



DINNER MENU

WHILE YOU WAIT

MARINATED OLIVES (VE) (GF)	4.00
HOMEMADE BREAD & OILS (VE) (GFA)	4.50

STARTERS

CHEFS SOUP OF THE DAY (V) (GFA) PLEASE ASK YOUR SERVER FOR TODAY'S SOUP. SERVED WITH HOMEMADE BREAD & BUTTER	7.50	PRAWN COCKTAIL (GFA) PRAWN COCKTAIL, SMOKED SALMON, MIXED SALAD SERVED WITH HOMEMADE BREAD & BUTTER	10.50
WHITEBAIT BREADED WHITEBAIT SERVED WITH HOMEMADE TARTAR SAUCE	7.50	PADRON PEPPERS (VE) (GF) GRILLED PADRON PEPPERS SERVED WITH A SMOKED PAPRIKA AIOLI	7.00
SCOTCH EGG HOME MADE SCOTCH EGG SERVED WITH MUSTARD MAYONNAISE	7.50	BBQ CHICKEN WINGS (GF) OVEN BAKED CHICKEN WINGS, COATED IN BBQ SAUCE & ROCKET	7.50

BOARDS

BAKED CAMEMBERT (V) (GFA) SERVED WITH HOMEMADE BREAD & SWEET CHILLI JAM	13.95	CHARCUTERIE (GFA) SELECTION OF CURED MEATS, OLIVES, SUN-DRIED TOMATOES & HOMEMADE BREAD	24.95
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PUB CLASSICS

BEER BATTERED HADDOCK SERVED WITH CHUNKY CHIPS, GARDEN PEAS & TARTAR SAUCE	18.95
SAUSAGE AND MASH THREE CUMBERLAND SAUSAGES, MASH POTATO, TENDERSTEM BROCCOLI & RED WINE GRAVY	15.95
HOMEMADE LASAGNE BEEF LASAGNE SERVED WITH A SIDE SALAD & GARLIC BREAD	15.95
SCAMPI BREADED SCAMPI SERVED WITH FRIES, GARDEN PEAS & TARTAR SAUCE	15.95
VEGETABLE CURRY (VE) (GF) MIXED VEGETABLE AND CHICKPEA CURRY SERVED WITH PILAU RICE, MANGO CHUTNEY & A POPPADOM	14.95

GRILL

PORK TOMAHAWK (GF) SERVED WITH A WARM CHORIZO & SAVOY SLAW, ROASTED NEW POTATOES & CAJUN CREAM	22.50
FOXY BEEF BURGER (GFA)	15.95
BUTTERMILK CHICKEN BURGER	15.95
BLACK & BLUE BURGER (GFA) BLACKENED CAJUN CHICKEN & BLUE CHEESE • ADD CHEESE £1 • ADD BACON £1.50 ALL BURGERS ARE SERVED IN A BRIOCHE BUN WITH LETTUCE, TOMATO, RED ONION & GHERKINS, CHIPS & COLESLAW	17.95
MEATLESS BURGER (VE) MOVING MOUNTAINS VEGAN PATTY SERVED IN A BRIOCHE BUN WITH LETTUCE, TOMATO, GHERKINS & CHIPS	14.95
10 OZ SIRLOIN (GFA)	29.95
10 OZ RIBEYE (GFA)	29.95
ALL STEAKS ARE SERVED WITH A GRILLED TOMATO, FLAT MUSHROOM, ONION RINGS AND CHIPS • ADD PEPPERCORN / DIANE / BLUE / RED WINE JUS £3.50	

EXTRAS

CHUNKY CHIPS / FRIES 4.50 (GF)(VE)	TRUFFLE FRIES (GF) 6.00 TRUFFLE OIL & PARMESAN	COLESLAW (GF)(V) 4.00	GARLIC BREAD (V) 4.00	SEASONAL VEG 5.00 (VE)(GF)
CHEESY CHIPS / FRIES 5.00 (GF)(V)	LOADED CHIPS / FRIES 7.50 CHEESE & BACON (GF)	ONION RINGS (VE) 4.00	SIDE SALAD (VE)(GF) 5.00	NEW POTATOES 4.50 (VE)(GF)

TABLES OF 6 OR MORE WILL HAVE A 10% SERVICE CHARGE ADDED

(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE (V) VEGETARIAN (VE) VEGAN (VEA) VEGAN AVAILABLE
NOT ALL OF OUR INGREDIENTS ARE LISTED. PLEASE SPEAK TO A MEMBER OF STAFF IF YOU WOULD LIKE FURTHER INFORMATION.
PLEASE NOTE, WE CANNOT GUARANTEE THAT ANY FOOD OR BEVERAGE IS FREE FROM TRACES OF ALLERGENS.



À LA CARTE MENU

STARTERS

COD CROQUETTE FENNEL REMOULADE & CRISPY CAPERS	8.00	CRAB TIAN MANGO SALSA, PICKLED CUCUMBER & AVOCADO (GF)	12.50
CHICKEN LIVER PATÉ SERVED WITH SWEETCORN RELISH & CROSTINIS (GFA)	8.50	BRAISED PIG CHEEKS APPLE CIDER PUREE, PORK PUFF & PICKLED APPLE (GF)	10.00
GOATS CHEESE PANNA COTTA BLACK OLIVE TAPENADE, SUNDRIED TOMATO (GFA)	9.00	HERITAGE TOMATOES BABY BASIL PESTO & CROSTINIS (GFA) (V)	8.50

MAINS

MOULES FRITES MUSSELS COOKED IN A CREAM & WHITE WINE SAUCE, SERVED WITH FRIES (GF)	19.95	PAN FRIED SEABASS CAPER, ANCHOVY & TOMATO GNOCCHI, KING PRAWNS, SAMPHIRE	24.95
DUCK BREAST SPRING ONION AND CUCUMBER SALAD, KOHLRABI, PEANUT CRUMB (GF)	25.95	LAMB RUMP SPICED SWEET POTATO, ROASTED RED PEPPER. WHIPPED FETA, DUKKAH (GF)	26.95
TRUFFLE & MUSHROOM RISOTTO WILD MUSHROOM RISOTTO, ASPARAGUS TIPS, TRUFFLE, WILD GARLIC OIL (GF)(V)(VE)	19.95	ROASTED AUBERGINE ROASTED AUBERGINE SERVED WITH ZATAR COUSCOUS, HARISSA YOGHURT, POMEGRANATE & CHARGRILLED CUCUMBER (GF)(V)(VEA)	17.95

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