

MENU

SMALL PLATES & STARTERS

Selection of Warm Breads, with Extra Virgin Olive Oil, Balsamic, Butter, & Aioli Dip **(v)** 6.95

Soup of the Day served with Warm Bread & Butter **(v, can be ve and gf)** 6.95

Prawn Cocktail, Caviar & Pickled Cucumber served with Buttered Bread **(can be gf)** 9.95

Deep Fried Scampi served with a Tartare Sauce 7.95

Lemon & Herb Panko Squid, Garlic Aioli 7.95

Oven Baked Mushrooms Cooked in a Creamy Brie Sauce, served with Toasted Sourdough **(v, can be gf)** 7.95

Panko Coated Cauliflower Wings with Sweet Chilli Sauce **(ve, v)** 7.95

Tomato, Spinach, Vegan Parmesan Croquette, with Pinenut Dressed Salad **(v, ve, gf)** 7.50

Crispy Chicken Bites, Sesame Seeds, Chili, Spring Onions,
with either Homemade Buffalo Sauce or BBQ Sauce on the side 8.5

Beef Carpaccio, Rocket and Parmesan Dressed Salad **(gf)** 9

Hoisin Pulled Pork Filo Rolls, Raw Asian Slaw 8.50

Pork Pie served with Piccalilli & Pickles 7.95

MAINS

Royal Beer Battered Cod, Fat Chips, Minted Mushy Peas, Tartare Sauce 18.95

Chargrilled Swordfish Steak (medium rare), Apple, Beetroot, Roasted Squash and Red Onion Warm Salad with
Pumpkin & Sunflower Seeds and a Raspberry Wine Dressing **(gf)** 20

Pan Fried Salmon, Lemon Samphire, with a Clam & White Wine Cream Sauce **(gf)** 18

Grilled 8oz Beef Burger, Smoked Oakwood Cheddar, Bacon, Baconnaisse Sauce, Onion Rings & Fries 18.95

Cumberland Sausages, Creamy Mashed Potato, Red Onion Gravy, Sauteed Greens 18.95

Steak Cut Beef Bourguignon, with a Creamy Parsley Mash **(gf)** 18

Slow Cooked Lamb Shank, Tenderstem Broccoli, Bubble & Squeak, with a Mint Jus and Parsnip Crisps **(gf)** 21

10oz Ribeye Steak, Homemade Triple Cooked Chips,
Sautéed Paris Brown Mushrooms, on the Vine Cherry Tomatoes **(gf)** 28

10oz Sirloin Steak, Homemade Triple Cooked Chips,
Sautéed Paris Brown Mushrooms, on the Vine Cherry Tomatoes **(gf)** 27

VEGETARIAN & VEGAN MAINS

Brie, Mushroom & Cranberry Wellington with Patatas Bravas & Seasonal Greens **(v)** 18.5

Butternut Squash and Sage Gnocchi with Garlic Bread **(v, ve)** 17

Grilled Goats Cheese, Apple, Beetroot, Roasted Squash and Red Onion Warm Salad
with Pumpkin & Sunflower Seeds **(v, gf)** 18.5

Wild Mushroom & Spinach Tagliatelle Carbonara **(v, can be ve)** 16

Sweet Potato Roulade with Patatas Bravas & Seasonal Greens **(v, ve)** 18.5

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£)

An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.

v= vegetarian ve= vegan gf = gluten free

SIDES & SAUCES

Fat Chips 4.5 (v, ve, gf)	Side Salad 4.5 (v, ve, gf)	Skinny Fries 4.5 (v, ve, gf)
Buttered Greens 4.5 (v, gf, can be ve)	Grilled Halloumi Cheese 5.5 (v, gf)	Garlic & Herb Mushrooms 4.5 (v, ve, gf)
Peppercorn Sauce 3 (gf)	Mushroom Sauce 3 (v, gf)	Blue Cheese Bon Bons 3.5 (v)

Loaded Fries with Cheese, Chorizo & Spiced Ketchup 7.25

Loaded Fries with either Smoked Oakwood Cheddar Cheese (v) or Vegan Cheese (v, ve, gf) 6

CIABATTAS & WRAPS

Baby Prawn Marie Rose Dressing & Baby Gem (can be gf) 8.5

Coronation Chicken (can be gf) 8.5

Cumberland Sausage & Red Onion Jam 8.5

BBQ Pulled Jackfruit Wrap (v, ve, can be gf) 7

Halloumi, Rocket & Sweet Chilli Wrap (v, can be gf) 7.5

ROYAL PLOUGHMAN'S

Pork Pie, Ham Slices, selection of Cheese, Pickles,
Bread & Butter, on the Vine Cherry Tomatoes & Piccalilli
For one - 17.5 For two - 25

DESSERTS

Ice Cream or Sorbet 7

Fruits of The Forest Crème Brûlée, Shortbread (can be gf with no shortbread) 7

Chocolate Tart, Orange Cream and Berries 7

Apple & Cinnamon Crumble with Vegan Custard (v, ve) 7

Cheeseboard served with a selection of Crackers, Celery, Apple, Spiced Plum Chutney & Butter
For one - 12 For two - 22

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