

# MENU



## SMALL PLATES & STARTERS

- Selection of Warm Breads, with Extra Virgin Olive Oil, Balsamic & Aioli Dip 6.95  
Soup of the Day Served with Warm Bread & Butter (Ve, V) 6.95  
Sweet Potato & Harissa Hummus & Pitta Bread with Onion Chutney (Ve, V) 6.25  
Blue Cheese & Mushroom on Toasted Sourdough (V, can be Ve) 6.95  
Deep Fried Polenta Bites, Parmesan or Vegan Cheese, Truffle Oil (Ve, V) 7.95  
Grilled Halloumi with Pesto and Side Salad (v) 7.25  
Prawn Cocktail with Caviar & Buttered Bread 8.25  
Whitebait, Tartare Sauce 7.95  
Paprika Dusted Crispy Squid with Sweet Chilli Sauce 7.95  
Lamb Koftas with Tzatziki, Pitta Bread 7.25  
Sticky Confit Chicken Wings, Homemade Buffalo Sauce, Sesame Seeds, Chilli, Spring Onions 7.95  
Chorizo Scotch Egg, Piccalilli, Salad Garnish 8.95



## MAINS

- Royal Beer Battered Cod, Fat Chips, Minted Mushy Peas, Tartare Sauce 17.5  
Pan Seared Seabass Fillet, Crushed New Potatoes, Buttered Green Beans, Lemon, Capers & Chilli Butter 19  
Lentil Salad - Cornfed Chicken, Chorizo, Lentils, Kale, Roasted Peppers, Butternut Squash,  
Toasted Pumpkin Seeds with a Lemon Dressing 18  
Confit Duck Leg, Beetroot Puree, Dauphinoise Potatoes, Buttered Greens, Cherry Jus 21  
Grilled 8oz Beef Burger, Smoked Oakwood Cheddar, Bacon, Onion Rings & Fries 18.5  
Grilled Chicken & Chorizo Burger, Melted Mozzarella, Garlic Mayonnaise, Roquette, Fries 19  
Cumberland Sausages, Creamy Mashed Potato, Red Onion Gravy, Sauteed Greens 18  
Pie of the Day served with Creamy Mashed Potato & Buttered Greens 18  
Slow Cooked Beef Ragu in a Rich Tomato & Basil Sauce, Linguini, Roquette, Parmesan 19  
10oz Ribeye Steak, Grilled Beef Tomato, Roasted Mushroom, & Fat Chips 28  
10oz Sirloin Steak, Grilled Beef Tomato, Roasted Mushroom & Fat Chips 27  
Peppercorn Sauce - Mushroom Sauce - Blue Cheese Sauce 3 Each

## VEGETARIAN AND VEGAN MAINS

- Sweet Potato Roulade with New Potatoes, Seasonal Greens & Capers, and Chilli Vegan Butter (Ve, V) 18  
Brie, Mushroom & Cranberry Wellington with New Potatoes & Buttered Greens (V) 18  
Vegan Mediterranean Vegetable Wellington with New Potatoes and Seasonal Greens (Ve, V) 18  
Portobello Mushroom Burger, Pickled Vegan Coleslaw, Fries (Ve, V) 16  
Pasta in a Rich Tomato and Basil Sauce with Roquette and Parmesan Cheese (V) 16  
Lentil Salad - Lentils, Kale, Roasted Peppers, Butternut Squash, Toasted Seeds, Lemon Dressing (Ve, V) 15

## SIDES 4.5 each

- |                 |                      |                         |
|-----------------|----------------------|-------------------------|
| Fat Chips       | Side Salad           | Skinny Fries            |
| Buttered Greens | Dauphinoise Potatoes | Garlic & Herb Mushrooms |

- Loaded Fried with Chorizo & Spiced Ketchup 6.5  
Loaded Fries with either Smoked Oakwood Cheddar Cheese (V) or Vegan Cheese (Ve, V) 5.5

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. 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*



## CIABATTAS

- Baby Prawn Marie Rose Dressing & Baby Gem 8.5  
Coronation Chicken 8.5  
Cumberland Sausage & Red Onion Jam 7.95  
Courgette, Pepper & Spinach (Ve, V) 7  
Halloumi, Rocket & Sweet Chilli (v, ve alternative available) 7



## ROYAL PLOUGHMAN'S

- Chorizo Scotch Egg, Ham Slices, Smoked Oakwood Cheddar, Red Leicester Cheese, Gherkin,  
Bread & Butter, on the Vine Cherry Tomatoes & Piccalilli  
For one - 17.5      For two - 25



## DESSERTS

- Ice Cream or Sorbet 7  
Syrup Sponge with Honeycomb Ice Cream 7  
Double Chocolate Chip Brownie with Raspberry Mousse 7  
Eton Mess with Berry Compote & Fresh Berries 7  
Cheeseboard Served with A Selection of Crackers, Celery, Apple, Onion Marmalade & Butter 11

## COFFEE

£

Americano	2.85	Latte	3.25
Espresso	2.25	Cappuccino	3.25
Flat White	3.25	Hot Chocolate	3.75

*Milk Alternative - Oat / Almond / Soy - 50p extra*

## TEA    £2.7 Cup    £3.5 Pot

English Breakfast // Earl Grey / Pure Peppermint / Lemon & Ginger/  
Strawberry & Raspberry / Pukka Supreme Matcha Green Tea

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