
Tapatisers

PERFECT AS TAPAS, STARTERS, SIDES OR PLATTERS

OLIVES

Marinated In Olive Oil With Roasted Peppers, Garlic, Gherkins & Herbs (V/VE/GF/DF) 4

DUSTED WHITEBAIT

In A Paprika & Garlic Seasoning With Sriracha Mayonnaise 6.5

SOUP OF THE DAY

(Please Ask Your Server) With Warm Griddled Ciabatta 5.5
(V/VE/GF/DF OPTION AVAILABLE ON REQUEST)

PATATAS BRAVAS

Diced & Fried Potatoes, Topped With Bravas Sauce & Garlic Aioli (V/GF) 6

SALT & CHILLI SQUID

Dusted Calamari With Sea Salt, Chilli Flakes, Spring Onion, Lime & Chilli Mayonnaise (DF) 7.5

CHICKEN LIVER & BRANDY PATE

Coarse Pate, With Toasted Crostini & Red Onion Chutney & Leaves 7

GOATS CHEESE & HONEY FILO PARCELS

Apple & Ale Chutney & Leaves (V) 8.5

BELLY PORK BITES

In A Sticky Teriyaki Glaze (DF) 7.5

HALLOUMI

Pan Seared Halloumi On Warm Chilli Jam (GF/V) 6

CHILLI & GARLIC PRAWNS

King Prawns Sauteed In Olive Oil, Garlic, Chilli & Ginger (GF/DF) 8.5

TEMPURA BATTERED VEGETABLES

Served With A Katsu Curry Sauce (V/VE/DF) 6.5

MEATBALLS

Meatballs With Crumbled Mozzarella, In A Garlic, Tomato & Herb Sauce (GF) 7

CREAMY MUSHROOMS

Sauteed Mixed Mushrooms In A Creamy Stilton Sauce On Griddled Ciabatta (V) 7
(GF OPTION AVAILABLE ON REQUEST)

GRIDDLED CIABATTA FINGERS

With Olive Oil & Balsamic Dipping Pot (V/VE/DF) 5.5

Sharing Platters

BAKED CAMEMBERT

Infused With Garlic, Thyme, Chilli & Honey Served With Toasted Crostini & Honey Dipping Pot (V) 15.5
(GF OPTION AVAILABLE ON REQUEST)

CHIP SHOP PLATTER

Battered Fish Goujons, Battered Sausages, Hand Cut Chips, Mushy Peas, Gravy, Curry Sauce & Tartare Sauce 15.5

The Main Event

BEEF BOURGUIGNON

Slowly Braised Beef In A Rich Red Wine & Baby Onion Gravy With Creamy Mash & Tender Stem Broccoli **16**

CAJUN SWORDFISH

Diced Sweet Potato, Roasted Mediterranean Vegetables, Sriracha Sauce (GF/DF) **20**

MALAYSIAN CURRY

Monkfish, King Prawn, Pineapple & Sweet Potato Curry With Coconut Steamed Basmati Rice (**SPICY**) (GF/DF) **17.5**

ROASTED CHICKEN BREAST

Breast Of Chicken Stuffed With Smoked Cheddar, Wrapped In Pancetta, With Potato Galette, Sugar Snap Peas & Tender Stem Broccoli In A Creamy Mushroom Sauce (GF) **16.5**

PANFRIED SEABASS

Crushed Potatoes, Sugar Snap Peas, Tender Stem Broccoli & Garlic Butter **18.5**

JACKFRUIT CURRY

Sweet Potato, Pineapple, Sliced Pepper & Jackfruit, In A Malaysian Coconut Broth & Coconut Steamed Basmati Rice (**SPICY**) (GF/VE/V/DF) **13.5**

MUSHROOM RAVIOLI

In A Creamy Garlic & Mushroom Sauce With Griddled Ciabatta (V) **14.5**

CHEF'S RENOWNED STEAK & ALE PIE

Shortcrust Pastry, Served With Hand Cut Chips, Peas And Gravy **14.8**

BEER BATTERED FISH

Beer Battered Fish Of The Day With Hand Cut Chips, Mushy Peas, Tartare Sauce & Charred Lemon (GF/DF OPTION AVAILABLE) **15.5**

Steaks & Burgers

8 OZ 21 DAY AGED SIRLOIN STEAK

Served With Mushrooms, Griddled Tomato, Hand Cut Chips & Dressed Leaves (DF/GF) **26**

8 OZ 21 DAY AGED RIBEYE STEAK

Served With Mushrooms, Griddled Tomato, Hand Cut Chips & Dressed Leaves (DF/GF) **30**

ADD A SAUCE - PEPPERCORN, STILTON & WHITE WINE, DIANE

3

PRIME 6 OZ WAGYU BURGER

Topped With Smoked Cheddar, Baby Gem Lettuce & Beef Tomato Served In A Toasted Brioche Bun With Salad, Hand Cut Chips & Coleslaw **15.5**

BLACK & BLUE WAGYU BURGER

Grilled & Topped With Blue Cheese, Blackened Onions, Bacon, Baby Gem Lettuce & Beef Tomato Served In A Toasted Brioche Bun With Salad, Hand Cut Chips & Coleslaw **19**

ADD TOPPINGS - FRIED EGG (V) 1 - FRIED BACON 2.5 - STILTON (V) 2.5 - GRIDDLED HALLOUMI (V) 2.5

SPICY ORIENTAL VEGGIE BURGER

Vegetables, Coriander, Chilli, Lime, Lemon Grass, Sesame & Cumin Seeds With A Crunchy Lentil Crumb Served In A Toasted Ciabatta, Baby Gem Lettuce & Beef Tomato With Vegan Coleslaw, Sweet Potato Fries & Leaves (V/VE/DF) **13**

Pizzas

EAT IN OR TAKE AWAY, PRE ORDERS WELCOME
FRESHLY MADE, HAND STRETCHED 12" ITALIAN, ARTISAN PIZZA BASES

MARGHERITA

Mozzarella, Cheddar Cheese & Tomato Pizza With Even More Cheese (V) 14

PEPPERONI

Mozzarella, Cheddar & Tomato Pizza With Pepperoni Topping 15.5

MEATY & SPICY

Mozzarella, Cheddar, Pepperoni, Chorizo, Chicken, Fresh Chilli & Red Onion 16.5

GOATS CHEESE & CARAMELISED ONION

Goats Cheese, Mozzarella, Cheddar, Caramelised Onion & Spinach (V) 16.5

FARMHOUSE

Mozzarella, Cheddar & Tomato Pizza With Ham, Mushrooms & Olives 15.5

FOUR CHEESE

Mozzarella & Tomato Pizza With Mature Cheddar, Crumbled Stilton & Goats Cheese (V) 16

Snacks

TOASTED SOURDOUGH OPEN SANDWICHES
SERVED WITH DRESSED LEAVES & COLESLAW
GF OPTIONS AVAILABLE

TURKEY & CRANBERRY

Turkey, Cranberry & Sage & Onion Stuffing 9.5

SMOKED SALMON

Smoked Salmon, Cream Cheese, Cucumber Ribbons, Honey & Mustard Dressing 10.5

PULLED PORK & CHORIZO

BBQ Shredded Pulled Pork, Chorizo, Red onion & Rocket 10

STILTON & CHEDDAR

Crumbled Stilton, Mature Cheddar & Apple Ale Chutney (V) 10.5

CORONATION CHICKEN

Sliced Chicken Breast & Sultanas In A Mild Curry Mayonnaise 10

BEEF & MUSHROOM

Flash Fried Beef, Red Onions, Mushrooms, Drizzled Gravy 10.5

GOATS CHEESE & HONEY

Crumbled Goats Cheese, Walnuts, Honey & Sliced Grapes (V) 9.5

HALLOUMI

Griddled Halloumi, Chilli Jam, Rocket & Red Onion (V) 9.5

Sauces & Toppings

PEPPERCORN SAUCE	3
STILTON & WHITE WINE SAUCE	3
CREAMY MUSHROOM SAUCE	3
FRIED EGG (V)	1
FRIED BACON	2.5
CRUMBLED STILTON (V)	2.5
GRIDDLED HALLOUMI (V)	2.5

Sides

TOASTED GARLIC CIABATTA (V/VE/DF)	3
HAND CUT CHIPS (V/VE/DF/GF)	3.5
SKINNY FRIES (V/VE/DF/GF)	3.5
SWEET POTATO FRIES (V/VE/DF/GF)	4
ADD CHEESE TO ANY OF THE ABOVE	.80
HOUSE SALAD + BALSAMIC (V/VE/DF/GF)	3.5
SAUTEED MUSHROOMS (V/VE/GF/DF)	3