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Nibbles and Lite Bites

Large Green Olives on Ice (V) (GF) - £4.95

Soup Freshly Made served with garnish and creme fraiche - £5.95

Salt & Pepper Squid served with a chunky roasted garlic and black pepper mayo - £9.95

Mixed Bread Basket with olives, sundried tomatoes and chunky garlic mayo - £9.95

Baked Whole Camembert studded with fresh garlic and rosemary served with crusty bread and butter - £14.00

Pigs in Blankets with HP Sauce - £6.95

Pizzas - 14inch

From the Sea Fresh seafood of the day topped pizza - £15.95

From the Land Mixed grilled meat of the day topped pizza - £14.95

From the Garden Fresh Tomato and Cheese topped with grilled vegetable of the day - £14.95 Pan Fried King Scallops caramelised celariac puree, black pudding and streaky bacon crisps - £13.50

Popcorn Pickled Cockles with an old English tartare sauce - £8.50

Rich Fois Gras Terrine served with a toasted raspberry and chocolate bread - £12.95

Maple and Dill Cured Gradvalax of salmon, watercress puree, celeriac marmalade, toasted rye and seed bread - £9.95

Confit Duck Leg Hash topped with a fresh hen's egg and HP Sauce - £8.95

Piggy Scotch Egg with pork scratching crumb and apple sauce smear - £8.95

Crispy Sourdough Rolls

Served with Chips and Asian Slaw

Classic BLT - £8.95

Fish Finger Butty - £9.95

Goats Cheese, Rosemary, Apple and Honey with fresh peppered rocket - £9.95 Cured Salmon, celeriac remoulade and watercress - £10.95 New York Deli, Roast Sirloin of Beef, with sauerkraut and pickles - £11.95 Chicken, Bacon, Avocado and Egg - £11.95

Favourites

Shin Beef and Oxtail Cottage Pie with homemade red cabbage - £15.95

Homemade Sausage of the day, served with onion rings, homemade mash and old fashioned gravy - £14.95

Duck Feast - Duck leg, duck hash, duck breast, spiced red cabbage, wilted pak choi and gravy - £16.50

Fresh Battered Fish, Chips and Mushy Peas served with tartare sauce - £14.00

Tempura Lobster Burger, lightly tempura battered lobster tail, mango, aoli chunky mango and red pepper salsa, asian slaw and chunky chips - £28.50

Moules and Frites - £15.00

Grill

Wagyu Burger, chips and asian slaw - £17.95

8oz Centre Cut Fillet Steak - cooked as you like - £29.95

12oz Italian Buffalo Steak, served pink - served with all the trimmings -£32.00

8oz Goat Burger! Topped with goats cheese and caramalized onions -£15.95

Chargrilled Chicken, garlic mushroom cream, truffle mash and wilted pak choi - £14.95

Home cured Maple Bacon Chops topped with hen's eggs - £14.95

Sides

Sunday Roast Served from 12:00

Roast Beef - with all the trimmings - £14.95

Salads

Baked Goats Cheese, confit of mixed beets and peanut butter salad - £15.95

Butter Poached Lobster Tail Caesar Salad - £28.00

Pan-fried Duck Breast, compressed water melon, honey glazed cashew nut salad with five spiced popcorn - £16.95

From the Garden Mixed Salad - £12.00

Brown Sugar Chicken & Bacon Caesar Salad - £16.00

Fresh Crispy Waffles Pastries and Scones

Maple Syrup and Vanilla Ice Cream - £5.95 Fresh Banana Caramel and Vanilla Ice Cream - £6.95 Nutella, sliced strawberries, vanilla ice cream and fudge sauce - £6.95 Fresh Chocolate Pain au Chocolate - £3.95 Homemade Fruit Scone, with butter - £3.95 Add cream - £1.00

Desserts & Slices

Ultimate Chocolate Cake - £6.95 Ginger, Orange and Rhubarb Cake - £6.95 Millionaire Shortbread - £4.50 Lemon and Blueberry Blondie - £4.50 Salted Caramel Brownie - £4.50 Funfetti Cupcake - £4.50 Banana and Salted Caramel Brownie - £4.50 Caramel Apple Pie - £6.95 Lemon Meringue Pie - £6.95 Nutella and Kinder Muffins - £4.50 Pistachio and Raspberry Tart - £5.95 Rich Chocolate Fondue (for two) With fresh fruit and marshmallows - £16.00

Cheeseboard - for sharing - £19.50

Dessert of the Day from the Kitchen - £9.95 - Please ask for details

(V) Vegetarian Dish • (VG) Vegan Dish • (GF) Gluten Free Some dishes can be altered to suit a Gluten Free, Vegan and Vegetarian diet, please ask to see what we can do for you.

Always ask a senior member of staff or speak to the chef if you have any food allergens, intolerances or special dietary requirements. Nuts and Sesame Oils may be used in all dishes.