

STARTERS

Fresh Bread selection £4
Olive oil & Balsamic, Salted butter (VE)

Pork Belly Bites £7.75

Harrisa honey glaze, spring onion, sesame (GF/DF)

Smoked Mackerel Pate £7.75

Served with toasted ciabatta with lightly pickled cucumber (GFA)

Halloumi Fries £7.5

Fresh cut and fried with chipotle relish (V)

Chicken Wings £7.5

Fried till crisp, tossed in Korean style sauce with sesame (DF)

Grilled Vegetables £7.25

Mixed peppers and courgettes with homemade hummus, crostini with rocket and balsamic (VE/GFA)

Breaded Whitebait £7.25

Tartar sauce, lemon (DF)

EXTRAS

Fries £3.5
Cheesy fries £4
Sweet potato fries £4
Cauliflower cheese £3.75
Yorkshire pudding £1.5
Mac & Cheese £4.5
Pitted Olives £4

Wholetail Scampi £15.5

Fried till crisp, dressed leaf, tartar sauce, lemon and fries (DF)

Beer Battered Haddock £17.75

Garden peas, tartar sauce, caramelized lemon and fries (DF/GFA)

Pan Fried Hake Fillet £17

 $Creamed\ mixed\ green\ vegetables\ with\ tarragon,$

baby roasted potatoes (GF)

Chicken Caesar Salad £15.5

Crisp iceburg lettuce, anchovies, parmesan, crispy onions and croutons in classic dressing (DFA/GFA)

ROASTS

All served with a side of green vegetables and extra gravy (GFA/DFA)

Roasted Mature Topside £18

Locally sourced roasted beef served pink with yorkshire pudding, braised red cabbage, roast carrot and potatoes with gravy

Roasted Pork Shoulder £17

Locally sourced rolled pork shoulder served with yorkshire pudding, braised red cabbage, roast carrot and potatoes with gravy

Turkey Lunch £17

Tender sliced turkey crown served with yorkshire pudding, braised red cabbage, roast carrot and potatoes with gravy

Sunday Trio £22

All 3 meats served with yorkshire pudding, braised red cabbage, roast carrot and potatoes with gravy

Carrot Wellington £16

Filled with root vegetable, butternut squash and sweet potato served with braised red cabbage, roast potatoes with veg gravy (VE)



(U14s)

Chicken Tenders £7.25

Seasoned and fried till crisp, served with fries and garden peas (DF)

Fish Fingers £7.25

Homemade, served with fries and garden peas (DF)

Cheese Burger £7.25

40z beef burger with american cheese with fries

Mac & Cheese £7

Served with garden peas (V)

Youngsters Roast £11

Choose from Beef, Pork, Turkey or Wellington

DESSERTS

Homemade Cheesecake Cup £7.5 Please ask for today's flavour

Chocolate and Almond Torte £7.5

Served warm with vanilla ice cream (GF)

Lemon Posset £7

Fresh strawberry and shortbread crumb (GFA)

Vegan Raspberry Frangipane Tart £7

Served with coconutice cream (VE/GF)

Ice Cream

vanilla, strawberry, chocolate, vegan coconut, vegan vanilla

1 scoop £2.5

 $2\ scoop\ \pounds 4.5$

3 scoop £6

GF - GLUTEN FREE DF - DAIRY FREE GFA - GLUTEN FREE AVAILABLE DFA - DAIRY FREE AVAILABLE

VE - VEGAN
VO - VEGAN OPTION
V - VEGETARIAN

Our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all the ingredients used to make the dish.

Please note, While we do not charge service for inside tables, An automatic £2 charge will be applied to tables seated in the garden with a food bill of £20 or greater, This along with gratuity will be shared equally between our hardworking staff, Thank you