



Sharers

Marinated Kalamata & Nocellara Olives (VE/GF) 4.25

Bread & Oils (VE) 5.50

Padron Peppers (VE/GF) 7.95

Harissa Hummus Board – served with sunflower seeds, pitta bread, olives, rocket & tomato **10.95 (VE)**

Spicy Smoked Chicken Wings – served with our homemade harissa mayonnaise, garnished with sesame seeds & spring onions **(GF) 9.50**

Hot Honey Baked Camembert – topped with chilli flakes & honey, served with onion chutney & toast **(V)* 14.95**

Starters

Home Made Soup of the Day – served with bread & butter **(V)* 8.50**

Burrata – served with cherry tomatoes, pesto, olive oil and a balsamic glaze **(GF) 10.95**

Arancini – risotto balls with sundried tomato, smoked cheddar & spinach **8.95 (V)**

Prawn Cocktail – king prawns in a lightly spiced Marie Rose sauce served with brown bread & butter ***10.95**

Crab Cakes – served with rocket and saffron aioli **10.95**

** gluten free bread available on request*

From Our Smoker

Honey Glazed Pork Belly on the Bone – served with rustic fries, chili glazed apple & a red cabbage, carrot, ginger & sesame seed slaw **21.95 (GF)**

BBQ Spare Ribs – served with coleslaw & rustic fries **24.95 (GF)**

Half BBQ Chicken – served with rustic fries & a mango lime salsa **19.95 (GF)**

Main Dishes

Beef & Ale Pie – served with mashed potato, seasonal greens & gravy **18.95**

Chicken Ham & Leek Pie – served with rustic fries, peas & gravy **18.95**

Fish Pie – succulent pieces of salmon, cod & prawns in a creamy sauce topped with mashed potato served with seasonal greens **(GF) 18.95**

Chicken Chasseur – chicken supreme served with a rich sauce of mushrooms, shallots, tomatoes & white wine with dauphinoise potatoes & tenderstem broccoli **(GF) 18.95**

Pan Seared Sea Bass – served with a marinated artichoke, lambs lettuce and pearl couscous salad **21.50**

Flat Iron Steak – served medium rare with a chimichurri sauce rustic fries & a mixed salad **(GF) 22.95**

Fish & Chips – Atlantic cod fried in a “London Pride” beer batter served with peas, rustic fries and tartare sauce **18.95**

Sweet Potato & Red Onion Marmalade Tart – served with a mixed salad & rustic fries **(VE) (GF) 16.95**

Warm Honey-Glazed Goat’s Cheese Salad – served on a bed of mixed leaves, crunchy radicchio, roasted beetroot, sunflower & pumpkin seeds **(V/GF) 15.95** – Add Chicken Breast **£5**

Chicken Caesar Salad – chicken breast served with crisp lettuce, shaved parmesan, anchovies, croutons, crispy parma ham and a rich caesar dressing **16.95**

Burgers

Homemade Beef Burger with Cheese & Bacon – grilled beef burger in a sesame seeded brioche bun with lettuce, tomato, gherkin & burger sauce served with rustic fries & coleslaw ***17.95**

Southern Fried Chicken Burger – in a sesame seeded brioche bun with lettuce, tomato, gherkin & harissa mayonnaise served with rustic fries & coleslaw **16.95**

Homemade Beetroot Burger – with lettuce, tomato, gherkin, vegan mayo, rustic fires & a red cabbage, carrot & ginger slaw **(VE) *15.95**

** gluten free bread available on request*

Add - Rustic Fries – 4.50 Sweet Potato Fries – 4.50

Macaroni Cheese – 4.95 Tenderstem Broccoli – 4.50 Rocket & Tomato Salad – 4.95

Wheat and Nuts are in daily use in our kitchen. If you have a food allergy please ask to speak to the duty manager for assistance.

We do our best to keep things consistent, occasionally items and pricing may vary.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate.

A discretionary service charge of 10% is applied to all tables. Tips are shared between the staff.

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