

WHILE YOU WAIT

Bread & Olives (GFO) (V) £6.50

STARTERS

Soup Of The Day (V) (VEO) (GFO)

£6.50

served with bread and butter

Southern Fried Chicken Tenders

£7.50

crispy, golden southern-style chicken tenders with BBQ sauce

House Cured Chalk Stream Trout (GFO)

£10

Garlic & dill emulsion, cucumber, fennel, trout skin shard

Blanchbait

£7

Breaded deep fried whitebait served with spiced onion chutney

Fully Loaded Nachos (V) (GF) (VEO)

£9.50

Nachos topped with your choice of BBQ pulled pork or 5 bean chilli

Triple Cooked Chips (GF) (V) (VE)

£4.50

Fries (GF) (V) (VE)

£4.50

Cheesy Chips (GF) (V)

£6

Cheesy Fries (GF) (V)

£6

Parmesan & Truffle Fries (GFO) (V)

£6.50

Homemade Onion Rings (GFO) (V)

£4.50

Dirty Fries (GFO)

£7

Topped with BBQ pulled pork & melted cheese

House Salad (GFO)

£4.50

Garlic Bread add cheese for £2

£4.50

MENU

JACKET POTATOES

SERVED 12-3PM

Cheese & Beans (V)(GF)(VEO)

£9.50

Baked Beans & Cheese

Pulled Pork & Cheese (GF)

£11.50

BBQ Pulled Pork & Cheese

Coronation Chicken (GF)

£10.50

Chicken breast in our homemade coronation sauce

Chilli & Cheese (GF) (VEO)

£11

Your choice of homemade - beef chilli topped with cheese & spring onion or our 5 Bean chilli with smoked vegan cheese

All served with crisps & salad

CLASSICS

Liver & Bacon (GF)

£18

Lamb's liver, smoked crispy bacon, spring onion mash, vegetables & house gravy

Fish & Chips (GFO)

£13.50/£17

Beer battered haddock, triple cooked chips, minted mushy peas, Lemon & Tartare

Scampi & Chips

£17

Golden scampi, triple cooked chips, minted mushy peas, lemon & tartare

Gammon & Egg (GFO)

£12/£17

Gammon steak, fried egg, triple cooked chips & garden peas

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT, PLEASE SPEAK TO YOUR SERVER
(GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (V)VEGETARIAN (VEO)VEGAN OPTION

MENU

MAINS

Chicken Supreme A'la Forestiere (GFO)

£20

Confit chicken supreme with a rich wild mushroom, smoked bacon, shallot & white wine cream sauce.

Served with dauphonoise potatoes, maple roasted carrots & tender stem broccoli

Pulled Pork Lasagne

£18

Layers of pulled pork in a rich bolognese style sauce, bechamel & Pasta.

Served with fries & Garlic bread

Steak Frites (GFO)

£22

Seared 6oz rib-eye served with fries, charred onion fondant, tender stem broccoli & jus.

Peppercorn, mushroom & bacon sauce £2.50

Pea, Shallot & Truffle Ravioli (V) (VEO)

£18

Pea & Shallot ravioli with truffle oil & vegetarian style Parmesan

Chalk Stream Trout (GFO)

£19

Locally sourced trout fillet served with dauphonois potatoes, seasonal vegetables & herb velouté, trout skin shard

Pie & Mash

£19

served with buttered mash, seasonal vegetables & house gravy

please ask your server for today's filling

Bear Burger (GFO)

£18

Topped with smoked cheese, lettuce, tomato & spiced tomato & onion chutney and served with french fries.

Vegan moving mountain burger with smoked cheese available (V) (VE)

DESSERT

Warm Cookies & Honeycomb (V)

£7.50

Served with Vanilla ice cream, fruit & chocolate sauce

Sticky Toffee Pudding (V) (GFO)

£7

Served with Vanilla ice cream, toffee sauce, berries & honeycomb

Chocolate Tart (GFO) (VEO)

£8

Chocolate & caramel layered tart, served with salted caramel ice cream

Winter Berry Panna Cotta (V) (GFO)

£8

Vanilla & cinnamon panna cotta, with winter berry compote & shortbread

Affogato (V) (VEO)(GFO)

£6

Vanilla ice cream & hot Espresso

(VEO) option will be served with chocolate ice cream

Ice Cream

Chocolate (V)(GFO)

Vanilla & Clotted Cream (V)(GFO)

Raspberry Ripple (V)(GFO)

Salted Caramel (V)(GFO)

Rhubarb & Custard (V)(GFO)

Vegan Chocolate (V)(VEO)

Sorbet (V) (GFO)(VEO)

Lemon

Mango

Raspberry

1 scoop £4 * 2 scoop £6 * 3 scoop £8

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