

STARTERS

✕ Salmon and chili fishcakes with a soy and ginger dipping sauce.....	6.50	✕ British Pork rillettes with charred granary bread and pickled vegetables.....	5.95
✕ Roasted red pepper and tomato soup with warm baguette.....	4.95	Rosemary & garlic baked camembert served with fresh bread and a spiced tomato chutney.....	8.95
Sautéed wild mushrooms with garlic white wine and shallot served on toasted granary bread with parmesan shavings and truffle oil.....	7.50	Mussels with white wine, garlic, shallot & cream served with fresh bread as a main course with fries.....	6.95 14.95

MAIN COURSES

✕ Handmade Cumberland sausage and mash, buttered kale and a caramelized onion jus.....	10.95
✕ Poached natural smoked haddock, creamy mashed potato, wilted spinach and a spring onion butter sauce.....	11.95
Slow cooked ox cheek with mustard mashed potato, buttered kale and crispy shallots.....	16.95
Slow cooked lamb stew with root vegetables and herb dumplings.....	13.95
✕ Ale battered fish served with hand cut chips, crushed peas, lemon wedge and tartare sauce.....	12.95
Pan roast supreme of chicken with roasted onions, pancetta and mushrooms served on a fondant potato with a tarragon jus.....	13.50
Pan roast cod with roasted chorizo, new potatoes, capers, clams and buttered spinach.....	15.25
✕ Roasted butternut squash risotto with crispy sage and parmesan shavings.....	12.95
Pan fried fillets of mackerel served on a warm beetroot and new potato salad with horseradish and watercress.....	14.25
✕ Beef steak burger served in a brioche bun with a crunchy relish and crispy fries.....	12.50
Bone in pork loin steak served on champ mashed potato with roasted apple, sage butter and a cider jus.....	15.95
✕ Honey cured ham hock on bubble & squeak with spring onion and parsley with a fried egg.....	10.95
8oz Ribeye steak served with semi dried plum tomato, sautéed wild mushrooms, hand cut chips and a watercress, beetroot and radish salad.....	21.95

1KG OF MUSSELS & A CARAFE OF HOUSE WINE £20

SIDES

Crispy fries and aioli.....	3.00	Cauliflower gratin.....	3.50
Creamy mashed potato.....	3.50	Crunchy watercress, beetroot & radish salad.....	3.00
Roasted butternut squash and beetroot.....	3.50	Kale with garlic and chili butter.....	3.00

DESSERTS

✕ Pear and blackberry crumble with amoretti ice cream.....	5.50
✕ Dark Chocolate brownie with dark cherries and vanilla ice cream.....	6.25
✕ Sticky toffee pudding with rich toffee sauce and vanilla ice-cream.....	5.95
Peanut butter parfait with caramelized banana and toffee sauce.....	6.50
Selection of 4 British cheeses with celery grapes and a spiced tomato chutney.....	9.95

✕ BRITISH CHARCUTERIE 6.50pp
Air dried ham, rosemary salami, pork rillettes, pulled ham hock with olives and marinated vegetables. Served with warm baguette

SEAFOOD BOARD 7.95pp
Salmon and chili cakes, smoked mackerel pate, smoked salmon and garlic roasted shell on prawns. Served with warm baguette



ENJOY

2 COURSES FOR 16.95

Dishes marked with: ✕

APPETISERS

Mixed marinated olives.....	3.00
Harissa hummus and garlic flatbread.....	3.00
Selection of bread and oils.....	3.00

FLATBREADS

Garlic Oil & Chilli Flakes.....	4.95
Sun Blushed Tomato & Mozzarella with Fresh Pesto & Rocket.....	6.50
Crumbled Goats Cheese & Caramelised Red Onion.....	7.95
Pulled Ham Hock, Smoked Cheddar & Fresh Apple.....	6.95

SANDWICHES

10am - 5pm Monday to Saturday - All served with either salad or fries

Smokey bacon, egg mayonnaise, baby gem lettuce and tomato served in toasted bread.....	6.95
Fish finger sandwich with tartare sauce and baby gem.....	6.50
Roast sirloin of beef sandwich with horseradish and baby gem lettuce served in fresh baguette.....	6.95
Pulled ham hock and piccalilli sandwich.....	6.95
Open toasted sandwich with grilled haloumi and roasted vegetables.....	6.50



SUNDAY LUNCHES from 9.95

All roasts come with roast potatoes, roasted carrot & parsnip, cauliflower cheese & seasonal vegetables