



## small plates

### sweet potato wedges

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

### gambas pil pil

succulent prawns in garlic & chilli served with toasted sourdough £11

### chicken liver and brandy pâté

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

### hummus platter

middle eastern style hummus served with tomato, cucumber harissa oil, herbs and fetta served with toasted flatbread wedges £9

### house arancini

creamy risotto crafted into crispy bites on a rich tomato sauce with a dusting of pecorino (V) £10

### watercress soup

locally sourced watercress served with sourdough toast (VG) £8

### crispy chicken fillets

tender chicken fillets served with pickled slaw and garlic mayo £10

## sandwiches

available Monday - Friday 12-3

all served with house fries and side salad

sandwich bread choice of ciabatta or toasted wholemeal sourdough or GF

### salt beef bagel £12

salt beef and mustard in a warm bagel

### ham & mustard £12

thickcut, honey glazed ham & english mustard

### beef & horseradish £12.5

succulent home cooked beef topped with horseradish and caramelised onion

### chedder & red onion chutney £11

mature cheddar served with tangy tomato chutney (V)

### blt £12

locally sourced bacon, baby gem lettuce and tomato

### chicken ceasar salad wrap £12

crispy romaine lettuce, chicken, parmesan and creamy dressing all wrapped in soft wheat wrap

## larger plates

### sea bass fillet

sea bass pan fried in garlic butter with smashed new potatoes greens and blistered cherry tomatoes (GF) £20

### coq au vin

succulent chicken and mushrooms in a rich red wine sauce served with new potatoes £19

### ham egg & chips

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

### pumpkin and chickpea curry

in a rich panang coconut curry sauce served with rice, flat bread and cucumber yogurt and mint relish (V) £10

### pie of the day

served with thick cut chips, seasonal veg and rich onion gravy £18 vegan option

### lamb kofta

homemade spiced lamb kofta topped with fetta and pomegranate served with rice, salad, flatbread and tzaziki £19

### fish & chips

haddock in crispy beer batter served with pea puree & tartar sauce (GFO) £18

## burgers, flat breads & salads

### horse & groom burger

8oz homemade smoky burger patty topped served smoked applewood cheese and bacon, burger sauce, baby gem, pickles & fries (GFO) £18

### beyond meat burger

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

### loaded flatbread

toasted flat bread, hummus, green salad, tomato chutney and house pickled onions drizzled with tzatziki £13 (V) add halloumi £4 add lamb kofta £4

### vegetarian kofta

served with toasted flatbread hummus, salad & tzatziki £16

### ceasar salad

classic romaine lettuce, house croutons, egg and parmesan salad in a rich and tangy dressing topped with a soft boiled egg (V) £14.5 add chicken £4 add bacon £2

### buddha bowl

babyleaf greens, rice, roasted beetroot, cherry tomato, cucumber, house pickles topped with toasted pumpkin and sesame seeds and creamy tahini dressing £14 (V) add chicken add halloumi £4

PLEASE ENSURE YOU ADVISE YOUR SERVER OF ANY ALLERGIES OR INTOLERANCE'S.