Desserts

Chocolate crémeux with crunchy nut praline and boozy caramel sauce (GF)	£6.25
Biscoff, marshmallow and toffee sundae	£6.25
Vanilla and lemongrass brûlée with homemade shortbread (Can be GF)	£6.25
Pear frangipane with a blueberry compote and chantilly cream	£6.25
Mixed Berry Eton Mess (GF)	£6.25
Steamed lemon sponge with a vanilla custard	£6.25
Selection of ice cream and sorbets (please ask your server for today's selection) (V) (GF) £2.00 per	scoop

Hot Beverages

Americano	£2.70	Double Espresso	£2.80
Latte	£3.10	Flat White	£3.10
Cappuccino	£3.10	Macchiato	£2.60
Single Espresso	£2.50	Mocha	£3.10

Liqueur Coffee - choice of Jamesons, Tia Maria, Cointreau, Baileys or Courvoisier £5.60

Tea - English Breakfast, Earl Grey, Peppermint, Green, Decaf, Camomile and Red Berry £2.40

Hot Chocolate £3.30

Deluxe Hot Chocolate £3.80

Please note that all our food is freshly prepared on site, where nuts, gluten & other allergens may be present.

If you have a food allergy, please let us know when placing your order.



Menu

Starters

Soup of the day with homemade bread (Can be GF)	£5.50
Pulled pork and black pudding croquettes with caramelised	
apple purée	£6.75
Mixed Breads with olives, balsamic and olive oil (V)	£5.50
Chicken liver parfait with a red onion chutney (Can be GF)	£6.25
Crispy halloumi, red onion, tomato salad, with a pepper salsa (V) (GF)	£6.50
Chickpea, spring onion and potato samosas with chilli jam	£6.25
Gambas pilpil: pan fried king prawns in garlic, paprika, chilli,	
parsley, olive oil and homemade bread (Can be GF)	£7.50

Mains

Beer battered fish, chips, mushy peas and tartare sauce	£13.50
Hunters chicken: chicken breast with smoked bacon, BBQ sauce, melted cheese, chips and house coleslaw (GF)	£13.00
Chargrilled chicken and bacon caesar salad with iceberg lettuce, caesar dressing, parmesan shavings and croutons (Can be GF)	£13.00
Slow roasted pork belly, mustard mash, seasonal vegetables and a cider jus (GF)	£14.50
Scampi with chips, peas and tartare sauce	£11.50
Pappardelle with shaved asparagus, broad beans, rosemary and a pea purée topped with parmesan	£12.00
Prawn, lemon & dill arancini with a salad and sweet potato fries	£13.50
Sausages with creamy mashed potatoes, seasonal vegetables and gravy	£11.50
Vegetarian chilli potato skins topped with monterey jack,	
with tomato and coriander salad (V) (GF)	£11.50

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Burgers

All served with chips & house coleslaw, and in a toasted bun with lettuce and gherkins

Beef steak burger topped with a bourbon and bacon jam, monterey jack cheese and a mustard mayonnaise £12.50

Piri Piri chicken burger with chipotle mayonnaise

(Can be GF) £12.50
Beef steak and BBQ

pulled pork burger £14.75

Beef steak and blue cheese

burger topped with caramelised onions

Halloumi burger with red

onion chutney (V) (Can be GF) £11.25

28 Day Dry Aged Steaks

Supplied by our local butcher, H. Johnson & Sons.

All steaks are served with chips, house coleslaw, mushrooms & lambs' lettuce

 8oz sirloin (GF)
 £19.95

 10oz rump (GF)
 £19.00

 10oz ribeye (GF)
 £22.50

Sauces – pepper, garlic butter or blue cheese £2.25

(All sauces are GF)

Bar Bites

£13.00

Nachos topped with a pepper salsa and melted cheese	£5.75
Deep fried calamari with a wedge of lemon and garlic mayonnaise	£6.80
Crispy stuffed jalapeño peppers with a garlic mayonnaise (V)	£6.00
Garlic Bread (V)	£3.25
Garlic Bread with Cheese (V)	£3.85
Coleslaw (V) (GF)	£2.75
Chips (V) (GF)	£3.10
Cheesy Chips (V) (GF)	£3.65
Sweet Potato Fries (V) (GF)	£3.60
BBQ Pulled Pork Chips with mozzarella (GF)	£5.45
Halloumi Wedges (V) (GF)	£6.50
Beer Battered Onion Rings (V)	£3.25
Buttered carrots and peas (V) (GF)	£2.60