



SMALL PLATES				SIDES						
TEMPURA BATTERED KING PRAWNS <small>Served with Sriracha Mayonnaise (DF)</small>		9	CHEF’S SOUP OF THE DAY <small>Served with Warm Crusty Bread & Butter (V,VE,GFA)</small>		7	PEPPERCORN SAUCE (GF,DF) 4.5 TRADITIONAL GRAVY (GF) 4 CREAMY MUSHROOM SAUCE (GF) 4.5 CHUNKY CUT CHIPS 5 FRIES 5 ONION RINGS (DF) 4.5 SMALL HONEY DRESSED SALAD (GF,DF) 4.5		SALT & PEPPER CHICKEN BITES (DF) 7.5 SPRING ROLLS & DIPPING SAUCE 7.5 GARLIC BREAD 5 CHEESY GARLIC BREAD 6.5 MARKET VEGETABLES 5 LARGE HONEY DRESSED SALAD (GF,DF) 9.5		
HOT HONEY CRISPY MOZZARELLA BAR <small>With Buttermilk Ranch Dressing (V)</small>		7.5	GOAT’S CHEESE BRUSCHETTA <small>Caramelised Onions Topped with Goat’s Cheese Served on Crusty Italian Bread (V)</small>		9					
LEEK & MUSSEL CHOWDER <small>Served Out of Shell in a Creamy Smoked Bacon & Leek Velouté, with Warm Crusty Bread & Butter (GFA)</small>		9	BLACK PUDDING & CHORIZO CHIPS <small>Served with Apple Puree & Chipotle Mayo</small>		8					
LARGE PLATES				DESSERTS						
CHICKEN, SMOKED BACON & LEEK POT PIE <small>With a Puff Pastry Topping, Market Vegetables & New Potatoes</small>		16	SEARED CHICKEN RAMEN <small>With Udon Noodles, Bamboo Shoots, Spring Onions and Miso Broth (DF)</small>		16	WARM CHOCOLATE FUDGE CAKE <small>Served with Chocolate Ice Cream & Chocolate Sauce</small>		8	STICKY TOFFEE PUDDING <small>Served with a Butterscotch Sauce & Vanilla Ice Cream</small>	8
BEEF STROGANOFF <small>Tender Steak Strips with Mushrooms & Onions in a Creamy Mustard Sauce, Served with New Potatoes & Market Vegetables (GF)</small>		24	SLOW BRAISED LAMB HENRY <small>Served with Minted Crushed Potatoes, Steamed Kale & Roasted Carrots, Redcurrant Jus (GF)</small>		25	FRUIT SORBET SELECTION <small>Scoops of Mango, Blackcurrant and Orange Sorbet (VE,GF)</small>		7.5	CHEESEBOARD 9 FOR 1, 16 FOR 2 <small>Smoked Apple Cheddar, Brie & Stilton Cheese served with Chutney & Crackers</small>	
THAI GREEN CURRY <small>Sticky Jasmine Rice, Green Curry, Green Vegetables & Papadums (V,VE) Add as Extra:</small>		15	8OZ SIRLOIN STEAK <small>Cooked to your Liking, Served with Chunky Chips, Mushrooms, Roasted Tomato & Side Salad (GF,DF)</small>		25	BELGIAN SWEET WAFFLE <small>Topped with Honeycomb Ice Cream & Toffee Sauce</small>		8.5	CHARCUTERIE BOARD 11 FOR 1, 18 FOR 2 <small>A Selection of Cured Meats, Smoked Apple Cheddar, Stilton & Brie served with Chutney & Crackers</small>	
CHICKEN 2 KING PRAWNS 3						ICE CREAM SELECTION <small>A Selection of Dairy and Non-Dairy Ice Creams (VE,GF)</small>		8		
8OZ BUTCHER’S BURGER <small>Toasted Brioche Bun with Melted Cheese, Chipotle Mayo, Side Salad & French Fries. Add as Extra:</small>		17	TEMPURA BATTERED FISH & CHIPS <small>Battered Haddock served with Hand Cut Chunky Chips, Mushy Peas, Tartar Sauce & Lemon (GFA)</small>		17					
2 RASHERS OF BACON 2			PAN FRIED SEA BASS WITH MUSSELS <small>Steamed Greens, Sautéed Potatoes, White Wine & Chive Cream Sauce (GF)</small>		22					
BEETROOT RED PEPPER & QUINOA BURGER <small>Served on a Brioche Style Bun with Caramelised Onion Chutney, Gem Lettuce & Tomato with Fires & a Side Salad (V,VE)</small>		17								
				CHILDREN						
						SOUP OF THE DAY <small>Served with a Warm Bread Roll (V,VE,GFA)</small>		3.5	GARLIC BREAD <small>Add Cheese for an extra £1 (DF)</small>	2.5
						CHICKEN NUGGETS <small>Served with Fries and Garden Peas/Beans (DF)</small>		5.5	FISH GOUJONS <small>Served with Fries and Garden Peas/Beans</small>	5.5
						CHOCOLATE FUDGE CAKE <small>Served with Ice Cream</small>		3.5	ICE CREAM <small>Scoop of Vanilla, Chocolate & Strawberry (GF)</small>	3.5