

LIGHTS/ STARTERS

CONFIT DUCK LEG RILLETTE,
POACHED BABY PEAR & GARLIC CROUTES
cornichon & watercress salad 8.75

SMOKED HADDOCK & LEEK TART,
POACHED EGG & WATERCRESS *chive oil* 8.50

BREADED KING PRAWNS
CHARGRILLED WATER MELON,
& AVOCADO PURÉE
lime & coriander dressing 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

SPINACH POTATO GNOCCHI WITH A
SUNDRIED TOMATO & PESTO CREAM
toasted pine nuts, garlic flatbread 8.00

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

SIDE OF COLESLAW 3.00

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

EGG CUSTARD TART
& BLOOD ORANGE PURÉE
oat granola, chantilly cream 7.50

STRAWBERRY MOUSSE, STRAWBERRY
COMPOTE & VANILLA SHORTBREAD
malted white chocolate sauce 7.50

DARK CHOCOLATE TORTE
raspberry sorbet, raspberry gel 7.50

DESSERT OF THE DAY *see SPECIALS menu*
-we also sell ice lollies & ice cream bars-

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

PAN ROASTED LAMB CANNON, MINI
SHEPHERD'S PIE & TENDERSTEM BROCCOLI
shallots, roasted carrots, redcurrant jus 18.00

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

CHARGRILLED CHICKEN THIGHS WITH
CITRUS RISOTTO *salsa verde, Parmesan* 16.50

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-

BREADED CHICKEN CAESAR BURGER
*in a brioche bun with Caesar dressed salad garnish
& served with skinny fries* 14.50

HERB CRUSTED COD LOIN, NEW POTATOES
& FRENCH STYLE PEAS *chive oil* 17.50

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

CHILLI & SESAME CRISPY TOFU,
SATAY SAUCE & UDON NOODLES
mange tout, pak choi, toasted peanuts 15.50

FLATFIELD MUSHROOM & FETA 'BURGER'
*in a brioche bun with salad & served with
skinny fries & tomato salsa* 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

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

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*