

To Start

Roasted Vegetable Pizzette *v, vg, gfo*
With a sundried tomato tapenade, caramelised red onions, rocket and rocket pesto 10.50

Duck or Vegetable Spring Rolls *vg*
With pickled Asian slaw and plum sauce 10.50

Seafood Cocktail *gfo*
Smoked salmon, crayfish, prawn, toasted ciabatta and a Bloody Mary mayo 10.50

Thai Style Chicken Satay Skewers *gf*
With a shallot and herb salad and burnt lime 10.50

Lamb Samosa
With minted yoghurt, mango chutney and julienne vegetable 10.50

Burgers

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

The Classic Burger *gfo*
With bacon, cheese, crispy onions and burger sauce 17.95

Spiced Lamb & Mint Burger *gfo*
with sweet pepper relish, garlic aioli and pickled cabbage 18.95

Bourbon Bacon Burger *gfo*
With bourbon glaze, smoked bacon, cheddar cheese and onion mayonnaise 18.95

Pulled Pork Burger *gfo*
Slow cooked pork shoulder, BBQ Rub, cheddar cheese, breaded onion rings, chipotle mayonnaise and pickled cabbage 18.95

Wild Mushroom & Blue Cheese Burger *gfo*
With truffle aioli 18.95

Plant Based Burger *vg*
With vegan cheese, pickled red cabbage, smashed avocado and chipotle mayonnaise 17.95

Chargrilled Chicken Burger *gfo*
With bacon and cheese 17.95

Southern Fried Chicken Burger
With bacon and cheese 18.95

Burger Extras
Extra cheddar cheese | Bacon | Blue cheese | Breaded onion rings +1.50

Gherkins | Jalapeños | Fried egg +1.00

Mains

Chargrilled Chicken Kebab *gfo*
With pickled red cabbage, shirazi salad and flatbread. Served with *chunky chips or bulgar and garlic mayo, BBQ, sweet chilli or chilli sauce* 19.95

Chicken, Mushroom and Bacon *gf*
With dauphinoise potatoes, carrots and seasonal greens, with a creamy white wine, bacon and mushroom sauce 18.95

Beer Battered Haddock
With chunky chips, tartar sauce and mushy *peas or salad* 18.95

Breaded Scampi
With chunky chips, tartar sauce and mushy *peas or salad* 16.95

Lamb Shank Shepherds Pie *gf*
Lamb shank with cheddar mash, rosemary and red wine sauce. Served with seasonal vegetables 18.95

Seafood Linguine
King prawns, mussels and squid. With chilli, garlic oil, sundried tomatoes, spinach, rocket and parmesan, in a creamy white wine sauce 19.95

Moroccan Vegetable Tagine *vg, gfo*
Butternut squash, sweet potato, chickpeas and apricots, served with a flatbread and bulgar 19.95

Sunday Menu

Sunday Roast *gfo* 17.95
Roast beef, chicken, pork, lamb, or spiced vegetable and chickpea pie v with roast potatoes, Yorkshire pudding, honey roasted carrots and parsnips, mashed swede, chipolata, stuffing, and our signature gravy

3.00 Surcharge for Lamb

Extra Slice of Meat 3.50

Cauliflower Cheese *v* 5.95

Seasonal Green Vegetables *v* 5.95

JD's Specials on a Sunday

Beer Battered Haddock 18.95

Breaded Scampi 16.95

Crispy Sweet Chilli Beef or Tempura Vegetable Noodles 18.95

All starters, sides, burgers, pizzas, desserts and children's menu options available

Beef and Ale Pie
Served with truffle mash and seasonal vegetables 19.95

Toulouse Sausage and Mash
Served with truffle mashed potato, caramelised onion jus and seasonal vegetables 17.95

Crispy Sweet Chilli Beef or Panko Halloumi Noodles *v*
With sesame noodles, stir fried vegetables and sweet chilli sauce 18.95

Pan-fried Fillet of Seabass *gf*
With Malaysian king prawn coconut and ginger curry, with pak choi, julienne vegetables and steamed rice 22.95

Pizzas

Italian Seasoned Chicken
Roasted vegetables and rocket pesto 15.95

Margherita *v, vgo* 13.95

Pepperoni 14.95

Meat Feast
Prosciutto ham, pepperoni, bresaola, sundried tomatoes, pesto, rocket and parmesan 15.95

Vegetable *v, vgo*
Olives, red onions, peppers and mushrooms 14.95

BBQ Pulled Pork
Slow cooked pork, with BBQ base and Jalapenos 15.95

Side Dishes

Mediterranean Olives *vg* 4.95

Salt-crusted Sour Dough Bread
Served warm, with a choice of balsamic vinegar, extra virgin oil or butter 6.50

Homemade Root Vegetable Crisps *vg*
With hummus 6.50

Halloumi Fries *v*
With chipotle mayonnaise 7.95

Stonebaked Garlic Bread *v* 6.95

Stonebaked Garlic Bread *v*
With mozzarella 8.95

Stonebaked Garlic Bread *v*
With mozzarella and balsamic onions 9.95

Southern Fried Cauliflower Bites *v*
With siracha mayonnaise 4.95

Chunky Chips, Skinny Fries *vg, gfo* 4.95

Cheesy Chips *gfo, vgo* 5.95

Mixed Side Salad *vg, gf* 4.95

Chicken Goujons
With barbeque sauce and coleslaw 8.95

Coleslaw *vg, vgo* 4.95

Dips *v, gf* 1.00
BBQ, sweet chilli, chilli, or garlic mayonnaise or vegan mayonnaise

v=Vegetarian vg=Vegan gf=Gluten free vgo=Vegan option available gfo=Gluten free option available

All our food is locally sourced and freshly cooked, so please be patient with us. If you have a food allergy or a special dietary requirement please inform our dining staff and they will help you with your selection.

While we try to keep things separate we cannot guarantee any item is allergen free even after ingredients have been removed on request.

Desserts

Apple Tart Fines *v*

Caramelised puff pastry tart with vanilla ice cream 9.95

Sticky Toffee Pudding *v*

Warm butterscotch sauce and vanilla ice cream 9.95

Hazelnut Profiterole *v*

Baked choux pastry filled with a praline Chantilly cream, served with toasted hazelnuts and vanilla custard sauce 10.95

Vanilla Panacotta *vgo, gfo*

With figs, vincotto and biscotti 9.95

Brownies *v*

Warm brownies with chocolate sauce, served with *vanilla ice cream* or *cream* 9.95

2 Scoops of Ice Cream *vgo, gf*

A choice of *vanilla, chocolate, salted caramel, honeycomb, coconut & pineapple vg, vegan vanilla vg, and mango sorbet* 6.00

Children's Menu

Under 12s 9.95

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 Goujons or Fish Goujons

With *chips, peas* or *baked beans*

Seafood Linguine

King prawns, mussels and squid. With chilli, garlic oil, sundried tomatos, spinach, rocket and parmesan, in a creamy white whine sauce

Sausage and Mash *gfo*

With *peas* or *baked beans* (gravy optional)

Morrocan Vegetable Tagine *vg, gfo*

Butternut squash, sweet potato, chickpeas and apricots, served with a flatbread and bulgar

Pizzas

Margherita *v, vgo*

Pepperoni

Childrens Roast (Sunday only) 12.50

Roast *beef, chicken, pork, lamb,* or *spiced vegetable and chickpea pie v* with roast potatoes, Yorkshire pudding, honey roasted carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy

1.50 Surcharge for Lamb

Homemade Ciabatta

Served with *fries* or *chunky chips* & salad garnish

Served until 5PM

Chargrilled Mediterranean

Vegetable *v*
with sundried tomato tapanade, mozzarella and rocket pesto
(Add Chicken +2.00)

Fish Goujons
with lettuce and tartar sauce

12.95

BLT
(Bacon, lettuce and tomato)

12.95

Croque Monsiour
(Sourdough Bread) 10.95

Cocktails

all 11.95

Pornstar Martini[†]

A moreish blend of vodka shaken with vanilla, passion fruit, orange and lime

Espresso Martini

A revitalising blend of vodka, coffee and coffee liqueur

Mojito

A refreshing blend of rum, mint, lime and sugar topped with soda

Aperol Spritz

Italian wine-based cocktail, served with aperol, prosecco, soda water and an orange wedge

8.50

Raspberry Fizz

Non-alcoholic cocktail, containing orange juice, lime and grenadine with raspberry garnish

6.95

White Wine

	glass		bottle
	125ml	175ml	250ml 750ml

1	Sauvignon Blanc "Caracara" CHILE <i>ve</i>	5.70	6.70	8.70	25.50
2	Chardonnay "Bushranger" AUSTRALIA	5.90	6.90	8.90	26.50
3	Pinot Grigio "San Antonio" ITALY	5.90	6.90	8.90	26.50
4	Sauvignon Blanc "Aroha Bay" NEW ZEALAND	7.30	8.50	11.10	32.00
5	Percorino "Petiticora" Terre di chieti ITALY				30.00
6	Albariño "Pirqueta" SPAIN				34.00
7	Chablis "Domaine de la Motte" FRANCE				38.00

Rosé

8	Blush Zinfandel, "Hawkes Peak" CALIFORNIA	5.90	6.90	8.90	26.50
9	Pinot Grigio Rosé "San Antonio" ITALY	5.90	6.90	8.90	26.50

Red

10	Merlot "Caracara" CHILE	5.70	6.70	8.70	25.50
11	Shiraz "Bushranger" AUSTRALIA	5.90	6.90	8.90	26.50
12	Malbec "Caoba" ARGENTINA	7.30	8.50	11.10	32.00
13	Gamay, Domaine du Moulin Camus FRANCE				30.00
14	Rioja Crianza "Don Placero" SPAIN				34.00
15	Primitio Saracena, Borgo dei Trulli ITALY				35.00

Prosecco and Champagne

16	Prosecco "Vispo Allegro" ITALY			7.50	31.00
17	Crémant de Loire, "Château de Brissac" FRANCE				40.00
18	Moët & Chandon Imperial Brut Champagne FRANCE				75.00

Hot Drinks

Americano	2.80 / 3.00	Liqueur Coffees	A selection of liqueur coffees are available 6.75
Latte	3.25	Syrup Shot	A selection of syrups are available + 0.70
Cappuccino	3.25	Hot Chocolate	3.75
Espresso	2.20	Pot of Tea for one / two	2.50 / 3.95
Mocha	3.75	A selection of teas are available	
Flat White	3.00	Oat/Soya milk	+ 0.70
Iced Latte	3.00		