

MENU



STARTERS

Whitebait	£8.95
Blanchbait served with tartare sauce, lemon, bread roll and salted butter	
Salt & Pepper Squid	£8.95
Served with chilli jam, lemon wedge and peashoots	
King Prawns With Garlic Butter	£11.25
King prawns cooked in a garlic and herb butter served with toasted ciabatta and lemon wedge	
Farmhouse Pate	£8.95
Coarse liver pate, dressed salad, onion chutney and toasted ciabatta	
Homemade Spicy Roasted Butternut Squash Soup	£8.75
Served with freshly baked bread and salted butter	
	£9.95

SIDES

Garlic Ciabatta (V)	£4.50
Cheesy Garlic Ciabatta (V)	£5.95
Chunky Chips (V)	£4.95
Cheesy Chips (V)	£5.95
Winter Slaw (V)	£2.95
Beer Battered Onion Rings (V)	£4.95

While we do our utmost to prevent any cross contamination, as all our ingredients are handled in the same kitchen, we cannot guarantee our dishes to be 100% allergen free.

TAVERN FISH

	SMALL PLATE	
Beer Battered Fish & Chips (Ask For Today's Catch)	£15.75	£19.75
Fillet of freshly battered fish, chunky chips, garden or mushy peas, homemade tartare sauce and lemon wedge		
Wholetail Breaded Scampi	£15.25	£18.25
Wholetail beaded scampi with tartare sauce, chips and either mushy or garden peas		
Homemade Seafood Pie (G/F)		£21.95
Salmon, prawns, smoked haddock, cod cooked in a white wine and herb sauce, topped with homemade cheddar and Parmesan mash, served with sautéed greens and peas		
Homemade Smoked Haddock Fishcake (G/F)	£18.75	
Served over crispy potatoes, peas, spinach and greens in a herb butter sauce		

Sweet Chilli Roasted Salmon (G/F)
Roasted sweet chilli marinated salmon fillet, served on a roast vegetable risotto

CIABATTAS

Available at lunch time only.
Freshly baked ciabatta all served with chips

Sausage & Fried Onions	£12.75
Fish Goujons With Tartare Sauce	£12.95
Cheese & Onion Chutney (V)	£12.75
Prawn Marie Rose	£12.95

LITTLE SAILORS MENU

Chicken Breast Nuggets & Chips - with beans or peas
Fish Goujons and Chips - with beans or peas
Sausage, Mash, Peas and Gravy
Scampi & Chips - with beans or peas

£9.95

Includes a free ice cream



ALLERGENS
Please notify your server of any allergies before ordering

ALLERGEN KEY
GF=GlutenFree - VE=Vegan
V=Vegetarian

PUB CLASSICS

Homemade Steak & Guinness Pie	£19.95
Braised steak and Guinness wrapped in shortcrust pastry, served with chunky chips or mash, vegetable medley and Guinness gravy	
Homemade Burger	£17.50
6oz burger, smoked cheese, salad and chutney, sourdough bun served with chunky chips	
Slow Braised Pork Belly (G/F)	£19.95
Slow cooked in cider and five spice, served on a potato and roasted root vegetables cake, with greens and a five spice and cider gravy	
Sausage & Mash (G/F)	£16.95
Porky whites Surrey sausages cooked in a herb and roasted onion gravy, served on mashed potato with greens and roasted carrots	
Homemade Steak & Blue Cheese Suet Pudding	£19.95
Braised steak with long clawson blue cheese steamed in suet pastry, served with a vegetable medley, mash or chunky chips and a blue cheese sauce	
Home Cooked Ham, Egg & Chips (GF)	£13.95 / £17.95
Served with peas or beans	
Vegan Sausages (VE)	£16.95
Pan fried vegan sausages with onion gravy and a root vegetable and potato cake, greens	
Roasted Vegetable Risotto (V,G/F)	£14.95 / £17.95
Roasted vegetables cooked in a creamy risotto, topped with shaved Parmesan	

DESSERTS

Pear, Apple & Crumble Tart (V)	£8.95
Stewed pears and apples with cinnamon, cooked in a sweet pastry case topped with crumble, served with custard or cream	
Sticky Toffee Pudding (V)	£8.95
Caramel toffee sauce, salted caramel ice cream	
Brioche Bread & Butter Pudding (V)	£8.95
With white and dark chocolate, served with custard	
Winter Berry Mess (V,G/F)	£8.95
Meringue shards with winter berry compote, whipped cream and vanilla bean ice cream	