

❄️ LIGHTS/ STARTERS ❄️

AROMATIC BRAISED PORK BELLY,
PICKLED APPLE & ROASTED SQUASH
squash purée, braising liquor jus 8.25 [S]

SMOKED HADDOCK,
SPINACH & PEA FISHCAKES
saffron & lime aioli 8.00 [S]

CONFIT SEA TROUT, SKIN CRACKLING
& HORSERADISH CRÈME FRAICHE
*lemon & herb foccacia,
cucumber pickle* 8.50 [S]

VEGAN CREAMY MUSHROOM GRATIN
WITH A 'PARMESAN', HAZELNUT
& PARSLEY CRUMB *rocket garnish* 8.25 [S]

VEGAN MEZZE PLATE:
*falafel, warmed pitta, hummus,
tzatziki, olives, leaf garnish* 9.00

TODAY'S HOME-MADE SOUP
warmed ciabatta & butter 6.50

Something to nibble on....

Check out our selection of
breads & other items below.....



MENU SERVED 1-24 December
Monday to Thursday 11.30 to 8.30
Friday & Saturday 11.30 to 9
Sunday 12 to 7



MONDAY TO THURSDAY SET MENU

DISHES MARKED [S] ARE AVAILABLE
AS PART OF A SET MENU OFFER
(Monday to Thursday only)

2 COURSES £24/ 3 COURSES £30
(OR WITH VEGGIE MAINS £22/£28)

❄️ MAIN MEALS ❄️

ROASTED TURKEY BREAST & BRAISED LEG,
*bacon & sausage meat stuffing, roast potatoes,
roasted root vegetables, braised red cabbage,
sautéed sprouts, kale & chestnuts* 18.00 [S]

GAME DUO: PAN-ROASTED PHEASANT
BREAST & A MINI PORT & GAME PIE
*tarragon polenta mash, wild mushrooms & sprouts,
parsnip purée, port jus* 18.00 [S]

PAN-ROASTED SALMON FILLET *fondant*
potato, seasonal greens, dill cream sauce 18.00 [S]

LENTIL WELLINGTON & ROAST POTATOES
*braised red cabbage, redcurrant gravy,
sautéed sprouts, kale & chestnuts* 16.00 [S]

ROASTED CAULIFLOWER STEAK
*braised puy lentils, cauliflower & chilli purée,
pomegranate herb salad, romesco sauce* 16.00 [S]

8oz SIRLOIN STEAK & SKIN ON FAT CHIPS
*flat mushroom, watercress & cherry tomato salad,
blue cheese sauce* 23.00

MOZZARELLA TOPPED SPICY BEEF BURGER
*served with salad & pickles in a brioche bun with
skinny fries & barbecue sauce on the side* 14.00
-Add Bacon for £1-

SPICED SWEET POTATO & CHICKPEA BURGER
*with salad & chipotle salsa in a brioche bun
with skinny fries & rainbow slaw on the side* 14.00

BATTERED FISH OF THE DAY & CHIPS
crushed peas, homemade tartare sauce 15.50

SIDES & SNACKS

SKINNY FRIES 3.75

SKIN ON FAT CHIPS 3.75

SWEET POTATO FRIES 4.50

ONION RINGS 4.00

DRESSED HOUSE SIDE SALAD 5.00
leaf, cherry tomatoes, red onion, cucumber, olives

VEGETABLE SELECTION 4.50

BATTERED HALLOUMI STICKS
sweet chilli sauce 7.75

BATTERED CHICKEN STRIPS *bbq sauce* 6.75

PIGS IN BLANKETS
homemade brown sauce 5.00

BREADS & BALSAMIC OIL 4.50

WARMED PITTA & HUMMUS 4.50

GARLIC FOCACCIA 4.50

MARINATED OLIVES 4.25

DESSERTS

RUM & RAISIN CHEESECAKE
boozy raisins, chocolate sauce 7.00 [S]

DOUBLE CHOCOLATE BROWNIE
toffee sauce, clotted cream ice cream 7.00 [S]

APPLE & BERRY FRANGIPANE TART
apple mousse, berry sorbet 7.00 [S]

WARM VEGAN GINGER CAKE [S]
*vegan chantilly, caramel sauce,
confit clementine* 7.00

DESSERT OF THE DAY *please ask for details*

CHEESE TRIO & ASSORTED BISCUITS:
CHEDDAR, BLUE & SOFT [S]+£2 *supp*
mini walnut loaf, grapes, quince chutney 9.00

ICE CREAMS: *Vanilla, Chocolate,
Strawberry, Vegan Vanilla, Clotted Cream*

SORBETS: *Lemon, Raspberry*
2.00 a scoop or 3 scoops for 5.25

SUNDAY ROASTS

Served 'until they're gone' on a Sunday

ROASTED SIRLOIN OF BEEF 17.00

or

ROASTED LEG OF LAMB 17.00

*with roast potatoes, Yorkshire Pudding,
roasted root vegetables, braised red cabbage
& seasonal greens*

*Roast Turkey & Lentil Wellington
are available to order from the main meals section.
You can add in a Yorky pud for £1!*

Cauliflower & Broccoli Cheese 4.50

CHILDREN'S SUNDAY ROASTS 9.50
-see children's menu for full details-

❄️ LUNCH SNACKS ❄️

SERVED TO 5PM

4oz RUMP STEAK SANDWICH
*served in warmed ciabatta with
horseradish & rocket* 8.50

ROAST TURKEY & STUFFING *in a soft white roll
with cranberry sauce & a gravy dipping pot* 8.00

GRILLED GOAT'S CHEESE
& ROASTED MUSHROOM
*served open style on a half ciabatta
with rocket & chimmichurri* 7.50

PIGS IN BLANKETS
& HOMEMADE BROWN SAUCE
in a soft white roll 6.00

HALLOUMI SALAD
*cherry tomatoes, red onion, cucumber,
leaf, olives, house dressing* 10.50

TAKE NOTE!

MENU/ ALLERGEN INFO:

*We don't have room to list all dish constituents
or ingredients so check with us about allergies
& preferences BEFORE ORDERING.*

*Allergen items are used extensively in our kitchen
& we cannot guarantee that cross contamination
will not occur. Game dishes may contain
SHOT & other items (even filleted)
may contain small BONES or similar.*

Remember even pitted olives may contain stones.

*We try hard not to run out of items but we can't
guarantee to have all choices available.*

❄️ COFFEES & TEAS ❄️

FILTER COFFEE 2.75

we use Lavazza 'Top Class' blend

DECAFF 'FILTER' COFFEE 3.00

we use Raw Bean decaff coffee bags

CAPPUCCINO/ LATTE / FLAT WHITE 3.50

ESPRESSO 2.50 *extra shot* 1.00

MACCHIATO 3.00

HOT CHOC & WHIPPED CREAM 4.25

MOCHA & WHIPPED CREAM 4.95

WHIPPED CREAM LIQUER COFFEES

cost of spirit PLUS 3.50

YOUR SERVER CAN ADVISE ON COST OF SPIRIT eg Jamesons 3.60

SELECTION OF TEAS 2.75

*Lemon Green, Peppermint, Blueberry,
English Breakfast, Earl Grey, Decaff*