

SMALL PLATES

Homemade Soup	
With warm sourdough bread	6.75
Warm Bread & Mixed Olives	
With balsamic oil & croutons	6.95
Baked Camembert	
Topped with caramelised onion chutney & served with toasted sourdough	12.95
Selection of Cheeses	
Served with warm sourdough & homemade pickles	8.95
Selection of Cured Meats	
Served with warm sourdough & homemade pickles	8.95
Salt & Pepper Squid	
Served with tartare sauce with house salad & pickled slaw	8.25
Herby Lemon Whipped Feta	
Served with warm sourdough, house salad & pickled slaw	8.25
Goats Cheese & Beetroot Tartlet	
Served with house salad & pickled slaw	7.95

KIDS MENU

6.95

ALL SERVED WITH A BOWL OF VANILLA ICE CREAM

Chicken Bites,
chips & baked beans
Pork Meatballs,
chips & peas
Pasta and Tomato Sauce,
garlic bread

DESSERTS

6.75

SERVED WITH MADAGASCAN VANILLA
ICE-CREAM OR DOUBLE CREAM

Today's Cheesecake
Syrup Sponge
Lemon Meringue Pie
Chocolate, Almond & Pistachio
Torte

SUNDAY ROASTS

CHOOSE FROM

ROAST TOPSIDE of BEEF

PORK LOIN

CHICKEN BREAST

All Served With Beef Dripping Roast Potatoes,
Honey Roasted Parsnips & Carrots,
Cheesy Leeks, Savoy Cabbage,
Broccoli, Green Beans,
A Yorkshire Pudding &
Homemade Red Wine and
Roast Garlic Gravy

Regular - £15.95

Small - £11.95

VEGETARIAN OPTION AVAILABLE – PLEASE ASK A STAFF MEMBER FOR TODAY'S
OPTION**SANDWICHES / SALADS**

EITHER SERVED ON

TOASTED FLAGUETTE DE LUNA BREAD WITH SIDE SALAD, OR AS A LEAFY SALAD BOWL, ALL
SERVED WITH HOUSE PICKLED SLAW AND SEASONED CRISPY PARMENTIER POTATOES**Honey Mustard Chicken, Emmental & rocket** 12.25**Homemade Squash & Turmeric Falafel, rocket, pink onions,
lemon & tahini yoghurt** 11.25**KITCHEN OPEN 12-8PM**

Where possible, all our produce is locally sourced & prepared from fresh ingredients
Please let us know if you have a specific allergy or intolerance - we are happy to alter our dishes
for you

All items are prepared in an environment where nuts and other allergens may be present

A gratuity of 10% will be added to tables of 8 or more