

LIGHTS/ STARTERS



BLACK TREACLE CRISPY PORK TERRINE sweet potato fondant, charred corn, corn purée 9.00 GARLIC, CHILLI & GINGER BABY SQUID

'HOT SMOKED' SALMON MOUSSE, BEETROOT PURÉE & GARLIC CROUTES watermelon, cucumber & dill salad 9.25

chimmichurri orzo, chilli & coriander salad 9.00

SOMETHING TO NIBBLE ON....

Check out our selection of breads & other snacks in the sides selection below...

AUBERGINE, COURGETTE & FETA MOUSSAKA made with a lentil & walnut ragu & served with garlic & herb foccaccia 8.75

TODAY'S HOME-MADE SOUP warmed ciabatta & butter 7.50

VEGAN MEZZE PLATE: falafel, hummus, spiced rice salad, tzatziki, warmed pitta, leaf garnish 9.00



SKINNY FRIES 4.25 SKIN ON FAT CHIPS 4.25 SWEET POTATO FRIES 4.75 ONION RINGS 4.75

DRESSED HOUSE SIDE SALAD 5.00 leaf, cherry tomatoes, cucumber, olives

VEGETABLE SELECTION 4.75

BATTERED HALLOUMI STICKS sweet chilli sauce 8.00

BATTERED CHICKEN STRIPS bbq sauce 7.00

BREADS & BALSAMIC OIL 4.50 WARMED PITTA & HUMMUS 4.50

GARLIC CIABATTA 4.50

PORK & APRICOT SAUSAGE ROLL homemade brown sauce 6.00

MARINATED OLIVES 4.25

** LUNCH SNACKS ** SERVED TO 5PM

BREADED CHICKEN OR HALLOUMI ON A TOPPED GREEK STYLE FLATBREAD with iceberg, pickled cabbage, garlic mayo & chilli sauce 8.50 -or order with chicken & halloumi for an extra £4-CUMBERLAND SAUSAGE SANDWICH served in granary bread with brown sauce 6.75 ADD BACON FOR £1 KING PRAWN CIABATTA SANDWICH with piri piri lime mayo & little gem lettuce 7.50 CHEDDAR & PICKLE SANDWICH in granary 6.75 **ROASTED WARM MED VEG SALAD** spinach, giant couscous, salsa verde dressing 10.50 HALLOUMI SALAD fried halloumi slices, olives, cherry tomatoes, cucumber, leaf, dressing 10.50 ADD HALLOUMI, RUMP STEAK STRIPS OR KING PRAWNS TO YOUR SALAD FOR £4.50 HENNY PLOUGHMANS: Brie, Cheddar & Sliced Ham crusty bread, mini-pork pie, piccalli, pickled onions, leaf 12.75



RESTAURANT MENU



SERVED IN OUR RESTAURANT AREAS

Mon-Thur seating to 8.30 Fri-Sat seating to 9.00 Sun seating to 7.00



WHITE CHOCOLATE & BERRY VACHERIN -meringue, white chocolate mousse, berry parfait, berry gel- 8.00

DOUBLE CHOCOLATE BROWNIE chocolate sauce, vanilla ice cream, honeycomb pieces 8.00

BERRY & PISTACHIO FRANGIPANE TART WITH VANILLA CREME FRAICHE blackberry compote 8.00

DARK CHOCOLATE & STEM GINGER TORTE roasted plums, orange chantilly 8.00

CHAI SPICED PANNACOTTA apple compote, oat & nut crumble 8.00

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



TAKE NOTE!

FOR SAFER EATING

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 provide allergen information on this menu, as we can often swap items out to change things. Just ask for information when you're seated & always mention your allergy when you order.

Allergen items are used extensively in our kitchen & we cannot guarantee that cross contamination will not occur. Game dishes may contain SHOT & other items (even filleted) may contain small BONES or similar.

Remember even pitted olives may contain stones. We try hard not to run out of items, but we can't guarantee to have all choices available.



TRIO OF DUCK: CONFIT DUCK THIGH, DUCK LEG BON BON & HALF DUCK BREAST potato terrine, carrot purée, savoy cabbage, cherry jus 18.50

LEMON & HERB CHICKEN THIGHS on a pancetta, tomato & white bean cassoulet & served with sage & onion crisps 18.00

80z SIRLOIN STEAK & SKIN ON FAT CHIPS flat mushroom, rocket & tomato salad 25.50

ADD RED WINE SAUCE, PEPPERCORN SAUCE

OR TRUFFLE BUTTER FOR £2.50

INKA CHARCOAL OVEN

Our steak is cooked in a charcoal oven, resulting in a seared outer layer & smoky, barbecue flavours

BLACKENED MISO COD, BASMATI RICE & CAULIFLOWER PURÉE broccoli & fine beans, lemon dressing 18.00

BATTERED FISH OF THE DAY, FAT CHIPS CRUSHED PEAS & CHARRED LEMON homemade tartare sauce 16.50

PAPRIKA ROASTED CAULIFLOWER, TRUFFLE ARANCINI & MUSHROOM PURÉE sautéed mushroom & spinach, red pepper pesto 16.50



BURGERS



SMOKY BEEF & MOZZARELLA BURGER, SKINNY FRIES & BARBECUE SAUCE in a brioche bun with pickles & salad garnish 15.25 ADD BACON FOR £1.00

INKA CHARCOAL OVEN

Our beefburger is cooked in a charcoal oven, resulting in a seared outer layer & smoky, barbecue flavours

BREADED CHICKEN BURGER, SKINNY FRIES & PICKLED ASIAN SLAW served in a brioche bun with salad garnish & katsu mayonaisse 15.00

HOT-HONEY ROASTED BUTTERNUT SQUASH & FETA 'BURGER', SKINNY FRIES & TOMATO SALSA

served in a brioche bun with salad garnish 15.00 Check out our selection of sides & snacks.....



SUNDAY ROASTS



Served on a Sunday, 'until they're gone'
ROASTED SIRLOIN OF BEEF
roast potatoes, market vegetables,
Yorkshire pudding, beef gravy 18.00
ROASTED LEG OF LAMB
roast potatoes, market vegetables,
Yorkshire pudding, lamb gravy 18.00
VEGETABLE & LENTIL WELLINGTON,
roast potatoes, market vegetables,
Yorkshire pudding, veggie gravy 17.00
CAULIFLOWER & BROCOLLI CHEESE 5.50
CHILDREN'S ROASTS 9.50
see separate children's menu for other choices