegetables, celeriac puree and a Rich Gravy.

Pork Belly 12.95

Half Roast Chicken 13.95

Honey glazed gammon 12.95

12 hours slow cooked lamb 16.25

Beef strip loin 16.25

Vegetable Wellington (v) 11.95

-Add Cauliflower cheese 3.95

-Add honey and wholegrain mustard Pig in blankets 3.95

Mixed roast (To share) 33.95

Slice of each; Beef strip loin, slow cooked lamb and pork served with roasted potatoes, homemade Yorkshire puddings, seasonal vegetables, cauliflower cheese, honey and whole grain mustard pigs in blankets and a rich gravy

STEAKS

8oz Sirloin Steak 21.95

8oz Fillet steak 25.95

10oz Ribeye steak 24.00

We are proud to serve award winning British Beef; all our steaks are 28-day aged mature beef

Our steaks are served with slow roasted tomato, field mushroom, seasoned chips, hand battered onion rings and rocket

Add Sauce - Peppercorn or mushroom or blue cheese 1.95

Ultimate beef steak burger 13.95

Beef steak burger, our famous bacon jam, Smoked Applewood cheese, crisp bacon, and hand battered onion rings served in a burger bun with tomato, red onion, crisp lettuce, seasoned chips, and tomato relish

PASTA AND SALADS

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

Cous cous, rainbow cherry tomatoes, avocado, candied beetroot, mage tout and a super seed mix on a bed of mixed leaves. Drizzled with our house French dressing

Add Chicken - 2.95 or Add Haloumi (v) 2.95 or Add Salmon 4.95

Roasted vegetable risotto (v)(vg) 11.50

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

SIDES

Side salad 2.95 Hand battered onion rings 3.00 Seasoned Chips 3.00 Sweet Potato fries 3.50 Garlic Ciabatta 2.75