

SMALL PLATES

Warm Bread & Mixed Olives

With balsamic oil & croutons 6.95

Homemade Soup

Check our specials board for today's soup, served with warm sourdough bread 7.25

Baked Camembert

Topped with apple brandy chutney & served with toasted sourdough, house salad & pickled slaw 13.45

Selection of Cheeses

Served with warm sourdough & homemade mixed pickles 8.95

Garlic & Honey Whipped Feta

Served with toasted flatbread, house salad & pickled slaw 8.95

Red Pepper Arancini Balls

Topped with a marinara sauce, house salad & pickled slaw 8.95

Classic Houmous

Served with toasted flatbread, house salad & pickled slaw 8.95

Tempura Prawns

Served with a chilli and mango salsa on a bed of rocket, house salad & pickled slaw 8.95

Smoked Salmon & Cream Cheese

Served with warm sourdough, house salad & pickled slaw 8.95

Honey Mustard Ham Hock Terrine

Served with warm sourdough, piccalilli, house salad & pickled slaw 8.95

Blue Cheese Mushrooms

Served with warm sourdough, house salad & pickled slaw 8.95

KIDS MENU

7.65

ALL SERVED WITH A BOWL OF VANILLA ICE CREAM & SAUCE

Pigs in Blankets, chips & baked beans

Cod Goujons, chips & garden peas

Tomato Pasta, served with garlic bread

SHARING BOARDS

Festive Board – Cured turkey breast, pigs in blankets, fig & goats cheese parcels, sage & onion stuffing balls, cheese duo, garlic & rosemary gravy, sliced gherkins, marinated olives, mixed pickles, pretzels, sauerkraut, apple brandy chutney, seasoned Parmentier potatoes, Yorkshire pudding, house salad & homemade pickled slaw 29.95

Veg Board – Homemade beetroot falafel, grilled halloumi, whipped feta, classic houmous, red pepper arancini, roasted root vegetables, marinated olives, mixed pickle, toasted flatbread, sweet chilli sauce, seasoned Parmentier potatoes, house salad & homemade pickled slaw 28.95

Cheese Board – Whole baked camembert, selection of 5 cheeses, celery, red onion marmalade, piccalilli, grapes, mixed pickle, crackers, warm sourdough, house salad & homemade pickled slaw 29.95

FLATBREADS / SALADS

EITHER SERVED ON TOASTED

FLATBREAD WITH SIDE SALAD, OR AS A LEAFY SALAD BOWL, ALL SERVED WITH HOUSE PICKLED SLAW AND SEASONED CRISPY PARMENTIER POTATOES

Turkey Rueben, rocket, Emmental, sauerkraut, honey mustard dressing 14.75

Sliced 6oz Rump Steak, rocket, port & stilton sauce, grilled mushrooms 14.75

Tempura Prawns, rocket, mango & chilli salsa 13.95

Smoked Salmon, rocket, cream cheese, capers 14.45

Grilled Halloumi, rocket, roasted root vegetables, balsamic glaze 13.95

Homemade Beetroot Falafel, rocket, whipped feta, sweet chilli sauce 13.95

BIG PLATES

Burger of the Day, Check our specials board for today's burger: seeded bun, rocket, tomato, skin on seasoned fries, pickled slaw 16.95

Fried Chicken Breast Burger, seeded bun, smoked bacon, brie, hot honey, rocket, tomato, skin on seasoned fries, pickled slaw 16.95

Seared Salmon Fillet, dauphinoise potatoes, asparagus, a creamy lemon & dill sauce 18.95

Blue Cheese Mushroom Pasta, rocket garnish, crumbled stilton, garlic bread 14.95

Florentine Fishcakes, skin on seasoned fries, house salad, homemade tartare sauce 15.95

Butternut Squash & Lentil Wellington, skin on seasoned fries, balsamic glaze, house salad, pickled slaw 15.95

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