

## small plates

### **garlic mushrooms on toast**

fresh garlic mushrooms on sourdough toast (V) £8

### **spiced pumkin soup**

warming homemade pumpkin soup served with sourdough toast (VG) £8

### **gochujang pork belly bites**

sticky spiced pork belly topped with sesame seeds on a bed of salad greens £10

### **chicken liver and brandy pâté**

rich pâté, seasoned with a blend of aromatic herbs and spices, served with tomato chutney & toasted sourdough £9

### **salt and pepper calamari**

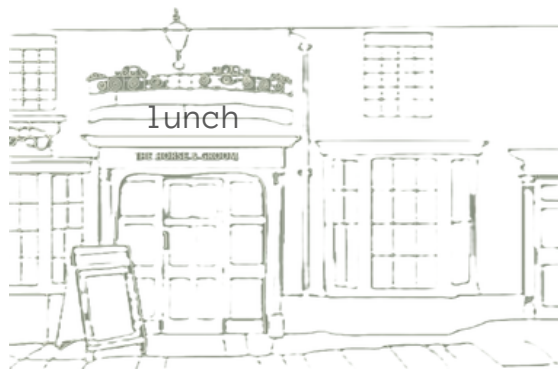
succulent spiced calamari on a bed of lettuce with a wedge of lime and sriracha mayo £10

### **bang bang cauliflower**

crispy coated cauliflower florets in a sweet and spicy glaze (V) £9

### **sweet potato wedges**

loaded sweet potato wedges on a bed of home made hummus served with tomato, cucumber, harissa oil, herbs and fetta £9



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## larger plates

### **morrocan chicken and cous cous**

succulent chicken thighs in aromatic morrocan spices served with cous cous £18

### **ham egg & chips**

thick cut, home cooked honey roasted ham served with local eggs, chips and salad (GF) £18

### **sausage and mash**

award winning sausage of the week and creamy mashed potatoes served with rich gravy and greens £17

### **pie of the week**

delicious homemade pie of the week served with creamy mashed potatoes, greens and gravy £17

### **fish & chips**

cod in crispy beer batter served with garden peas & tartar sauce (GFO) £18

## burgers, flat breads & salads

### **legendary horse&groom burger**

8oz brisket burger patty topped with applewood cheese, bbq sauce, baby gem, pickles & fries (GFO) £18

### **vegtastic bean burger**

served in a fresh vegan bun with burger sauce, tomato, pickles and baby gem & fries (VG, GFO) £18

### **bbq chicken loaded flatbread**

toasted flat bread, bbq chicken, tomato sauce, melted cheese topped with fresh greens, tomatoes, house pickled onions £17 (V)

### **seasonal buddha bowl**

warm coconut rice, roasted sweet potato, baby leaf greens, edamame beans, cherry tomato, cucumber, house pickles topped with toasted pumpkin and sesame seeds and creamy miso dressing £14 (V) add chicken, falafel or halloumi £4

## sandwiches

available Monday – Friday 12–3

**sandwich bread choice of ciabatta, wholemeal or sourdough (Gluten free option) all served with fries and garnish**

thick cut, house honey roasted ham and english mustard sandwich £13

succulent roasted beef, horseradish and caramelised onion sandwich £13

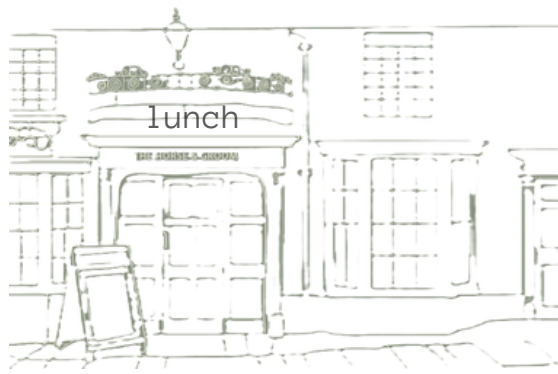
mature cheddar served with caramelised red onion chutney sandwich (v) £12

## wrap

available Monday – Friday 12–3

chicken ceaser salad, parmesan and creamy dressing all wrapped in soft wheat wrap £13

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warming homemade pumpkin soup served with sourdough toast (VG) £8

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## larger plates

### **morrocan chicken and cous cous**

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### **pie of the week**

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### **fish & chips**

cod in crispy beer batter served with garden peas & tartar sauce (GFO) £18

### **pasta alla salmone**

creamy rich sauce with hot smoked salmon and capers topped with herbs and served with garlic bread £17

### **mushroom pappardelle**

creamy rich garlic mushrooms served on pappardelle pasta and topped with parmesan £15

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### **pear and walnut salad**

baby leaf greens with sweet seasonal pears dressed in a french dressing and topped with walnuts and crumbled stilton served with garlic bread £15 (VG)

## sandwiches

**available Monday – Friday 12–3**

**sandwich bread choice of ciabatta, wholemeal or sourdough (Gluten free option) all served with fries and garnish**

smoked salmon, cream cheese and capers in a toasted bagel served with house fries £13

thick cut, house honey roasted ham and english mustard sandwich £13

succulent roasted beef, horseradish and caramelised onion sandwich £13

mature cheddar served with caramelised red onion chutney sandwich (v) £12

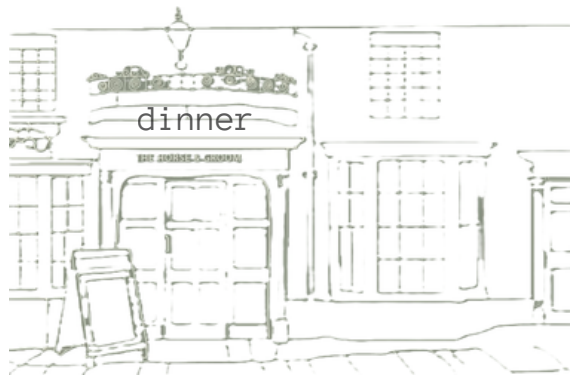
## wraps

**available Monday – Friday 12–3**

beetroot falafel, hummus, tomatoes, cucumber crispy lettuce, all wrapped in soft wheat wrap(v) £12

chicken ceaser salad, parmesan and creamy dressing all wrapped in soft wheat wrap £13

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warming homemade pumkin soup served with sourdough toast (VG) £8

### **gochujang pork belly bites**

sticky spiced pork belly topped with sesame seeds on a bed of salad greens £10

### **chicken liver and brandy pâté**

rich pâté, seasoned with a blend of aromatic herbs and spices, served with tomato chutney & toasted sourdough £9

### **salt and pepper calamari**

succulent spiced calamari on a bed of lettuce with a wedge of lime and sriracha mayo £10

### **bang bang cauliflower**

crispy coated cauliflower florets in a sweet and spicy glaze (V) £9

### **sweet potato wedges**

loaded sweet potato wedges on a bed of home made hummus served with tomato, cucumber, harissa oil, herbs and fetta £9

## larger plates

### **morrocan chicken and cous cous**

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### **pie of the week**

delicious homemade pie of the week served with creamy mashed potatoes, greens and gravy £17

### **fish & chips**

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### **bbq chicken loaded flatbread**

toasted flat bread, bbq chicken, tomato sauce, melted cheese topped with fresh greens, tomatoes, house pickled onions £17 (V)

### **seasonal buddha bowl**

warm coconut rice, roasted sweet potato, baby leaf greens, edamame beans, cherry tomato, cucumber, house pickles topped with toasted pumpkin and sesame seeds and creamy miso dressing £14 (V) add chicken, falafel or halloumi £4

## desserts £8.5

### **homemade cheesecake**

served with vanilla icecream

### **sticky toffee pudding**

served with vanilla icecream

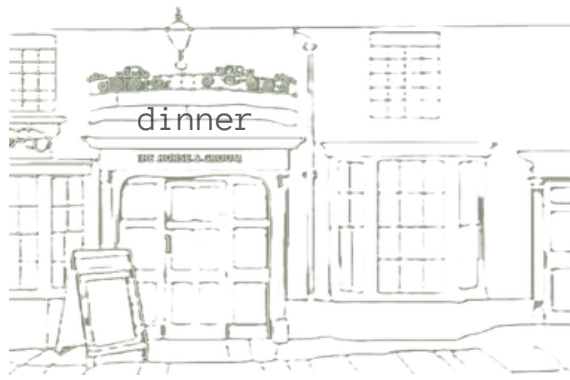
**warm cookie dough slices sandwiched between delicious vanilla icecream**

**decadent salted caramel brownie served with vegan vanilla ice cream (VG,GF)**

### **espresso martini tirimisu torte**

served with vanilla icecream

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french fries

£ 5

parmesan truffle fries

£ 6 . 5

garlic bread

£ 5

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decadent salted caramel brownie served with vegan  
vanilla ice cream (VG,GF)

espresso martini tirimisu torte  
served with vanilla icecream

# plat rapide

a meal **of** two courses served on  
one board

**available Monday – Friday 12–3**

starter, main or main and dessert  
on one board £15.95

## starter

bang bang cauliflower

gochujang pork belly bites

chicken liver and brandy pâté

## main

morrocan chicken and cous cous

mushroom pappardelle

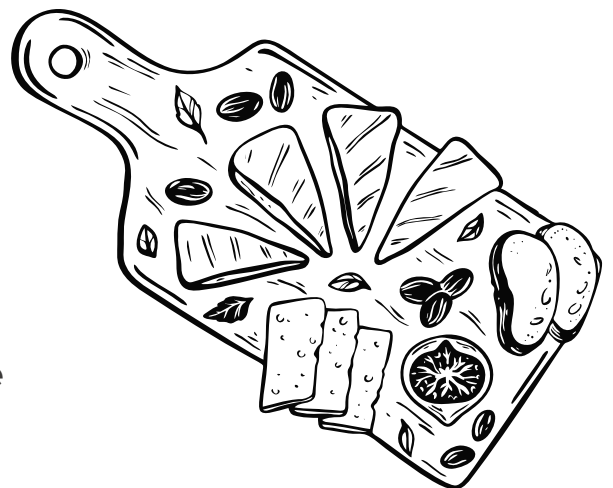
sausage and mash

## dessert

lemon pannacota tart

espresso martini tirimisu torte

homemade cheesecake



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