



Starters

- Soup of the Day, Served with Fresh Bread & Butter* (V) £7
Pork, Apricot & Fennel Sausage Roll, Brown Sauce £7.25
Ploughmans Foccacia – Braised Ham Hock, Piccalilli, Vintage Cheddar & Beer Butter* £9
Chipotle Chicken Wings OR Cauliflower Wings (Ve) (GF) £8.5
Slow Cooked Mushroom & Vegan Bacon Crostini, With Truffle & Herbs* (Ve) £8
Smoked Haddock & Garden Pea Croquette, Fried Pickles & Tartare Sauce £8.5
Cider, Bacon & Crème Fraiche Mussels, Foccacia* £10
Hummus, Served with Toasted Bread* (Ve) £8

*Available GF

Mains

- Treacle Baked Ham, Fried Egg, Hand Cut Chips, Pineapple Relish (GF) £15
Smashed Double Cheeseburger, Brioche Bun, Dressings, Slaw, Fries £15.5
Onion Bhaji Burger, Chilli Mango Chutney, Raita, Vegan Cheese, Slaw, Fries (Ve) £15.5
Ale Battered Fish, Hand Cut Chips, Mushy Peas, Tartare Sauce £15
Ale Battered Halloumi, Hand Cut Chips, Mushy Peas, Tartare Sauce £15.5
8oz Ribeye, Hand Cut Chips, Tomato, Peppercorn (GF) £27
Beef & Ale Stew, Dumplings, Cheese Toast £16.5
Pan Roast Sausages, Champ Mash, Gravy, Greens (GF) £16.5
Fish Pie, Chive Mash & Seasonal Vegetables (GF) £19.5
Braised Leek, Mushroom & Tarragon Pie, Hand Cut Chips, Greens (Ve) £16.5
Crispy Pork Belly, Mash, Roast Carrots, Cider Gravy (GF) £18.5
Chicken Caesar Schnitzel, Fries, Caesar Dressing £17
English Garden Salad of Seasonal Vegetables, Lemon Dressing (GF) (Ve) £12
Add Chicken £3, Add Steak £5, Add Hot Smoked Salmon £5

Sides (GF)

- Hand Cut Chips (Ve) £4.5
Fries (Ve) £4.5
Creamed Spinach & Leek (V) £5
Chive Mash, Gruyere (V) £5
Chef's Salad, House Vinaigrette (Ve) £5
Roast Carrots, Chives, Maple Dressing (V) £5

Desserts

- Dark Chocolate Mousse, Amoretti* £8.5
Brioche Bread & Butter Pudding, Custard £8.5
Sticky Toffee Pudding, Toffee Sauce & Ice Cream OR Custard £8.5
Espresso Affogato with a Shot of Limoncello OR Amaretto (GF) (Ve) £8.5
Fried Apple Pie, Ice Cream (Ve) OR Custard £8.5
Chef's Cheesecake £8.5
Lemon Posset, Shortbread* £8.5

*Available GF

Please make your server aware of any allergies you may have. Our dishes may contain traces of nuts. A discretionary service charge of 10% will be added to tables of 5 people and above.