



BAR SNACKS & SHARERS

Amfissa, Kalamata & Nocellara olives (ve) £3.5
Southern fried king prawns, honey & lemon mayonnaise † £8.5
Pulled beef & caramelised onion croquettes, wholegrain mustard mayonnaise £5
Scotch egg, beetroot piccalilli £5
Hand-raised pork pie, beetroot piccalilli £5
Sticky pork & apple sausages, roasted onion & shallot glaze, sesame seeds £5
Baked Camembert, rosemary, garlic, honey & blackberries, crudités, toast (v) £13.5
Italian charcuterie, pea & ham hock terrine, houmous, olives, pickled shallots, olive oil & sourdough £16
Cheeseboard for two or more, Cornish Yarg, Snowdonia Black Bomber, creamy goats cheese, Blacksticks Blue, Button-Mill camembert, Lancashire hard-cheese, walnut & fig bread, digestives, cheese biscuits, hazelnuts, fresh figs, celery, fig chutney £20

STARTERS

Carrot, red lentil & coriander soup, crème fraîche, spring onions, toast (v) £6
Burrata, cherry tomatoes, rocket, sweet & sour onions, olive oil, pesto (v) £9
Pork & ham hock terrine, beetroot piccalilli £8
Southern fried chicken, garlic mayonnaise £7.5
Kiln smoked salmon, lemon, capers, sourdough † £9

MAINS

Chicken schnitzel, roast garlic butter, green salad, fries £13.5
Hand-raised steak & ale pie, buttered mash, roast carrots, tenderstem broccoli £14
Pulled beef & bacon burger, smoked Cheddar, onion rings, mustard, pickles, fries £14
Handmade pumpkin & ricotta tortellini, sage brown butter, parmesan, cherry tomatoes, toasted pumpkin seeds (v) £12.5
Pork & apple sausages, roast onion gravy, onion rings, wholegrain mustard mash £12
Beer-battered cod, minted mushy peas, tartare sauce, skin-on-chips † £14.5
Pesto-cruste Scottish salmon fillet, warm niçoise salad, balsamic dressing † £15.5
Superfood salad, avocado, tenderstem broccoli, rocket, tabbouleh, toasted pumpkin seeds, sweet & sour onions (ve) £11.5
Thai-style fresh vegetable curry, rice, crispy tortillas (ve) £12.5
Slow-roast lamb shank, minted gravy, roast carrots, tenderstem broccoli, dauphinoise potatoes £17.5
28-day aged rib-eye, garlic & herb mushroom, garlic butter, onion rings, skin-on-chips, rocket £25

*We aim have a number of specials available each day, this often depends on supply.
Please see our chalkboards or ask a member of the team for full details.*

SIDES & SAUCES

All suitable for vegetarians

Skin-on-chips £3.5 | French fries £3.5 | Tomato salad £3.5 | Dauphinoise potatoes £3.5
Buttered seasonal vegetables £3 | Cauliflower cheese £3.5 | Garlic sourdough £5.5
Pepper sauce £2 | Stilton & garlic sauce £2 | Roast onion gravy £1

DESSERTS

All suitable for vegetarians

Apple & blackberry flapjack crumble, custard £7
Chocolate posset, raspberries £7.5
Strawberry Eton mess £7
Proper sticky toffee pudding, vanilla ice cream £7
Cheese plate for two to four, selection of British cheeses, biscuits, hazelnuts, fig chutney £20

FAVOURITES

Pig Beer | Session
New Forest | 4% £5.7
Tiki Estate | Pinot Gris
New Zealand £8.6
Rhubarb Gin Fizz
Rhubarb gin | lemonade | bitters £7.5
Negroni
Gin | Sweet Vermouth | Campari £7.5

SOURDOUGH

Available Monday - Saturday 12-4pm

Taw Valley Cheddar, Branston pickle, beef tomato, rocket, pickles (v) £7.5
Back bacon, lettuce, beef tomato, rocket, maple mayonnaise £8
Beer-battered cod fingers, tartare sauce, rocket † £8



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