

MENU

Available 12pm - 9pm

PLATES AND SHARERS

Great for sharing over drinks while you decide

Rustic Bread with Extra Virgin Olive Oil & Balsamic (vg)	4.50
Yakitori Chicken Wings with Ginger and Soy	6.50
Mezze Board with Hummus, Mini Falafel, Yogurt Dip & Pitta (v)	6.50

STARTERS

Soup Of The Day with Warm Rustic Bread (v) (*)	6
Confit Duck & Chicken Terrine with Spiced Fruit Chutney & Sea Salt Toast (£1.50 supplement for dinner inc)	6.95
Crayfish Cocktail Poached Salmon, Crayfish, Crushed Avocado & Crab Mayo (£1.50 supplement for dinner inc)	7.50

BURGERS

Our burgers are served in brioche buns with house slaw, lettuce, tomato & red onion, skin on fries

Gourmet Prime Beef with Crispy Bacon & Melted Cheddar Cheese	15
Field & Forest Spiced, Meat Free (vg)	12.95

PIZZA & PASTA

Manhattan Meat Feast Pepperoni, Bacon, ham, Mushrooms & BBQ Sauce	15
Four Cheese Mozzarella, Mature Cheddar, Monterey Jack & goat cheese (v)	13
House Lasagne Slow Cooked Beef Ragu, Layered Pasta & Cheese Sauce with Dressed Leaves & Garlic Bread	15
Our Mac & Cheese with Dressed Leaves & Garlic Bread (v)	14

SIDES

Beer Battered Onion Rings (v)	5.50
Sweet Potato Fries (v)	4.25
Garlic Bread (v)	5.50
Skin On Fries (v)	4
Mixed Salad Leaves, Tomato, Cucumber, Red Onion, Balsamic Dressing (vg) (gs)	4.50

MAINS

Pan Fried Corn Fed Chicken with Saute Potatoes, Wild Mushrooms & Kiev Butter (gs)	14.50
Braised Beef & Ale Pie with Mash, Buttered Greens & Gravy	14.50
8oz Sirloin Steak with Confit Tomato, Portobello Mushroom & Rocket Salad. Choose from either garlic butter or peppercorn sauce (£3 supplement for dinner inc)	19
Super Green Salad Mixed Grains, Edamame Beans, Tomato, Cucumber, Pomegranate, Feta & Honey Mustard Dressing (v) (gs)	10.50
Add Grilled Chicken or Salmon	5
Fish & Chips Crispy Battered Cod Fillet, Chips, Mushy Peas & Tartar Sauce	15.00
South Indian Curry Cauliflower, Red Pepper & Spinach Curry with Basmati Rice, Naan Bread & Spiced Mango Chutney (v) (*)	13.95
Add Chicken	2

SANDWICHES

Served with Dressed Leaves & Crisps

Crispy Bacon, Vine Tomatoes, Iceberg Lettuce & Mayonnaise (*)	6.50
Baked Ham, Mature Cheddar & Red Onion Chutney (*)	6.50
Avocado, Mozzarella, Tomato & Mizuna Wrap (v)	6.50
Spiced Houmous & Falafel Wrap (vg)	6.50

DESSERTS

Lemon Swirl Cheesecake with Cherry Compote (v)	6.50
Chocolate & Clementine Torte with Raspberry Coulis (vg) (gs)	6.50
Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream (v)	7.50
Indulgent Ice Creams Very Vanilla (v), Honeycomb (v), Truly Chocolate (v)	5

Food allergies & intolerance's:
Please inform a member of staff before dining if you have a food allergy or intolerance.

All food is prepared in an area where allergens are present.

(v) these dishes are suitable for vegetarian diet.

(vg) these dishes are suitable for vegan diet.

(gs) these dishes are produced utilising non-gluten containing ingredients.

(*) these dishes can be made suitable for gluten-sensitive diet.

All prices are inclusive of VAT at the current rate. All items are subject to availability.

Please see staff for further details.