

Seasons to Savour

If you enjoy the tasteful things in life, you'll love our new daily and Sunday roast menus, inspired by the seasons and hand made in our kitchens.

Our ingredients are fresh and sourced locally where possible.

Nibble & Share

MIDDLE EASTERN PLATTER 10.95

Spicy lamb kofta, falafel, freekeh salad, tzatziki, smoked harissa hummus with chargrilled flat bread

THE PORK BOARD 11.95 (GFM)

Crispy pork belly, pigs in blankets & crackling with apple, ale & chilli chutney

Starters

PRAWN AND CRAYFISH COCKTAIL 7.25 (GFM)
Succulent king prawns, crayfish tails, avocado, charred lemon, own recipe sauce with chunky granary bread

SOUP OF THE DAY 4.95 (V) (GFM) (VG)
Ask for today's fresh choice With artisan rustic bread and butter

NEW PEPPER & BLUE CHEESE MUSHROOMS 5.45 (V) (GFM)
Toasted ciabatta, covered with mushrooms in a creamy peppercorn sauce and topped with blue cheese

DUCK PANCAKES 6.95
Crispy shredded duck, cucumber, spring onion, crispy kale, hoi sin and sweet chilli sauce with steamed pancakes

SPICED BUTTERNUT & QUINOA SKEWER 5.45 (V) (GF) (VG)
With rocket, braised apple and red cabbage, fig and pear coulis

NEW SWEET CHILLI SQUID 6.45
Lightly dusted squid, spring onions, parsley and a sweet chilli dipping sauce

NEW CHARGRILLED FLATBREAD 4.45
Rubbed with garlic & sweet chilli glaze and rocket

Sunday Roast

Sunday Roast – All served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

ROAST TOPSIDE OF BEEF 14.25

ROAST HONEY & MUSTARD GLAZED GAMMON 13.25

ROAST CHICKEN 13.25

LAMB RUMP 17.45

TWO MEAT ROAST 17.95
Excludes lamb rump

NUT ROAST 11.95

why not add some

CAULIFLOWER CHEESE 3.95

Steaks

Basted in umami butter. Served with a pulled beef & caramelised onion fritter, crispy red onion rings and dauphinoise potato

10OZ RUMP 19.25 (GFM)

8OZ SIRLOIN 19.95 (GFM)

8OZ RIB EYE 20.45 (GFM)

Add: Peppercorn sauce / Garlic butter / Béarnaise sauce £1.95

Classics With a twist

HOMEMADE SEASONAL PIE 12.45
Ask for today's fresh choice
With buttered mash, carrots, kale and onion gravy

FISH SUPPER COD LOIN 14.95
Battered cod, fries, minted peas, pickled onions, charred lemon, tartare sauce with chunky bread and butter

(V) Suitable for Vegetarians (GF) Suitable for gluten free (VG) Suitable for Vegans (GFM) Can be made gluten free

If you require advice on allergens or any other dietary requirement not stated on the menu, please inform your server who will be happy to help

Season's Mains

NEW SWORDFISH 11.95 (GF)

marinated in chilli and coriander with sweet potato mash, pea shoots and macho peas

NEW POOR MAN'S CASSOULET 11.45

Old English pork sausages, white bean cassoulet, crispy red onions, served with a garlic ciabatta

NEW BUTTERNUT & LENTIL

WELLINGTON 10.95 (V) (VG)

Salad potatoes, buttered carrots with thyme, apple, apricot and mint chutney

BUDDHA BOWL 10.95 (V)

Black rice and quinoa salad with avocado, pickled vegetables, pumpkin seeds, spiced chana and falafel, topped with tzatziki, chilli, lime & coriander dressing

Add: 4oz steak / pan-fried chicken breast / crayfish 3.50

COCONUT & CHICKPEA CURRY 10.45 (VG)(GF)

Lentils and chickpeas in a coconut, ginger, garlic, cumin, turmeric, tomato & coriander sauce.

Served with rice, coconut shavings and spring onion

Add: 4oz steak / pan-fried chicken breast / crayfish 3.50

TUSCAN CHICKEN LINGUINE 9.95

Pan-fried chicken breast and linguine dressed in a chorizo, chilli, lemon and rosemary stock sauce

NEW HARRISSA SPICED PORK

CHOP 10.95 (GF)

Chargrilled pork chop lightly dusted in Harissa spices, mashed potato with cracked black pepper, spring onion, carrots, golden beetroot, pickled pear served with gravy

Sides

SIDE SALAD 2.50 (VG)

SWEET POTATO FRIES 3.45 (VG) (GF)

FRIES 2.45 (VG) (GF)

SEASONAL VEG 2.95 (VG) (GF)

DAUPHINOISE POTATO 2.95 (V) (GF)

BEER BATTERED ONION RINGS 2.95 (VG)

GARLIC FLAT BREAD 2.95 (VG)

CHEESE TOPPED GARLIC FLAT BREAD 3.95 (V)

PEPPERCORN SAUCE 1.95 (V)

BÉARNAISE SAUCE 1.95 (V) (GF)

GARLIC BUTTER 1.95 (V) (GF)

MASHED POTATO 2.95 (V) (GF)

CAULIFLOWER CHEESE 3.95 (V) (GF)

Gourmet Burgers

GOURMET HOUSE BURGER 10.45

Aberdeen Angus beef (GFM) or crispy buttermilk chicken
Seeded brioche bun, smoked cheddar, crispy onions, pickles, garlic mayonnaise, red cabbage slaw and fries

Extras:

Add: Aberdeen Angus burger / Lamb kofta £2.50

Add: Beer battered onion rings / Peppercorn sauce / Smoked Cheddar / Back bacon / Avocado £1.50

Add: Flat mushroom / Free range fried egg £1.00

NEW SOFT SHELL CHILLI CRAB STACK 15.95

2 crispy soft shell crabs, loaded with fresh mango & sweet chilli salad in a charcoal brioche bun, drizzled with sweet chilli and aioli. Served with tiger fries

SPICED BUTTERNUT & QUINOA BURGER 8.95 (V)

Seeded brioche bun, smoked cheddar, crispy onions, pickles, garlic mayonnaise, fries and red cabbage slaw

Puddings

TRIO OF DESSERTS 6.95

Eton mess

White chocolate and raspberry meringue with fresh raspberries and whipped cream

Warmed mini chocolate brownies

Spotted Dick sponge pudding

West Country clotted cream ice cream

TRIO OF ICE CREAM 4.25

Vanilla, strawberry and rich dark chocolate flavoured West Country clotted cream ice cream

NEW CHOCOLATE ORANGE

CAKE 6.25 (V) (GF) (VG)

With blood orange sorbet

NEW BRAEBURN APPLE & BLACKBERRY

CRUMBLE 5.25 (V) (GFM)

With lashings of custard

NEW TREACLE TART 5.25 (V)

With West Country clotted cream ice cream or lashings of custard

NEW ELDERFLOWER & GIN

CHEESECAKE 6.45 (V)

With lime and gin & tonic ice cream

Fresh Hot drinks

CAPPUCCINO 2.60

LATTE 2.65

FLAT WHITE 2.65

MOCHA 2.65

AMERICANO 2.50

ESPRESSO 2.00

DOUBLE ESPRESSO 3.00

EXTRA SHOT 1.00

FLAVOUR SYRUPS 0.65

POT OF TEA FOR ONE 2.25

HOT CHOCOLATE 2.65

DELUXE HOT CHOCOLATE 2.95

Hot tipples

LIQUEUR
COFFEE £5.00
Jameson, Baileys, Tia
Maria or Cointreau

COGNAC
LIQUEUR
COFFEE
£6.00