

SPECIALITY

HOMEMADE PIES

FEB/MAR

OUR CURRENT SELECTION:

(£)

No.01 NEW RECIPE	STEAK, GALE'S H.S.B. ALE & MUSHROOM PIE; red wine gravy	19.50
No.25	SWEET POTATO & KENTISH BLUE CHEESE PIE; plant-based gravy (v)	18.25
No.09	MINCED BEEF & ONION PIE; red wine gravy	18.50
No.19	CHICKEN MADRAS PIE; curry gravy	18.95
No.26	FIVE-SPICE DUCK, PORT & CRANBERRY PIE; red wine gravy	18.95

1) – CHOOSE FROM:

Mashed potato // triple-cooked chips // our house roast potatoes

2) – CHOOSE FROM:

Savoy cabbage, leeks & peas // braised red cabbage // roasted
carrots // green beans

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur. (v) = vegetarian (pb) = plant-based.





12-9PM**

MON-SAT

FEB/MAR

(£)

GARY'S HOME-COOKED PORK SCRATCHINGS; served warm	5.95	MARINATED GREEK OLIVES; provençal herbs (v) (pb)	5.25
HOUSE ROAST POTATOES; red wine gravy*	5.75		

SMALL PLATES

STEAK, GALE'S H.S.B. ALE & MUSHROOM MINI PIE; mashed potato, red wine gravy	9.95	SWEET POTATO & KENTISH BLUE CHEESE MINI PIE; mashed potato, plant-based gravy (v)	9.50
BLACK PUDDING SCOTCH EGG; bloody mary ketchup	8.25	CRISPY CHICKEN WINGS; buffalo sauce & blue cheese dip // Vietnamese chilli sauce // barbeque sauce	8.50
HOMEMADE SAUSAGE ROLL; date & treacle brown sauce	8.25		
BREADED FISH GOUJONS; tartare sauce	8.50	RICH ONION SOUP; crouton, melted emmental cheese	7.75

SANDWICHES

(Served 12-5PM)	White bloomer // granary bloomer // baguette (+£1.50)	+ TRIPLE-COOKED CHIPS	
TUNA MELT TOASTED SANDWICH; tuna-mayo, onion, gherkin, melted cheese	12.25	CHICKEN-MAYO & BACON SANDWICH; gem lettuce	12.95
CUMBERLAND SAUSAGE SANDWICH; caramelised red onion, English mustard	12.50	MATURE CHEDDAR CHEESE TOASTIE (v) ADD: Ham 2.50 // tomato 1.20 // red onion 1.20	10.95

SHARERS

CHEESE BOARD; farmhouse mature cheddar, Kentish blue, brie, classic sweet pickle, red onion jam, piccalilli, bread	19.50	KILO OF CRISPY CHICKEN WINGS TO SHARE; Vietnamese chilli sauce // buffalo sauce & blue cheese dip // barbeque sauce	21.95
PIE SELECTION BOARD; two mini pies (1x steak, Gale's H.S.B. ale & mushroom, 1x sweet potato & Kentish Blue cheese), sausage roll, triple-cooked chips or roast potatoes, red wine gravy*			23.50

MAIN COURSES

FISH & CHIPS; beer-battered haddock, triple-cooked chips, peas, tartare sauce	19.25	LAMB HOTPOT; slow-cooked lamb shoulder, carrots, onion, sliced potato topping	19.50
BEEF & ROOT VEGETABLE STEW; carrot, parsnip, sweede, pearl barley, dumplings	17.75	FILLET OF PLAICE; prawn & caper butter, new potatoes, green beans	19.25
VEGETABLE & RED LENTIL COTTAGE PIE; mashed potato topping, mixed veg (v) (pb)	16.95		
OUR HOUSE BURGER; homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips ↳ ADD cheddar or blue cheese // ADD crispy bacon // ADD homemade onion rings (2.50ea.)			17.25

SIDES

TRIPLE COOKED CHIPS (v) (pb) 5.50 // HOMEMADE COLESLAW (v) 4.95 // HOUSE ROAST POTATOES; red wine gravy* 5.75

DESSERTS

PLUM & APPLE CRUMBLE; vanilla custard	8.50	JUDE'S ICE CREAMS; by the scoop	2.75
BAKEWELL TART; vanilla ice cream	7.95	↳ Vanilla (v) // chocolate (v) // salted caramel (v) // strawberry (v) // raspberry sorbet (pb) // coconut (pb)	
DORSET APPLE CAKE; vanilla custard	8.25		

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Gary Connolly
Head Chef