

MENU

CHILDREN | SUNDAYS 11-8:30

STARTERS

Tomato Soup (v) 3.00
toast soldiers

Garlic Bread (v) 3.00
add cheese 1.00

MAINS

4oz Beef Burger 7.50
fries & choice of peas or baked beans
add cheese 1.00 / add bacon 2.00

Fish & Chips 7.50
choice of peas, or baked beans

Margherita Pizza (v) 7.50

Vegan Smash Burger & Fries (ve) 7.50
choice of peas or baked beans

Tomato Penne Pasta (ve) 7.50
add cheese (v) 1.00 / add garlic bread (v) 3.00

ROASTS

All served with roast potatoes, a Yorkshire pudding, seasonal vegetables & gravy

Roast Topside of Beef 11.50

Pork Belly 11.00

Guest Roast 10.00

Nut Roast (ve*)(n) 9.00

*excluding Yorkshire pudding, served with traditional roast potatoes

DESSERTS

Chocolate Brownie 3.00
chocolate sauce, vanilla ice cream

Candy Loss Ice Cream Sundae 3.00
sprinkles, chocolate sauce, chocolate wafer
straw

Selection Ice Cream per scoop 2.50
ask your server for today's flavours

Selection Sorbet & Berries(ve) per scoop 2.50
ask your server for today's flavours



Allergen Tracking

Updated: 28/04/2026

Approved by: Mark Bellamy (Head Chef)

What to do

List all menu items record against each any allergen.

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
KIDS – MAY TO OCTOBER 2026															
STARTERS															
Tomato Soup (VE)	R														R – Toast Soldiers
Garlic Bread (V)															
ADD Cheese (V)															
MAINS															
Beef Burger	R														R – Gluten Free Bun
ADD Cheese (V)															
ADD Bacon															
Vegan Smash Burger (VE)	R														R – Gluten Free Bun
Fish and Chips															
Margherita Pizza (V)															
Tomato Penne Pasta (VE)						M	M								
ADD Cheese (V)															
ADD Garlic Bread (V)															
Grilled Chicken and Chips															
CHOICE OF SIDES															
Peas (VE)															
Baked Beans (V)															
Coleslaw (V)															

Our catering team do their best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens including NUTS and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
KIDS – MAY TO OCTOBER 2026															
ROASTS – SERVED SUNDAYS ONLY															
Roast Beef	R			R				R					R	R	R – Yorkie (G, M, E) R – Gravy (C, SD)
Roast Pork Belly	R			R				R					R	R	
Guest Roast – Lamb	R			R				R					R	R	
Guest Roast – Chicken	R			R				R					R	R	
Guest Roast – Honey & Mustard Gammon	R			R				R					R	R	
Nut Roast (V)	R			R				R					R		R – Yorkie (G, M, E) – THIS WILL MAKE IT VEGAN R – Vegan Gravy (C)
DESSERTS															
Chocolate Brownie (V)															
Candy Floss Ice Cream Sundae (V)	R														R – Wafer Straw
Sorbets (VE), berries															
Vegan Vanilla Ice Cream (VE)		M	M	M				M							
Chocolate Ice Cream (V)															
Vanilla Ice Cream (V)															
Strawberry Ice Cream (V)															

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