

## To Start

<b>Soup of the Day</b> <i>v, vg, gfo</i> <span style="float: right;"><i>New</i></span>	Served with warm salt crusted sour dough bread	8.50
<b>Duck Spring Rolls</b> <span style="float: right;"><i>New</i></span>	With pickled Asian slaw and plum sauce	11.50
<b>Seafood Cocktail</b> <i>gfo</i>	Smoked salmon, crayfish, prawn, toasted ciabatta and a Bloody Mary mayonnaise	11.50
<b>Thai Style Chicken Satay Skewers</b> <i>gf</i> <span style="float: right;"><i>New</i></span>	With a shallot herb salad and burnt lime	10.50
<b>Lamb Samosa</b> <span style="float: right;"><i>New</i></span>	With minted yoghurt, mango chutney and julienne vegetables	10.50
<b>Burgers</b>		
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 <i>chunky chips or skinny fries</i> .		
<b>The Classic Burger</b> <i>gfo</i>	Beef burger with bacon, cheese, crispy onions and burger sauce	17.95
<b>Jack Daniels Burger</b> <i>gfo</i> <span style="float: right;"><i>New</i></span>	Beef burger with a flavourful Jack Daniels glaze, bacon and cheddar cheese	18.95
<b>Pulled Pork Burger</b> <i>gfo</i> <span style="float: right;"><i>New</i></span>	Beef burger with slow cooked pork shoulder, BBQ sauce, cheddar cheese, battered onion rings, chipotle mayonnaise and pickled red cabbage	18.95
<b>Wild Mushroom &amp; Blue Cheese Burger</b> <i>gfo</i> <span style="float: right;"><i>New</i></span>	Beef burger with wild mushrooms, blue cheese and a truffle mayonnaise	18.95
<b>Plant Based Burger</b> <i>vg</i>	With vegan cheese, pickled red cabbage, smashed avocado and chipotle mayonnaise	17.95
<b>Buffalo Fried Chicken Burger</b> <span style="float: right;"><i>New</i></span>	Fried chicken breast, buffalo sauce, cheddar cheese, chipotle mayo, jalapeños and pickled red cabbage	18.95
<b>Chargrilled Chicken Burger</b> <i>gfo</i>	With bacon and cheese	17.95
<b>Southern Fried Chicken Burger</b>	With bacon and cheese	18.95
<b>Burger Extras</b>	Extra cheddar cheese   Bacon   Blue cheese   2x Battered onion rings   Gherkins   Jalapeños   Fried egg	+1.50 +1.00

## Mains

<b>Chargrilled Chicken Kebab</b> <i>gfo</i>	With pickled red cabbage, shirazi salad and flatbread. Served with <i>chunky chips</i> or <i>bulgur</i> and <i>garlic mayonnaise, BBQ, sweet chilli</i> or <i>chilli sauce</i>	19.95
<b>Chicken, Mushroom and Bacon</b> <i>gf</i>	In a creamy white wine sauce, with dauphinoise potatoes, carrots and seasonal greens	19.95
<b>Slow Cooked Beef Feather Blade</b> <i>gf</i> <span style="float: right;"><i>New</i></span>	On a sweet potato rosti, mushroom and black truffle duxelle, seasonal greens, port wine and marrow bone jus, topped with a parmesan crisp and pickled leeks	23.95
<b>Beer Battered Haddock</b>	With chunky chips, tartar sauce and <i>mushy peas</i> or <i>salad</i>	18.95
<b>Breaded Scampi</b> <i>gfo</i> <span style="float: right;"><i>New</i></span>	With chunky chips, tartar sauce and <i>mushy peas</i> or <i>salad</i>	17.95
<b>Lamb Shank Shepherds Pie</b> <i>gf</i>	With duchess potato, red cabbage rosemary and red wine sauce. Served with seasonal vegetables	18.95
<b>Seafood Linguine</b>	King prawns, mussels and squid, with chilli, garlic oil, sundried tomatos, spinach, rocket and parmesan in a creamy white wine sauce	19.95
<b>Moroccan Vegetable Tagine</b> <i>vg, gfo</i> <span style="float: right;"><i>New</i></span>	Butternut squash, sweet potato, chickpeas, apricots, flaked almonds and coconut yoghurt served with a flatbread and bulgur	19.95

<b>Beef and Ale Pie</b> <span style="float: right;"><i>New</i></span>	Served with truffle mash and seasonal vegetables	19.95
<b>Crispy Sweet Chilli Beef</b>	With sesame noodles, stir fried vegetables and sweet chilli sauce	18.95
<b>Panko Halloumi Noodles</b> <i>v</i>	With sesame noodles, stir fried vegetables and sweet chilli sauce	18.95
<b>Fish of the Day</b> <i>gf</i> <span style="float: right;"><i>New</i></span>	With crushed potatoes, seasonal greens and sauce vierge	19.95

## Pizzas

<b>Italian Seasoned Chicken</b> <span style="float: right;"><i>New</i></span>	Roasted vegetables and rocket pesto	15.95
<b>Margherita</b> <i>v, vgo</i>		13.95
<b>Pepperoni</b>		14.95
<b>Meat Feast</b> <span style="float: right;"><i>New</i></span>	Prosciutto ham, pepperoni, bresaola, sundried tomatos, pesto, rocket and parmesan	15.95
<b>Vegetable</b> <i>v, vgo</i>	Olives, red onions, peppers and mushrooms	14.95
<b>BBQ Pulled Pork</b> <span style="float: right;"><i>New</i></span>	Slow cooked pork, with Jalapeños and a tomato and BBQ base	15.95

## Side Dishes

<b>Mediterranean Olives</b> <i>vg</i>		4.95
<b>Salt-crusted Sour Dough Bread</b> <span style="float: right;"><i>New</i></span>	Served warm, with a choice of balsamic glaze, extra virgin oil or butter	7.50
<b>Root Vegetable Crisps</b> <i>vg</i> <span style="float: right;"><i>New</i></span>	With hummus	6.50
<b>Halloumi Fries</b> <i>v</i> <span style="float: right;"><i>New</i></span>	With chipotle mayonnaise	7.95
<b>Stonebaked Garlic Bread</b> <i>v</i>		6.95
<b>Stonebaked Garlic Bread</b> <i>v</i>	With mozzarella	8.95
<b>Stonebaked Garlic Bread</b> <i>v</i> <span style="float: right;"><i>New</i></span>	With mozzarella and balsamic onions	9.95
<b>Southern Fried Cauliflower Bites</b> <i>v</i> <span style="float: right;"><i>New</i></span>	With sriracha mayonnaise	5.50
<b>Chunky Chips, Skinny Fries</b> <i>vg, gfo</i>		4.95
<b>Cheesy Chips</b> <i>gfo, vgo</i>		5.95
<b>Mixed Side Salad</b> <i>vg, gf</i>		5.50
<b>Chicken Goujons</b>	With BBQ sauce and coleslaw	8.95
<b>Coleslaw</b> <i>vg, vgo</i>		4.95
<b>Dips</b> <i>v, gf</i>	BBQ, sweet chilli, chilli, or garlic mayonnaise or vegan mayonnaise	1.00

## Sunday Menu

All our roasts are served with roast potatoes, Yorkshire pudding, honey roast carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy

<b>Sirloin Roast Beef</b> <i>gfo</i>	20.95
<b>Roast Lamb</b> <i>gfo</i>	20.95
<b>Roast Pork</b> <i>gfo</i>	18.95
<b>Roast Chicken</b> <i>gfo</i>	18.95
<b>Spiced Vegetable and Chickpea Pie</b> <i>vg</i>	18.95
<b>Extra Slice of Meat</b> <i>gfo</i>	4.50
<b>Cauliflower Cheese</b> <i>v</i>	5.95
<b>Seasonal Green Vegetables</b> <i>v, gfo</i>	5.95
<b>JD's Specials on a Sunday</b>	
<b>Beer Battered Haddock</b>	18.95
<b>Breaded Scampi</b> <i>gfo</i>	17.95
<b>Crispy Sweet Chilli Beef or Panko Halloumi Noodles</b>	18.95

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

*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

<b>Winter Crumble</b> <i>gf, v</i>	<i>New</i>
Served with <i>cream</i> or <i>custard</i>	9.95
<b>Sticky Toffee Pudding</b> <i>vg, gfo</i>	<i>New</i>
Warm butterscotch sauce and vanilla ice cream	9.95
<b>Hazelnut Profiterole</b> <i>v</i>	<i>New</i>
Baked choux pastry filled with a praline Chantilly cream, and sprinkled with toasted hazelnuts	10.95
<b>Jam Roly Poly</b> <i>v</i>	<i>New</i>
Suet pudding with raspberry jam and vanilla custard	9.95
<b>Brownies</b> <i>v</i>	<i>New</i>
Warm brownies with chocolate sauce, and <i>vanilla ice cream</i> or <i>cream</i>	9.95
<b>2 Scoops of Ice Cream</b> <i>vg, gfo</i>	
A choice of <i>vanilla, chocolate, salted caramel, honeycomb, coconut &amp; pineapple</i> <i>vg, vegan</i> <i>vanilla</i> <i>vg</i> , and <i>mango sorbet</i> <i>vg</i> ,	6.00

## Children's Menu

Under 12s	9.95
<b>4oz Beef Burger</b> <i>gfo</i>	
Served on a toasted bun, with melted cheese, cos lettuce and skinny fries	
<b>Chargrilled Chicken Burger</b> <i>gfo</i>	
Served on a toasted bun, with melted cheese, cos lettuce and skinny fries	
<b>Chicken or Fish Goujons</b>	
With <i>chips and peas</i> or <i>baked beans</i>	
<b>Seafood Linguine</b>	
King prawns, mussels and squid. With chilli, garlic oil, sundried tomatos, spinach, rocket and parmesan, in a creamy white wine sauce	
<b>Sausage and Mash</b> <i>gfo, vo</i>	
With <i>peas</i> or <i>baked beans</i> ( <i>gravy optional</i> )	<i>New</i>
<b>Moroccan Vegetable Tagine</b> <i>vg, gfo</i>	
Butternut squash, sweet potato, chickpeas and apricots, served with a flatbread and bulgar	<i>New</i>
<b>Pizzas</b>	
<b>Margherita</b> <i>v, vgo</i>	
<b>Pepperoni</b>	
<b>Childrens Roast (Sunday only)</b>	13.50
Roast <i>beef, chicken, pork</i> , or <i>lamb</i> , with roast potatoes, Yorkshire pudding, honey roasted carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy	
<b>Spiced Vegetable and Chickpea Pie</b> <i>v</i>	13.50
With roast potatoes, Yorkshire pudding, honey roasted carrots and parsnips, mashed swede and vegan gravy	

## Homemade Ciabbatta

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

Served until 5PM

<b>Chargrilled Mediterranean</b> <i>New</i>	<b>Fish Goujons</b> <i>New</i>	<b>BBQ Pulled pork</b> <i>New</i>
<b>Vegetable</b> <i>v</i>	with tartar sauce and crushed pea	with melted cheese
with sundried tomato tapanade, mozzarella and rocket pesto	12.95	12.95
12.95	<b>Croque Monsiour</b> <i>New</i>	<b>BLT</b> <i>New</i>
(Add Chicken +2.00)	(Sourdough Bread)	(Bacon, lettuce and tomato)
	11.95	12.95

## Cocktails

all 11.95

<b>Pornstar Martini</b> †	<b>Espresso Martini</b>	<b>Soft Passion</b> <i>New</i>
A moreish blend of vodka shaken with vanilla, passion fruit, orange and lime	A revitalising blend of vodka, coffee and coffee liqueur	A delightful mix of Passion fruit and Lychee liqueurs with cranberry, lemon and strawberry
	Upgrade to a <i>Caramel Espresso Martini</i> +£1.00	
<b>Aperol Spritz</b>	<b>Raspberry Fizz</b>	
Italian wine-based cocktail, served with aperol, prosecco, soda water and an orange wedge	Non-alcoholic cocktail, containing orange juice, lime and grenadine with raspberry garnish	
8.50	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 "Pirueta" SPAIN			34.00
7 Chablis "Domaine de la Motte" FRANCE			38.00
<b>Rosé</b>			
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
<b>Red</b>			
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 Pinot Noir, "Château Burgozone" FRANCE			30.00
14 Rioja Crianza "Don Placero" SPAIN			34.00
15 Primitivo Saracena, Borgo dei Trulli ITALY			35.00
<b>Prosecco and Champagne</b>			
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

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