



Starters

- Breads, olives, butter, balsamic vinegar & extra virgin rapeseed oil (*gfa*) £8
Crispy chilli beef or halloumi, Asian slaw, cashews, crispy rice noodles (*gfa, dfa, nuts*) £9
Leek & potato soup, salt and pepper butter, garlic croutes, bread roll (*vea*) £8
Chicken satay fried chicken thigh skewers in turmeric, coconut peanut sauce (*gf, df, nuts*) £9

Roasts

Served with roast potatoes, parsnip, greens, red cabbage, carrot & swede mash, Yorkshire & gravy

- Topside of beef £18
Chicken supreme, pig in blanket, stuffing £17
Crackling rolled pork belly & stuffing £17
Nut roast £16
Cauliflower cheese for two (*gf*) £6

Mains

- Cider battered fish, thick cut chips, mushy peas, tartare (*gf, dfa*) £18
Rigatoni, hazelnut pesto, sun blushed tomatoes, peas, broccoli, parmesan, herb oil (*dfa, vea, nuts*) £18
Double 4oz beefburgers, relish, bacon, onion ring, gherkin, tomato, onion, lettuce, fries, salad (*gfa, df*) £17
Southern fried chicken burger, Gochujang sauce, tomato, onion, lettuce, fries, Greek slaw salad (*gfa, dfa*) £17
Courgette, onion & sweet potato bhaji burger, chutney, tomato, onion, lettuce, fries, poppadom (*gfa, vea*) £16

Desserts

- Apple crumble, vanilla custard (*vea*) £9
Double chocolate cheesecake, flapjack crumb, raspberry gel, clotted cream ice cream (*gf*) £9
Sticky toffee pudding, brandy snap basket, candied walnuts, toffee sauce, salted caramel ice cream (*gfa, nuts*) £8
Warm triple chocolate brownie, caramel sauce, chocolate & coconut crumb, vanilla ice cream (*gf, nuts*) £8
Selection of homemade ice cream & sorbets £5

Please remain seated and inform a member of the team if you have any allergies before placing your order.

*(V-Vegetarian) (GF-Gluten free) (GFA-Can be made gluten free) (DF-Diary free)
(DFA - Can be made dairy free) (VE - Vegan)*