

To Start

Roasted Vegetable Pizzette <i>v, vg</i> New	
With a sundried tomato tapenade, caramelised red onions, rocket and rocket pesto	10.50
Duck or Vegetable Spring Rolls <i>v</i> New	
With pickled Asian slaw and plum sauce	10.50
Seafood Cocktail <i>gfo</i>	
Smoked salmon, crayfish, prawn, toasted ciabatta and a Bloody Mary mayo	10.50
Thai Style Chicken Satay Skewers <i>gf</i> New	
With a shallot and herb salad and burnt lime	10.50
Lamb Samosa New	
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 <i>chunky chips or skinny fries</i> .	
The Classic Burger <i>gfo</i>	
Beef burger with bacon, cheese, crispy onions and burger sauce	17.95
Jack Daniels Burger <i>gfo</i> New	
Beef burger with a flavourful Jack Daniels glaze, smoked bacon, cheddar cheese and onion mayonnaise	18.95
Pulled Pork Burger <i>gfo</i> New	
Beef burger with slow cooked pork shoulder, BBQ Rub, cheddar cheese, breaded onion rings, chipotle mayonnaise and pickled cabbage	18.95
Wild Mushroom & Blue Cheese Burger <i>gfo</i> New	
Beef burger with wild mushrooms, blue cheese and a truffle aioli	18.95
Plant Based Burger <i>vg</i>	
With vegan cheese, pickled red cabbage, smashed avocado and chipotle mayonnaise	17.95
Buffalo Fried Chicken Burger New	
Fried chicken breast, buffalo sauce, cheddar cheese, chipotle mayo, jalapeños and pickled red cabbage	18.95
Chargrilled Chicken Burger <i>gfo</i>	
With bacon and cheese	17.95
Southern Fried Chicken Burger	
With bacon and cheese	18.95
Burger Extras	
Extra cheddar cheese Bacon Blue cheese 2x Breaded onion rings	+1.50
Gherkins Jalapeños Fried egg	+1.00

Mains

Chargrilled Chicken Kebab <i>gfo</i>	
With pickled red cabbage, shirazi salad and flatbread. Served with <i>chunky chips</i> or <i>bulgar</i> and <i>garlic mayo</i> , <i>BBQ</i> , <i>sweet chilli</i> or <i>chilli sauce</i>	19.95
Chicken, Mushroom and Bacon <i>gf</i>	
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 <i>peas</i> or <i>salad</i>	18.95
Breaded Scampi	
With chunky chips, tartar sauce and mushy <i>peas</i> or <i>salad</i>	16.95
Lamb Shank Shepherds Pie <i>gf</i> New	
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 tomatos, spinach, rocket and parmesan, in a creamy white wine sauce	19.95
Moroccan Vegetable Tagine <i>vg, gfo</i> New	
Butternut squash, sweet potato, chickpeas, apricots, flaked almonds and coconut yoghurt served with a flatbread and bulgar	19.95

Sunday Menu

Sunday Roast <i>gfo</i>	17.95
Roast beef, chicken, pork, lamb, or <i>spiced vegetable and chickpea pie</i> <i>v</i> 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 <i>v</i>	5.95
Seasonal Green Vegetables <i>v</i>	5.95
JD's Specials on a Sunday	
Beer Battered Haddock	18.95
Breaded Scampi	16.95
Crispy Sweet Chilli Beef or Panko Halloumi Noodles	18.95

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

Beef and Ale Pie New	
Served with truffle mash and seasonal vegetables	19.95
Toulouse Sausage and Mash New	
Served with truffle mashed potato, caramelised onion jus and seasonal vegetables	17.95
Crispy Sweet Chilli Beef or Panko Halloumi Noodles <i>v</i>	
With sesame noodles, stir fried vegetables and sweet chilli sauce	18.95
Pan-fried Fillet of Seabass <i>gf</i> New	
With Malaysian king prawn coconut and ginger curry, with pak choi, julienne vegetables and steamed rice	22.95

Pizzas

Italian Seasoned Chicken New	
Roasted vegetables and rocket pesto	15.95
Margherita <i>v, vgo</i>	13.95
Pepperoni	14.95
Meat Feast New	
Prosciutto ham, pepperoni, bresaola, sundried tomatos, pesto, rocket and parmesan	15.95
Vegetable <i>v, vgo</i>	
Olives, red onions, peppers and mushrooms	14.95
BBQ Pulled Pork New	
Slow cooked pork, with BBQ base and Jalapenos	15.95

Side Dishes

Mediterranean Olives <i>vg</i>	4.95
Salt-crusted Sour Dough Bread New	
Served warm, with a choice of balsamic vinegar, extra virgin oil or butter	6.50
Root Vegetable Crisps <i>vg</i> New	
With hummus	6.50
Halloumi Fries <i>v</i> New	
With chipotle mayonnaise	7.95
Stonebaked Garlic Bread <i>v</i>	6.95
Stonebaked Garlic Bread <i>v</i>	
With mozzarella	8.95
Stonebaked Garlic Bread <i>v</i> New	
With mozzarella and balsamic onions	9.95
Southern Fried Cauliflower Bites <i>v</i> New	
With siracha mayonnaise	4.95
Chunky Chips, Skinny Fries <i>vg, gfo</i>	4.95
Cheesy Chips <i>gfo, vgo</i>	5.95
Mixed Side Salad <i>vg, gf</i>	4.95
Chicken Goujons	
With barbeque sauce and coleslaw	8.95
Coleslaw <i>vg, vgo</i>	4.95
Dips <i>v, gf</i>	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 <i>v</i>	<i>New</i>
Caramelised puff pastry tart with vanilla ice cream	9.95
Sticky Toffee Pudding <i>v</i>	<i>New</i>
Warm butterscotch sauce and vanilla ice cream	9.95
Hazelnut Profiterole <i>v</i>	<i>New</i>
Baked choux pastry filled with a praline Chantilly cream, served with toasted hazelnuts and vanilla custard sauce	10.95
Jam Roly Poly	<i>New</i>
Suet pudding with raspberry jam and vanilla custard	9.95
Brownies <i>v</i>	<i>New</i>
Warm brownies with chocolate sauce, served with <i>vanilla ice cream</i> or <i>cream</i>	9.95
2 Scoops of Ice Cream <i>vg</i> , <i>gfo</i>	
A choice of <i>vanilla</i> , <i>chocolate</i> , <i>salted caramel</i> , <i>honeycomb</i> , <i>coconut & pineapple</i> <i>vg</i> , <i>vegan</i> <i>vanilla</i> <i>vg</i> , and <i>mango sorbet</i>	6.00

Children’s Menu

Under 12s	9.95
4oz Beef Burger <i>gfo</i>	
Served on a toasted bun, with melted cheese, cos lettuce and skinny fries	
Chargrilled Chicken Burger <i>gfo</i>	
Served on a toasted bun, with melted cheese, cos lettuce and skinny fries	
Chicken or Fish Goujons	
With <i>chips</i> , <i>peas</i> or <i>baked beans</i>	
Seafood Linguine	
King prawns, mussels and squid. With chilli, garlic oil, sundried tomatos, spinach, rocket and parmesan, in a creamy white wine sauce	
Sausage and Mash <i>gfo</i>	<i>New</i>
With <i>peas</i> or <i>baked beans</i> (<i>gravy optional</i>)	
Moroccan Vegetable Tagine <i>vg</i> , <i>gfo</i>	<i>New</i>
Butternut squash, sweet potato, chickpeas and apricots, served with a flatbread and bulgar	
Pizzas	
Margherita <i>v</i> , <i>vg</i>	
Pepperoni	

Childrens Roast (Sunday only)	12.50
Roast <i>beef</i> , <i>chicken</i> , <i>pork</i> , <i>lamb</i> , or <i>spiced vegetable and chickpea pie</i> <i>v</i> with roast potatoes, Yorkshire pudding, honey roasted carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy	
1.50 Surcharge for Lamb	

Homemade Ciabbatta		
Served with <i>fries</i> or <i>chunky chips</i> & salad garnish		
Served until 5PM		
Chargrilled Mediterranean <i>New</i>	Fish Goujons <i>New</i>	BBQ Pulled pork <i>New</i>
Vegetable <i>v</i> with sundried tomato tapanade, mozzarella and rocket pesto	with tartar sauce, crushed pea, and crispy smoked streaky bacon	with melted cheese
12.95 (Add Chicken +2.00)	12.95	12.95
	Croque Monsiour <i>New</i> (Sourdough Bread)	BLT <i>New</i> (Bacon, lettuce and tomato)
	10.95	12.95

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	
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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 “Piruet a” 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 Brissae” FRANCE			40.00
18	Moët & Chandon Imperial Brut Champagne FRANCE			75.00

Hot Drinks

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