

small plates

brie wedges

breaded brie wedges served with cranberry chutney & garnish
£9 (V)

duck & orange pate

festive duck pate served with cranberry chutney and toasted
sourdough £9 (GFO)

chestnut & parsnip soup

aromatic, rich and creamy soup served with sourdough bread (VG) (GFO) £8

gochujang pork belly bites

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

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 (VG)
£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 (GF)
(V) (VGO)

(GF) gluten free (GFO) gluten free option (V) vegetarian (VG) vegan (VGO) vegan option

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

larger plates

festive fish pie

smoked haddock & salmon in a rich cheese sauce topped with creamy mashed potatoes and seasonal greens £19

slow braised shortrib

served with creamy mashed potatoes, seasonal veg and red wine jus £21 (GF)

ham egg & chips

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

miso butter bean stew

a rich & creamy miso, white wine, leek & cream butter bean stew served with mashed potatoes and seasonal veg £15 (V) (GF)

add chicken £4

sausage and mash

award winning pork & leek sausages served with creamy mashed potatoes served, rich gravy & seasonal greens £17

house pie of the day

delicious home made pie served with creamy mashed potatoes, seasonal greens & gravy £18

fish & chips

haddock in crispy beer batter served with garden peas & tartar sauce (GF0) £18

(GF) gluten free (GF0) gluten free option (V) vegetarian (VG) vegan (VG0) vegan option

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

burgers & salads

legendary horse&groom burger

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

vegtastic bean burger

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

korean spiced chicken burger

succulent chicken thigh coated in a korean bang bang sauce served with baby gem, fried onions, house pickles & garlic mayo £18 (GFO)

pear and walnut salad

bby leaf greens with sweet seasonal pears dressed in a french dressing and topped with walnuts and crumbled stilton served with garlic bread £16 (VG) (GFO)

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 £15 (V) (GF) **add chicken, falafel or halloumi £4**

(GF) gluten free (GFO) gluten free option (V) vegetarian (VG) vegan (VGO) vegan option

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

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 £14

thick cut, house honey roasted ham and english mustard sandwich £14

succulent roasted beef, horseradish and caramalised onion sandwich £14

mature cheddar served with caramlised 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) £13

chicken ceaser salad , parmesan and creamy dressing all wrapped in soft wheat wrap £14

all served with fries and garnish

(GF) gluten free (GFO) gluten free option (V) vegetarian (VG) vegan (VGO) vegan option

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

desserts £8.5

chocolate fondant, rich chocolate cake with a molten chocolate center served with cream, icecream or custard

glazed apple tart served with cream, icecream or custard

banoffee pie, creamy and delicious biscuit base and caramel cream pie with bananas served with icecream

sticky toffee pudding
served with cream, icecream or custard

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

Christmas pudding, festive spiced fruity suet pudding served with cream, icecream or custard

homemade cheesecake
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 £16.95

starter

brie wedges

gochujang pork belly bites

duck & orange pate

main

morrocan chicken and cous cous

miso butterbean stew

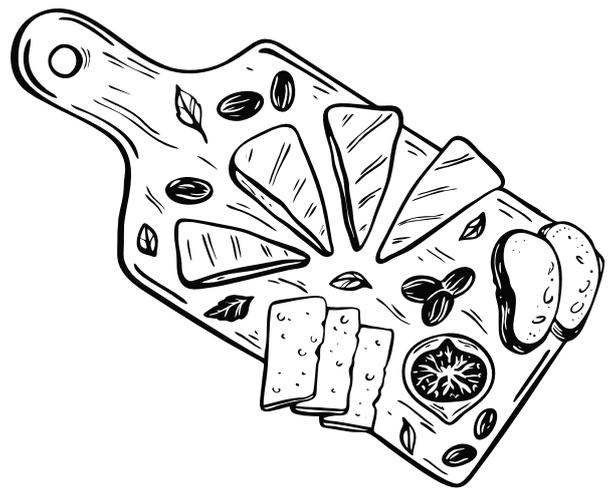
sausage and mash

dessert

banoffee pie

chocolate salted caramel brownie

glazed apple tart



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