



Pub Menu

Snacks 3 for £15/ 5 for £23

Marinated lamb meatballs, tzatziki dip **cbgf**

Deep fried whitebait, tartare sauce **cbgf**

Patatas Bravas, chopped parsley **vg/ cbgf**

Pork belly bites, Chinese bbq glaze

Tempura broccoli, Toasted almonds, tzatziki **vg/gf**

Chicken, chilli and spring onion spring roll, sweet 'n' sour pepper puree

Crispy battered prawns, lemon mayo

Olives, house marinade **vg/cbgf**

Onion Bhaji, chilli sour cream **vg**

Homemade bread, smoked salt butter **v**

Main

Battered cod fillet, homemade chips, peas, tartare sauce, lemon 17.95

House Burger, streaky bacon, cheddar, brioche bun, tomato chutney, dill
and gherkin mayonnaise, homemade chips, onion rings 18.50

Hand cut gammon steak, chips, peas, grilled tomato, fried egg 17.95 **cbgf**

Steak, stilton and red wine shortcrust pie, chunky chips, mixed vegetables,
house gravy 18.95

Puy lentil and three cheese moussaka, layered with Aubergine and potato.
Served with roast courgette, house salad and focaccia 17.95 **V**

Lasagne 'al forno', beef lasagne served with home recipe garlic focaccia,
house salad 17.95

Breaded Scampi, hand cut chips, peas, tartare sauce 17.95

Pan fried lambs' liver, chive mash potato, crispy bacon, onion, mixed
vegetables 17.95

Sirloin steak Cooked to your liking with our homemade chips, peas,
mushroom, grilled tomato, peppercorn sauce or stilton sauce **cbgf** 27.50

V=vegetarian, vg=vegan, cbgf= can be made gluten free

If you require information regarding the presence of allergens in any of our food or drinks please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients