

The Main Event

Beer and treacle glazed ham

triple cooked chips, savoy cabbage. 64°C hens egg
and pineapple chutney

£12.95

Ale battered haddock

triple cooked chips, marrowfat peas,
tartare sauce and lemon

small £9.25 Large £13.25

Three cheese and onion pie

triple cooked chips, red onion and rosemary
spiked beans and a mixed leaf salad

£12.95

Olde English sausages

mustard mash, broccoli, Yorkshire pudding
and tomato chutney

£12.95

Sweet potato and roast pepper curry

tandoori cauliflower, and halloumi
served with bhaji onions and braised rice

£12.50 (add chicken for £2 extra)

Monkfish scampi

house fries, crayfish tartare sauce and mixed salad

£13.95

Fillet of sea bass

crushed new potatoes with crayfish, tomato, olives,
spinach and a balsamic jus

£16.50

Miso and honey glazed duck breast

braised pumpkin, pak choi, crispy duck wonton
and a hoi sin and sesame seed jus

£18.50

Slow cooked osso bucco

truffled sweet potato macaroni, tomato and capers

£17.50

Loin of cod

creamed potatoes, savoy cabbage
and a bacon and mushroom jus

£19

Poached and roasted rump of lamb

leek dauphinoise, salt baked carrot, sherry gel
and a minted pea jus

£19.50

Grill

Trio of sliders

Ground steak with bacon smoked Applewood cheddar
and homemade burger relish.

Fried chicken with chilli mayonnaise.

Crispy belly pork with chorizo jam
served with house fries

£13.25

Ground steak burger

smoked Applewood cheddar, bacon,
gem lettuce, tomato and homemade burger relish
served with house fries and a frizzle

£13.25

Southern fried chicken burger

smoked Applewood cheddar, bacon,
gem lettuce, tomato and homemade burger relish
served with house fries and a frizzle

£13.25

28 day dry aged Fillet steak 8oz / 14oz

£25.95 / £35.95

28 day dry aged Rib eye 10oz / 16oz

£23.95 / £30.95

duck fat chips, vine tomato, rocket and Parmesan salad,
mushrooms and crispy onions

Cornfed Chicken

£16.50

duck fat chips, vine tomato, rocket and Parmesan salad,
mushrooms and crispy onions

Sides

Triple cooked chips £3.25

Fries £2.75

Truffle and Parmesan fries £3.50

Crispy onions £2.75

Creamed cabbage and peas £3

Salt baked carrots £3

Mixed salad £3.50

Seed mustard and chive mash £3.25

Cauliflower cheese £3.50

Sauces

£2 each

Green peppercorn

Diane

Port and blue cheese

Bone marrow gravy

Hollandaise

Bearnaise

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment.

Some fish may contain small bones. Although we try, we cannot guarantee all our products are GM free.

All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.