

STARTERS

- Soup of the Day** – served with bread rolls (M-V, M-GF, M-Vg) — £8.00
Rustic Bread & Olives (M-GF, V) — £6.50
Creamy Garlic Chestnut Mushrooms – toasted ciabatta (V, M-GF) — £9.00
Crispy Brie Wedges – panko breadcrumb coating, red onion marmalade (V) — £9.00
BBQ-Glazed Baby Back Ribs – orange, chilli & ginger — £9.00
Classic Prawn Cocktail – avocado, crevettes, buttered brown bread (M-GF) — £12.00
Salt & Pepper Squid – garlic mayonnaise, mixed leaves — £10.00
Moules Marinière – Scottish mussels in creamy garlic sauce, crusty bread — £11.00

MAIN COURSES

- Caprese Chicken** – pancetta-wrapped chicken stuffed with chorizo, sun-dried tomatoes, basil & fresh mozzarella, served with rustic sweet potato wedges, mediterranean vegetables & white wine cream sauce (M-GF) — £23.00
Pan-Roasted Rump of Lamb – roasted vegetables, dauphinoise potatoes, jus (M-GF) — £30.00
8-Hour Slow-Roasted Pork Belly – colcannon potato cake, heritage carrots, apple purée & cider jus (M-GF) — £24.00
Mushroom Risotto – creamy white wine sauce, rocket & parmesan shavings (M-V, M-Vg, M-GF) — £18.00 *Optional:* Chargrilled chicken breast — £5.00
Chargrilled Chicken Caesar Salad – baby gem, croutons, crispy bacon & parmesan (M-GF) — £19.00

CLASSICS

- Steak & Dark Ale Pie** – mashed potatoes, mixed vegetables & a jug of gravy (M-GF) — £19.00
Chicken, Ham & Leek Pie – Creamy mashed Potatoes, Mixed Vegetables (M-GF) ~ £19.00
Southern Fried Chicken & Rib Combo – skinny fries & coleslaw — £19.00
Oven-Baked Beef Lasagne – coleslaw, salad & garlic bread — £19.00
Hunter's Chicken – BBQ-glazed chicken breast topped with bacon & cheese, served with skinny fries & coleslaw (M-GF) — £20.00
Cumberland Sausage Ring – creamy mashed potatoes, beer-battered onion rings & gravy, served in a giant Yorkshire pudding — £16.00
Chilli con Carne – savoury rice, crème fraîche & grated cheddar (M-GF) — £19.00
Chestnut Mushroom, Squash & Spinach Pie – crushed new potatoes, vegetables & red wine onion gravy (V, M-Vg, M-GF) — £19.00

BURGERS & STEAKS

- Steaks** *All served with roasted tomato, beer-battered onion rings, flat mushroom & chunky chips*
Fillet Steak – 8oz – 28-day aged, beautifully delicate & tender (recommended medium-rare) (M-GF) — £32.00
Ribeye Steak – 10oz – 28-day aged, rich & juicy with generous marbling (recommended medium) (M-GF) — £28.00
Sauces: Peppercorn or Saint Agur blue cheese — £2.50 each

ALLERGEN INFORMATION

Please ask if you require details about allergens. Inform staff of any allergies when placing your order.

Key:

(Vg) Vegan • (V) Vegetarian • (M-Vg) Modifiable for vegan
(M-V) Modifiable for vegetarian • (GF) Gluten-free • (M-GF) Modifiable for gluten-free

Burgers All served in a brioche bun with tomato & red pepper relish, pickles, shredded lettuce, crispy onion & skinny fries

Rustic Double Beef Burger – two 4oz smashed beef burgers— £16.00

Cajun Chicken Burger – chicken breast with Cajun seasoning (M-GF) — £16.00

Optional extras: Mature cheddar, Saint Agur blue cheese, smoked streaky bacon — £1.50 each

CURRIES

Served with rice and a choice of naan bread or poppadom with mango chutney (M-GF)

Chicken Tikka Masala – creamy tomato, garlic & ginger sauce — £18.00

Beef Madras – rich, spicy tomato & chilli sauce, served with natural yoghurt — £20.00

Keralan Cauliflower & Red Pepper Curry – A plant-based curry with tender cauliflower florets and sweet red peppers simmered in a fragrant coconut milk sauce, infused with aromatic spices. (V, M-Vg, M-GF) — £18.00

FISH

Teriyaki Salmon – sweet chilli, honey, sesame & soy mirin glaze, new potatoes & sesame pak choi — £22.00

Chargrilled Tuna Steak – rustic sweet potato wedges, peppercorn jus & seasonal vegetables — £23.00

Moules Marinière – Scottish mussels in creamy garlic sauce, crusty bread & skinny fries — £22.00

Grilled Seabass & King Prawn Risotto – creamy white wine risotto with peas, topped with seabass fillet & king prawns, rocket & parmesan (M-GF) — £24.00

Hand-Battered Hake & Chips – tartare sauce & garden peas — £18.00

Wholetail Scampi – panko breadcrumbs, chunky chips & garden peas — £18.00

Niçoise Salad – tuna steak, olives, tomatoes, egg & potatoes, lemon dressing (M-GF) — £22.00

SIDE ORDERS – £4.50

Skinny fries • Chunky chips • New potatoes • Onion rings • Sweet potato wedges

Mixed vegetables • Mixed leaf salad • Coleslaw • Crusty bread & dipping oil

Garlic bread • Cheesy garlic bread

DESSERTS

Salted Caramel & Butterscotch Drip Cake –vanilla ice cream & caramel sauce — £8.50

Hazelnut Brookie –Chocolate ice cream (Vg) — £8.50

Chocolate Fudge Brownie – Vanilla ice cream & mandarin compote — £8.50

Lemon Zester Cheesecake–Lemon cheesecake ice cream on a crunchy base, with lemon sauce, meringue, and chocolate filigree— £8.50

Coffee & Almond Tiramisu (GF) — £8.50

Raspberry Ice-Cream Pavlova – Served with mix berry compote (GF) — £8.50

Three Scoops of Ice Cream – strawberry, chocolate, vanilla or honeycomb — £7.50

Cheese & Biscuits – celery & apple, mature cheddar, brie & stilton (M-GF) — £10.50

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