MENU

STARTERS	
Soup of the Day v, gfo	9.50
With warm salt crusted sourdough bread	
Duck Spring Rolls	10.50
With julienne vegetables and plum dipping sauce	
Caprese Bruschetta ν	10.50
Toasted focaccia, topped with fresh tomato, mozzarella, basil, pesto, and extra virgin olive oil	
Seafood Cocktail gfo	11.50
With smoked salmon, crayfish, prawn, toasted ciabatta and a	
Bloody Mary mayonnaise	
Bourbon Glazed Crispy Pork Belly gf	11.50
With a jalapeno slaw	
STONEBAKED PIZZAS	
STONEBAKED PIZZAS Margherita v, vgo	14.95
	14.95 15.95
Margherita v, vgo Pepperoni Meat Feast	
Margherita v, vgo Pepperoni Meat Feast Ham, pepperoni, beef and chicken	15.95 16.95
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Margherita v, vgo Pepperoni Meat Feast Ham, pepperoni, beef and chicken Vegetable v, vgo	15.95 16.95

MAINS	
8oz Fillet Steak gfo 32.	.00
Served with a portobello mushroom and beefsteak tomato, battered	
onion rings, and chunky chips	
Bearnaise or Peppercorn sauce +£2.30	0.5
Williate Steak &	.95
50z Steak, served medium rare, with fries, peppercorn sauce or garlic butter and dressed rocket	
Chargrilled Chicken Kebab gfo	
With pickled red cabbage, shirazi salad and flatbread. Served	
with skinny fries, chips, or bulgur and a choice of dipping sauce	
One Skewer 17.95 Two Skewers 20	1.95
Lamb Shank Shepherds Pie gf 20	.95
With duchess potatoes, carrots and onions, rosemary and red	
wine sauce. Served with seasonal vegetables	
Chicken Mushroom and Bacon gf 20).95
In a creamy white wine sauce, with dauphinoise potatoes,	
carrots and seasonal greens	
Fish & Chips gfo	3.95
Beer Battered Haddock with chunky chips, tartar sauce and	
mushy peas or salad	
Scampi & Chips gfo	7.95
With chunky chips, tartar sauce and mushy peas or salad	
Sausage and Mash	7.95
With creamy mashed potatoes, buttered seasonal greens and a	
sage and caramelised onion gravy	
Crispy Sweet Chilli Noodles	.95
With Beef or Chicken , sesame noodles, stir fried vegetables,	
fresh chillies and sweet chilli sauce	
Beef Stew and Dumplings 20	.95
Slow cooked braised beef in local ale, with root vegetables and	

GOURMET BURGERS

Our beef burgers are made with 100% locally sourced steak mince, balsamic onions and our house seasoning. Served in toasted brioche bun, with crisp cos lettuce and tomato. Accompanied by coleslaw and chunky chips or skinny fries.

The Classic Burger gfo	18.95
Beef burger with bacon, cheese, crispy onions and burger sauce	
Jack Daniels Burger gfo	19.95
Beef burger with a Jack Daniels glaze, bacon and cheddar cheese	
Pulled Pork Burger gfo	19.95
Beef burger with slow cooked pork shoulder, BBQ sauce, cheddar	
cheese, battered onion rings, chipotle mayonnaise and pickled red cabbage	
Plant Based Beef Burger vg	18.95
With vegan cheese, pickled red cabbage, smashed avocado and chipotle mayonnaise	
Plant Based Chicken Burger vg	18.95
With vegan cheese, pickled red cabbage, smashed avocado and chipotle mayonnaise	
Chargrilled Chicken Burger gfo	18.95
With bacon and cheese	
Southern Fried Chicken Burger gfo	18.95
With bacon and cheese	

BURGER EXTRAS 2x Battered Onion 2.00 Bacon 2.00 Rings Extra Cheddar Cheese 1.50 Fried Egg 1.50 Jalapeños 1.00 Gherkins 1.00

18.95

18.95

18.95

stilton suet dumplings

Add Chicken - +£3.00

wine sauce

Chicken & Bacon Carbonara

Classic Spaghetti Bolognese

Served with focaccia garlic bread

Smoked crispy bacon, rocket and truffle oil in a creamy white

Roasted Mediterranean Vegetable Pasta v, vgo

With chargrilled peppers, aubergines, courgettes, red onion,

baby spinach, blanched hazelnuts and roasted garlic

CHILDRENS MENU Under 12s	11.95					
4oz Beef Burger gfo						
Served on a toasted bun, with melted cheese, cos lettuce and skinny fries						
Chargrilled Chicken Burger gfo						
Served on a toasted bun, with melted cheese, cos lettuce and skinny fries						
Chicken or Fish Goujons						
With chips and peas or baked beans						
Beef Stew and Dumplings						
Slow cooked braised beef, with root vegetables and suet dumplings Spaghetti Bolognese Served with focaccia garlic bread						
					Sausage and Mash or Chips	
					With peas or baked beans	
Margherita Pizza v, vgo						
Pepperoni Pizza						
HOMEMADE CIABATTA						
Served with fries or chunky chips & salad garnish	13.95					
Chargrilled Chicken gfo with Mediterranean vegetables, sundried tomato tapanade, mozzarella and rocket pesto (Vegetarian option available)						
Fish Goujons						
With lettuce and tartar sauce						
Croque Monsieur						
(Sourdough Bread)						
BBQ Pulled pork gfo						
With melted cheese						
BLT gfo (Bacon, lettuce and tomato)						
(Ducon, lettuce and tomato)						

SIDE DISHES		DESSERTS	
Chicken Wings	7.95	Belgian Chocolate and Baileys Cream Tart 10.95	
3 BBQ and 3 Southern fried chicken wings, with the choice of 2 dips		With coffee ice cream	
Stonebaked Garlic Bread v	8.95	Banoffee Pie v 9.95	
		With a scoop of velvety vanilla ice cream	
Stonebaked Garlic Bread $^{ u}$	9.95	Sticky Toffee Pudding vgo, gfo 9.95	
With mozzarella		With warm butterscotch sauce and vanilla ice cream	
Stonebaked Garlic Bread $ \nu $	10.95	Apple Crumble v, gfo Served with cream or custard 9.95	
With mozzarella and balsamic onions		D1. 1.C	
BBQ Pulled Pork Loaded Fries vo	10.95	Morello cherries in a kirsch liqueur, dark forest fruits, crushed	
With melted cheese and jalapeños		meringue, brownie, cream, topped with chocolate shavings (Contains	
, ·		Alcohol)	
Chunky Chips, Skinny Fries vg, gfo	5.95	2 Scoops of Ice Cream vgo, gfo 6.00 A choice of vanilla, chocolate, salted caramel, honeycomb, coconut &	
Cheesy Chips vgo, gfo	6.95	pineapple vg, vegan vanilla vg, mango sorbet vg,	
Mixed Side Salad vg, gf	5.95	COCKTAILS	
Chicken Goujons	9.95	For 1 For 2	
With BBQ dipping sauce and creamy coleslaw		Pornstar Martini 12.50 18.00	
Katsu Chicken Goujons	9.95	A moreish blend of vodka shaken with vanilla, passion fruit, orange and lime	
With pickled vegetables and a warm katsu dipping sauce	7.70	Espresso Martini 12.50 18.00	
Creamy Coleslaw vg, gfo	4.05	A revitalising blend of vodka, coffee and coffee liqueur	
•	4.95		
Mediterranean Olives gfo	4.95	Caramel Espresso Martini 12.50 18.00 A revitalising blend of vodka, caramel, coffee and coffee liqueur	
Chilli, Garlic and Feta Olives gfo	5.95	Aperol Spritz 9.95	
Marinated olives with chilli, olive oil and feta cheese		Italian wine-based cocktail, served with aperol, prosecco, soda water	
Salt-crusted Sourdough Bread	7.50	and an orange wedge	
Served warm, with balsamic glaze, extra virgin oil and butter		Passion Fruit Bellini 8.95	
		Prosecco with passion fruit pureé	
Halloumi Bites v	8.95	Peach Bellini 8.95	
With a chipotle mayonnaise dipping sauce		Prosecco with peach pureé	
Onion Rings vgo, gfo	5.50	Raspberry Fizz 7.20	
Dips v, gf	1.50	Non-alcoholic cocktail, containing orange juice, lime and grenadine	
BBQ, sweet chilli, hot chilli, chipotle, garlic or vegan mayonnaise		with raspberry garnish	
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