



DINNER MENU

WHILE YOU WAIT

MARINATED OLIVES (VE) (GF)	4.00
HOMEMADE BREAD & OILS (VE) (GF)	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 & 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	17.95
VEGAN BURGER (VE) (GFA) MOVING MOUNTAINS VEGAN PATTY ALL BURGERS ARE SERVED IN A BRIOCHE BUN WITH LETTUCE, TOMATO, RED ONION & GHERKINS, CHIPS & COLESLAW	14.95
10 OZ SIRLOIN (GFA)	29.95
10 OZ RIBEYE (GFA) ALL STEAKS ARE SERVED WITH A GRILLED TOMATO, FLAT MUSHROOM, ONION RINGS AND CHIPS • ADD PEPPERCORN / DIANE / BLUE / RED WINE JUS £3.50	29.95

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	12.50
CHICKEN LIVER PATÉ SERVED WITH SWEETCORN RELISH & CROSTINIS	8.50	BRAISED PIG CHEEKS APPLE CIDER PUREE, PORK PUFF & PICKLED APPLE	10.00
GOATS CHEESE PANNA COTTA BLACK OLIVE TAPENADE, SUNDRIED TOMATO	9.00	HERITAGE TOMATOES BABY BASIL PESTO & CROSTINIS	8.50

MAINS

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

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