



SMALL PLATES

SALT & PEPPER CHICKEN WINGS Crispy Chicken Wings tossed in Salt and Pepper Seasoning	9	CHICKEN LIVER PARFAIT Smooth Chicken Liver Parfait served with Sharp Cranberry Chutney and Toasted Bread	9
RAREBIT CRUMPET Toasted Crumpet topped with Creamy Welsh Rarebit and finished with Crispy Pancetta Crumb (V)	9.5	CLASSIC HUMMUS Creamy Chickpea Hummus finished with Smoked Paprika and Olive Oil served with Warm Grilled Flatbread (V, VE, DF)	8.5
TEMPURA KING PRAWNS Tempura Battered King Prawns with a Marie Rose Sauce	9	CHEF'S SOUP OF THE DAY Seasonal Homemade Soup served with Warm Granary Bread Roll and Butter (V, VE, DFA, GFA)	8

SIDES

PEPPERCORN SAUCE (GF)	4.5	SMALL HONEY DRESSED SALAD (GF,DF)	5
TRADITIONAL GRAVY (GF, DF)	4.5	LARGE HONEY DRESSED SALAD (GF,DF)	9.5
HAND CUT CHIPS (GF, DF, V, VE)	5	GARLIC BREAD	4
SKINNY FRIES (GF, DF, V, VE)	5	CHEESY GARLIC BREAD	6.5
ONION RINGS (DF)	4.5	STEAMED GREENS	5

LARGE PLATES

CREAMY TUSCAN CHICKEN Tender Chicken cooked in Creamy Tuscan Sauce with Tomatoes, Garlic, Parmesan and Spinach served with Creamed Potatoes (GF)	17.5	SLOW BRAISED LAMB HENRY Tender Slow Braised Lamb served with Minted Smashed New Potatoes, Carrot Steamed Kale & Rich Redcurrant Jus (GF)	25
THAI GREEN CURRY Sticky Jasmine Rice, Green Curry, Green Vegetables & Papadums (V, VE) Add as Extra: CHICKEN 2 KING PRAWNS 3	15	8OZ SIRLOIN STEAK Grilled Sirloin Steak cooked to Your Liking served with Twice-Cooked Chips, Roasted Tomato and Side Salad (GF,DF)	25
STEAK AND ALE PIE Traditional Steak and Ale Pie served with Twice-Cooked Chips, Steamed Greens and Rich Gravy (DF)	17	TEMPURA BATTERED FISH & CHIPS Battered Fish served with Twice Cooked Chips, Mushy Peas, Tartar Sauce & Lemon (DF, GFA)	18
8OZ BUTCHER'S BURGER Served on a Toasted Brioche Bun with Melted Cheese, Burger Relish, Side Salad & French Fries. Add as Extra: 2 RASHERS OF BACON 2	17	WARM NIÇOISE SALAD Warm Salad of Green Beans, New Potatoes, Olives and Tomatoes with Light Vinaigrette and Soft Poached Egg (V, GF, DF) Add as Extra: CHICKEN 2 KING PRAWNS 3	15
8OZ GAMMON STEAK Grilled Gammon Steak served with Grilled Pineapple, Twice-Cooked Chips, Mushy Peas and Fried Egg (GF, DF)	19		

DESSERTS

RHUBARB AND CUSTARD TART Chilled Rhubarb and Custard Tart with Vanilla Crème Pâtissière and Shortbread Crumb	8.5	CHOCOLATE FUDGE CAKE Rich Chocolate Fudge Cake served Warm with Vanilla Ice Cream and Chocolate Sauce (V)	8.5
FRUIT SORBET SELECTION Refreshing Selection of Seasonal Fruit Sorbets (V, VE,GF, DF)	7.5	LEMON DRIZZLE CAKE Moist Lemon Drizzle Cake served with Clotted Cream and Candied Walnuts (V)	8.5
SELECTION OF REAL DAIRY ICE CREAMS Selection of Classic Real Dairy Ice Creams (V, GF)	8	CHEESEBOARD 9 FOR 1, 16 FOR 2 Smoked Apple Cheddar, Brie & Stilton Cheese served with Chutney & Crackers	

CHILDREN

SOUP OF THE DAY Served with a Warm Bread Roll (V,VE,GFA)	3.5	GARLIC BREAD Add Cheese for an extra £1 (DF)	2.5
CHICKEN NUGGETS Served with Fries and Garden Peas/Beans (DF)	5.5	FISH GOUJONS Served with Fries and Garden Peas/Beans	5.5
CHOCOLATE FUDGE CAKE Served with Ice Cream	3.5	ICE CREAM Scoop of Vanilla, Chocolate & Strawberry (GF)	3.5