ALLERGY STATEMENT: Menu items may contain or come into contact with WHEAT/GLUTEN, MILK, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, and SOY. For more information, please speak with a manager.

Please inform us if you have any allergies prior to ordering.



Sharers

TEAR & SHARE BREAD
With garlic & chilli

7.95

BAKED CAMEMBERT

11.50

Studded with garlic, served with focaccia

THE ULTIMATE VEG FEAST

Vegan sausages, general tso cauliflower, fresh breads, padrón peppers with sea salt, popcorn, olives & dips

THE ULTIMATE SHARING BASKET

11.50

3,00

Mini Cumberland sausages, Thai spiced chicken tenders, BBQ ribs, pot of mac & cheese with fresh breads

nibbles

SMOKED ALMONDS	2.50
BREAD BASKET WITH BUTTER, RAPESEED OIL & BALSAMIC	4.50
MARINATED MIXED OLIVES	3.95
BUTTERED & SPICED POPCORN	3.00
PADRÓN PEPPERS WITH SEA SALT	3.95
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FRENCH FRIES
BACON CHEESEY TATER TOTS
TOMATO & RED ONION SALAD
CRINKLE CHIPS
SWEET POTATO FRIES
TOSSED SALAD
GARLIC BREAD
GARLIC BREAD WITH CHEESE
HOUSE COLESLAW

STARTERS

MINI CUMBERLAND SAUSAGES With honey & grain mustard	4.50
HOMEMADE SOUP OF THE DAY Served with fresh bread	4.95
KOREAN SPICED BEEF TACOS Served with sriracha mayonnaise	5.95
CRISPY CHORIZO SCOTCH EGG With garlic mayo & pea shoots	5.75
THAI SPICED CHICKEN TENDERS	5.50
PRAWN LOLLIPOPS With a soy & sweet chilli dip	6.50
GENERAL TSO CAULIFLOWER With duo of sesame seeds	4.95
PORK & BEEF MEATBALLS With a tomato, fennel & mushroom sauce	5.50
GARLIC CIABATTA With mixed mushroom & herb fricassee	4.95
BBQ SPICED RIBS With sesame & coriander	5.50

CARVERY

A selection of local meats from the carvery table with duck fat roasties, buttered new potatoes, fresh market vegetables and homemade yorkshires with a rich roast gravy. G_{FO}



* Roast topside of beef
With horseradish

* Roast pork loin
With sage stuffing & apple sauce

* Boned & rolled lamb leg
With mint sauce & red currant jelly

* Roast turkey
With cranberry sauce

SUNDAY Best Bits

Choice of your favourite roast with garlic and thyme roasties, yorkshire pudding and roast gravy

7.95

Hot Filled Cobs

Choice of your favourite roast in a warm buttered cob, hot roast gravy with garlic and thyme roasties

5.95

- MAINS

BEEF BURGER With tomato, shredded lettuce & relish

CAJUN SPICED CHICKEN BURGER
With shredded lettuce & house coleslaw

SLOW COOKED BEEF, VEGETABLE & ALE PIE
With shortcrust pastry, creamed mash, mixed vegetables
& beef braising gravy

HOUSE BATTERED HADDOCK

Served with hand cut chips, mushy peas & tartare sauce

BASKET OF BREADED CHICKEN TENDERS
Served with BBQ sauce, French fries & coleslaw

TRADITIONAL COTTAGE PIE

With a cheddar glazed top, garden peas & rich gravy

SPICY VEGETABLE FAJITAS

VEO

Our blend of sautéed peppers, edamame beans, onions, mushrooms, courgettes & chilli. Served with warm tortillas, cheese, salsa & sour cream

(ADD CHICKEN FOR +£3)

HONEY & SOY CHICKEN

With noodle and crunchy vegetable salad, sweet chilli dressing, peanuts & sesame seeds

ROASTED BUTTERNUT SQUASH, FETA & PINENUT SALAD

With blistered cherry tomatoes, mustard & maple dressing

Puddings

5.00

5.00

4.50

6.00

8.00

11.00

11.00

STRAWBERRY SHORTCAKE
With clotted cream & mint sugar

LIMENCELLO CHEESECAKE
Served with raspberry ice cream

A SELECTION OF ICE CREAMS

Served with chocolate chip cookies

DARK CHOCOLATE & GINGER BROWNIE

Served with vanilla ice cream

To Share *

PLATTER OF BRITISH CHEESES

Served with chutney & oatcakes

ENJOY WITH A TRIO MINI ALES

(£3 extra)

SHARING STACK OF WARM DOUGHNUTS
With a cider apple caramel dip & vanilla
ice cream

FRANCIS HURT'S FUDGE KNICKERBOCKER GLORY

[6.00 for one person]

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THE UCTIMATE SHARER!!

Vanilla, raspberry pavlova & white chocolate ice creams, raspberry compote, shortcake crumbs, white chocolate sauce, whipped cream, toasted almonds, chocolate flake & marshmallows

SEE OVER FOR HOT DRINKS...

HOTDRINKS

AMERICANO	2.25
ESPRESSO	1.80
DOUBLE ESPRESSO	2.20
CAPPUCCINO	2.50
LATTE	2.60
FLAVOURED LATTE	3.00
FLAT WHITE	2.80
HOT CHOCOLATE	2.80
WHITE CHOCOLATE	3.00
ORANGE HOT CHOCOLATE	3.10
CAFE MOCHA	3.10
WHITE MOCHA	3.20

Ask to see our bespoke loose leaf tea menu.

SUNDAY