

SPECIALITY

HOMEMADE PIES

JUL/AUG

(£)

No.01	STEAK, LONDON PRIDE & MUSHROOM PIE; red wine gravy	18.95
No.24	CURRIED BUTTERNUT SQUASH, SPINACH & CHICKPEA PIE; plant-based gravy (v)	17.95
No.09	MINCED BEEF & ONION PIE; red wine gravy	18.25
No.18	SLOW-COOKED LAMB SHOULDER & RED PEPPER PIE; red wine gravy	18.95
No.34	COQ AU VIN (CHICKEN, RED WINE, BACON & MUSHROOM) PIE; red wine gravy	18.50

SELECT:

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

SELECT:

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. *Plant-based gravy available. (v) = vegetarian (pb) = plant-based.





12-9PM**

MON-SAT

JUL/AUG

(£)

GARY'S HOME-COOKED PORK SCRATCHINGS; served warm	4.95	MARINATED GREEK OLIVES; provençal herbs (v) (pb)	4.95
HOUSE ROAST POTATOES; red wine gravy*	5.75		

SMALL PLATES

STEAK, LONDON PRIDE & MUSHROOM MINI PIE; mashed potato, red wine gravy	9.75	CURRIED BUTTERNUT SQUASH, SPINACH & CHICKPEA MINI PIE; mashed potato, plant-based gravy (v)	9.25
BLACK PUDDING SCOTCH EGG; bloody mary ketchup	8.25	CRISPY CHICKEN WINGS; Vietnamese chilli sauce / buffalo sauce & blue cheese dip / barbeque sauce	8.25
HOMEMADE SAUSAGE ROLL; date & treacle brown sauce	7.95	BREADED FISH GOUJONS; tartare sauce	8.25
PEA & HAM SOUP; crispy ham, bread	7.50		

SANDWICHES

(Served 12-5PM)	White bloomer / granary bloomer / baguette (+£1.50)	+ TRIPLE-COOKED CHIPS	
HOMEMADE FISH FINGER SANDWICH; gem lettuce, tartare sauce	12.75	B.L.T. SANDWICH; crispy bacon, gem lettuce, tomato	11.95
CUMBERLAND SAUSAGE SANDWICH; caramelised red onion, English mustard	12.50	MATURE CHEDDAR CHEESE TOASTIE (v) + Ham 2.50 / tomato (v) 1.20 / red onion (v) 1.20	10.75

SHARERS

CHEESE BOARD; farmhouse mature cheddar, Kentish blue, brie, classic sweet pickle, red onion jam, piccalilli, bread	18.95	KILO OF CRISPY CHICKEN WINGS TO SHARE; Vietnamese chilli / buffalo sauce & blue cheese dip / barbeque sauce	21.95
PIE SELECTION BOARD; two mini pies (1x steak, London Pride & mushroom, 1x curried butternut squash, spinach & chickpea), sausage roll, triple-cooked chips or roast potatoes, red wine gravy*			22.50

MAIN COURSES

FISH & CHIPS; beer-battered haddock, triple-cooked chips, peas, tartare sauce	18.95	LAMB HOTPOT; slow-cooked lamb shoulder, carrots, onion, sliced potato topping	19.25
CHICKEN CHASSUER; wine, mushroom & tarragon sauce, mashed potato, green beans	17.50	SALMON SUPREME; béarnaise sauce, buttered new potatoes, green beans	18.95
VEGETABLE & RED LENTIL COTTAGE PIE; mashed potato topping, mixed veg (v) (pb)	16.75		
OUR HOUSE BURGER; homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips			16.95
↳ ADD cheddar or blue cheese / ADD crispy bacon / ADD homemade onion rings (2.50ea.)			

SIDES

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

DESSERTS

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

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Gary Connolly
Head Chef