

NIBBLES

MARINATED GREEN OLIVES **GF, V, VE 5.00**

TEAR & SHARE ROSEMARY & GARLIC FOCACCIA **VA, VEA (2-3 People) 11.00**
olive oil & balsamic vinegar, butter

SALTED POTATO SKIN CRISPS **GF, V, VE 3.00**

SALTED PORK CRACKLING **GF 5.25**
apple sauce puree

STARTERS

HONEY & CHILLI CRISPY SHREDDED CHICKEN **8.25**
asian ginger, chilli & garlic sauce, sesame seeds

HALLOUMI FRIES **GF, V 7.75**
sweet chilli dip

BUTTERMILK CHICKEN GOUJONS **8.00**
bbq sauce dip

WHOLE WHITEBAIT **GF 7.75**
crispy kale, tartare, lemon & thyme salt

LIME & SOY GLAZE PORK BELLY BITES **8.50**
chilli, spring onion, BBQ mayonnaise

BRITISH BUBBLE & SQUEAK **GF, V, VEA 8.00**
fried egg, rocket

BEETROOT FALAFELS **GF, V, VE 7.75**
hummus, pomegranate

CRISPY CALAMARI **8.25**
spring onion, lemon, garlic mayonnaise

CLASSIC HUMMUS **GFA, V, VE 7.00**
sliced ciabatta

CHICKEN WINGS **GF 8.00**
blue cheese sauce, sesame seeds

choose your flavour:
smoked BBQ sauce
buffalo sauce
garlic & parmesan
hot peri peri

TURN IT INTO A SHARING WING BUCKET **11.00**

GRILL

ALL SERVED WITH A CHOICE OF CHIPS, FRIES, SWEET POTATO FRIES, UPGRADE TO TRUFFLE FRIES FOR **£2.00**

8OZ CHEESEBURGER **16.00**
toasted brioche bun, crispy fried onions, american cheese, lettuce, tomato, gherkin, burger sauce

BREADED CHICKEN BURGER **15.75**
toasted brioche bun, american cheese, raw slaw, lettuce, garlic mayonnaise

SLICED BAVETTE STEAK **GF 21.00**
28-day dry aged matured, chimichurri sauce, skin on fries, rocket

8OZ RUMP **GFA 19.50**
28 day dry aged matured, onion nest, wedge of gem, caesar dressing, crispy onions

BREADED HALLOUMI BURGER **GFA 15.50**
thai honey, chipotle mayonnaise, lettuce, raw slaw

SUMMER BITES

CREAMY PAPRIKA BEEF PASTA **16.50**
rigatoni pasta, mascarpone, parmesan, parsley, garlic bread

HUNTERS CHICKEN SCHNITZEL **17.00**
bacon, cheddar cheese, BBQ sauce, skin on fries, coleslaw

ROASTED SWEET POTATO **GFA, V, VE 14.50**
hummus, chickpeas, crispy kale, spring onion, wedge of gem, caesar dressing, crispy onion, tenderstem broccoli.

OVEN BAKED SEA TROUT **GF 19.25**
new potatoes, tenderstem broccoli, samphire, creamy lemon sauce, herb oil

SUMMER HUMMUS BOWL **GFA, V, VEA 13.00**
carrot, cucumber, spring onion, lettuce, pomegranate, spinach, chickpeas, crispy kale, tomato, flatbread
add halloumi + 3.50

CLASSICS

BEER BATTERED FISH & CHIPS **16.50**
homemade minted mushy peas, tartare sauce, lemon

HAND CRAFTED BEEF LASAGNE **VA 13.50/16.50**
garlic bread, wedge of gem, caesar dressing, crispy onions

CUMBERLAND SAUSAGE & MASH **GFA 12.25/14.25**
crispy fried onions, garden peas, gravy

SCAMPI & CHIPS **14.00**
peas, tartare sauce, lemon

SHREDDED CRISPY DUCK SALAD **GF, VA, VEA 16.50**
lettuce, carrot, cucumber, spring onion, chilli, pomegranate, spinach, plum & hoisin dressing, sesame seeds

SUNDAY ROASTS

ALL SERVED WITH DUCK FAT POTATOES, BRAISED RED CABBAGE, HONEY ROASTED CARROTS, TENDERSTEM BROCCOLI, YORKSHIRE PUDDING & GRAVY.

HALF ROASTED CHICKEN **18.00**

ROASTED GLAZED GAMMON **17.50**

ROASTED TOPSIDE OF BEEF **19.50**

APRICOT & GOAT CHEESE ROAST **V, VE 16.50**
served with veggie potatoes

SLOW COOKED LAMB SHANK **23.00**
served with mash potatoes

SMALL ROASTS **13.00**
Available in beef, gammon & chicken

KIDS ROASTS **8.00**
Available in beef, gammon & chicken

PIGS IN BLANKET **2.25**

CAULIFLOWER CHEESE **4.25**

EXTRA YORKSHIRE PUDDING **1.00**

ADD EXTRA MEATS **5.00**

GRAVY ON THE SIDE, NO PROBLEM, PLEASE LET US KNOW