

## LIGHTS/ STARTERS

BRAISED CHICKEN THIGH IN  
A WHITE WINE & TARRAGON JUS  
*truffle mash, mushroom pithivier* 8.50

CHORIZO & CHEDDAR ARANCINI  
*spiced tomato sauce, Parmesan* 8.25

CRAB & SPINACH MACARONI CHEESE  
WITH A CHEESE & CHIVE GRATIN  
*garlic & parsley flatbread* 8.50

TODAY'S HOME-MADE SOUP  
*warmed ciabatta & butter* 7.00

VEGAN MEZZE PLATE:  
*falafel, warmed pitta, hummus,  
tzatziki, olives, leaf garnish* 9.00

ROASTED ASPARAGUS, FETA MOUSSE,  
OLIVE TAPENADE & SALT CURED EGG YOLK  
*lemon dressed rocket salad* 8.25

### While you're Waiting....

Check out our selection of breads  
& other items below.....

## SIDES & SNACKS

SKINNY FRIES 4.00

SKIN ON FAT CHIPS 4.00

SWEET POTATO FRIES 4.50

ONION RINGS 4.00

HOUSE SIDE SALAD *leaf, cherry tomatoes,  
cucumber, olives, honey & mustard dressing* 5.00

VEGETABLE SELECTION 4.50

BATTERED HALLOUMI STICKS  
*sweet chilli sauce* 7.75

BATTERED CHICKEN STRIPS *bbq sauce* 6.75

PORK & APRICOT SAUSAGE ROLL  
*homemade brown sauce* 6.00

BREADS & BALSAMIC OIL 4.50

WARMED PITTA & HUMMUS 4.50

GARLIC FOCACCIA 4.50

MARINATED OLIVES 4.25

## SUNDAY ROASTS

Served on a Sunday, 'until they're gone'

ROASTED SIRLOIN OF BEEF  
*roast potatoes, market vegetables,  
Yorkshire pudding, beef gravy* 17.50

ROASTED LEG OF LAMB  
*roast potatoes, market vegetables,  
Yorkshire pudding, lamb gravy* 17.50

LENTIL WELLINGTON,  
ROAST POTATOES  
& YORKSHIRE PUDDING  
*roast potatoes, market vegetables,  
Yorkshire pudding, veggie gravy* 16.00

CAULIFLOWER & BROCCOLI CHEESE 4.50

CHILDREN'S ROASTS 9.25  
*see separate children's menu for other choices*

## RESTAURANT MENU



### MENU SERVED IN OUR RESTAURANT AREAS:

Monday to Thursday 11.30 to 8.30

Friday & Saturday 11.30 to 9

Sunday 12 to 7

Check out the 'take note' section  
for allergen & safer eating info

## DESSERTS

DOUBLE CHOCOLATE BROWNIE  
*chocolate sauce, vanilla ice cream* 7.50

STICKY BANOFFEE PUDDING,  
CARAMEL SAUCE & VEGAN ICE CREAM  
*banoffee fudge* 7.50

SALTED CARAMEL TART, CREME FRAICHE  
& DARK CHOCOLATE CREMEAUX  
*hazelnut chocolate crumb & purée* 7.50

LEMON MERINGUE CHEESECAKE  
*lemon curd, torched meringue* 7.50

DESSERT OF THE DAY *see SPECIALS menu*

ICE CREAMS: *Vanilla, Chocolate,  
Strawberry, Vegan Vanilla*

SORBETS: *Lemon, Raspberry*

2.25 a scoop or 3 scoops for 6.00

CHEESE TRIO & ASSORTED BISCUITS:  
CHEDDAR, BLUE & GUEST  
*mini walnut loaf, grapes, chutney* 9.50

## MAIN MEALS

DUO OF LAMB: LAMB RUMP & FRICASEE OF  
LAMB SHOULDER, PEAS, LEEKS & SPINACH  
*fondant potato, pea & wild garlic purée* 18.00

8oz SIRLOIN STEAK, SKIN ON FAT CHIPS  
& HERB ROASTED FLATFIELD MUSHROOM  
*peppercorn sauce, watercress & cherry tomato* 24.00

SAGE & ONION MARINATED PORK T-BONE,  
MASHED POTATO & SAVOY CABBAGE  
*cauliflower purée, mustard cream sauce* 17.00

6oz MOZZARELLA TOPPED BEEF BURGER,  
SKINNY FRIES & BARBECUE SAUCE *made with  
chuck steak, brisket & a hint of smoked paprika.*  
*Served in a brioche bun with salad & pickles* 14.50  
-Add Bacon for £1-

KOREAN STYLE BREADED CHICKEN BURGER  
*in a brioche bun with salad & served with  
skinny fries & Asian slaw* 14.50

PAN FRIED RED MULLET FILLET  
*bisque & dill risotto, rocket & tomato salad* 17.00

BATTERED FISH OF THE DAY *skin on fat chips,  
crushed peas, homemade tartare sauce* 16.00

AROMATIC GLAZED CELERIAC 'STEAK',  
SPICED POLENTA MASH & PAK CHOI  
*celeriac purée, verde sauce* 16.00

SPICED FALAFEL BURGER *in a brioche bun with  
salad & chipotle salsa & served with  
skinny fries & rainbow slaw* 14.50

## LUNCH SNACKS

*served until 5pm*

BBQ BEEF BRISKET GREEK STYLE PITTA  
*braised beef served on pitta bread & topped with  
iceberg lettuce, coleslaw & BBQ sauce* 8.50

GREEK STYLE HALLOUMI PITTA  
*topped with red pepper & tomato salsa, hummus,  
iceberg lettuce & balsamic* 8.50

CUMBERLAND SAUSAGE SANDWICH  
*in a soft white roll with homemade  
brown sauce* 6.00 -Add Bacon for £1-

MATURE CHEDDAR & PICKLE SANDWICH  
*served on granary bloomer* 6.00

HALLOUMI SALAD *a large house salad  
topped with fried halloumi pieces* 10.50

GREEN SUPERFOOD QUINOA SALAD  
*roasted courgette & broccoli, cucumber,  
green olives, white quinoa, mixed leaf,  
lemon & mint vinaigrette* 10.50

HENNY PLOUGHMANS:  
CHEDDAR, BRIE & HAM HOCK TERRINE  
*crusty bread, homemade piccalilli,  
mixed leaf, pickled onions* 12.00

## TAKE NOTE!

### MENU/ ALLERGEN INFO:

*We don't have room to list all dish constituents  
or ingredients, so check with us about allergies  
& preferences BEFORE ORDERING.*

*We don't mark allergen info on our menu as, whilst  
some items are allergen free, many more dishes can  
be adjusted to be gluten or dairy free, etc.*

*However, allergen items are used extensively in our  
kitchen & we cannot offer a guarantee  
against cross contamination*

*Game dishes may contain SHOT & other items  
(even filleted) may contain small BONES or  
similar. Eg, even pitted olives may contain stones.*

*Our beef burger & steak are cooked in our INKA  
charcoal oven which is effectively a 'closed barbecue'  
resulting in a seared outer layer & smokey flavours*

## COFFEES & TEAS

FILTER COFFEE 2.75

*we use Lavazza 'Top Class' blend*

DECAFF 'FILTER' COFFEE 3.00

*we use Raw Bean decaff coffee bags*

CAPPUCCINO/ LATTE / FLAT WHITE 3.50

ESPRESSO 2.50 *extra shot* 1.00

MACCHIATO 3.00

HOT CHOC & WHIPPED CREAM 4.25

MOCHA & WHIPPED CREAM 4.95

WHIPPED CREAM LIQUER COFFEES  
*cost of spirit PLUS* 3.50

YOUR SERVER CAN ADVISE ON COST OF SPIRIT eg Jamesons 3.60

SELECTION OF TEAS 2.75

*Mao Feng Green, Peppermint, Apple & Cinnamon,  
English Breakfast, Earl Grey, Decaff*