



Main Menu

Served 12-3/5-9pm Monday- Thursday

12-9 Friday – Saturday

To start

| | |
|--|--------|
| Garlic & lemon hummus with harissa oil, olive tapenade & charred focaccia (v)(vgo) | £7.00 |
| Jalapeno & smoked cheddar croquettes with saffron aioli (v) | £8.00 |
| Smoked mackerel pate, pickled cucumber, beetroot, sourdough | £10.00 |
| Ox cheek & glazed onion tart tatin, horseradish crème fraiche, truffle crispy onions | £10.00 |
| Slow roasted pork belly, cauliflower puree, roasted shallot, chorizo | £10.00 |
| Buffalo chicken wings, crispy onions & blue cheese dip | £9.00 |
| ½ Doz whole shell on roasted prawns, garlic & herb butter, saffron aioli | £12.00 |

Mains

| | |
|--|--------|
| Chargrilled rib-eye steak, pickled onion ring, red wine jus, garlic butter, chips & mixed leaf salad | £29.00 |
| Roast pork neck fillet, roast garlic croquette, aioli, hispi cabbage, onion puree, caramelised apple jus | £22.00 |
| Roast fillet of salmon, creamed potato, samphire, pancetta & baby onion cream sauce, peas, dill oil | £24.00 |
| Spiced cauliflower & aubergine filo parcel, Bombay potato, butter curry sauce, kachumber (v) | £18.00 |
| Beer battered haddock fillet & chips with crushed minted peas & tartar sauce | £17.50 |
| Chargrilled beef burger, bacon jam, Monterey Jack, burger sauce, tomato, pickles, iceberg & chips | £18.00 |
| Beetroot & chickpea falafel burger, harissa & lemon yoghurt, chilli jam, halloumi, iceberg & chips (v) | £17.50 |

Sides £5.00

| | |
|--|--|
| Chips (vg) | |
| Garlic roasted new potatoes, saffron aioli | |
| Seasonal green vegetables (vgo) | |
| Mixed leaf salad, balsamic & honey dressing (v)(vgo) | |
| Truffle cheese fries (£6) | |

Desserts

| | |
|--|-------|
| Sticky toffee pudding with vanilla ice cream | £9.00 |
| Lemon cheesecake, raspberry puree & raspberry sorbet | £9.00 |
| Warm double chocolate cookie, pistachio ice cream, milk chocolate & hazelnut sauce | £9.00 |

Please inform your server of any allergies or intolerances when placing your order at the bar.

Our Chefs can adapt some dishes to cater for customers with food intolerances.

Despite all reasonable steps being taken we cannot guarantee the absence of any unintentional cross contamination of allergens and our kitchen is therefore not a 'free from' environment. If you require 'free from' food we are unable to cater for you