

### STARTERS & SMALL PLATES:

- HONEY ROASTED CHIPOLATAS** - with wholegrain mustard £8.95  
**HOMEMADE SOUP OF THE MOMENT** - with bloomer bread and butter £6.50  
**BATTERED HADDOCK GOJONS** - with tartare sauce £8.95  
**MOROCCAN CAULIFLOWER FLORETS (ve)** - with mango chutney £8.95  
**SALT & PEPPER SQUID** – with sweet chilli dip £9.50  
**SOUTHERN FRIED CHICKEN** - Chicken breast in a crispy southern-fried coating with sriracha mayo £9.25  
**WILD GARLIC MUSHROOMS (v)** - in a creamy garlic sauce on garlic ciabatta, with Stilton & rocket £8.95  
**RED LENTIL & SUNDRIED TOMATO PATE (ve)** - with toasted bloomer, apple & ale chutney £8.95  
**HALLOUMI FRIES (v)** – with sweet chilli sauce £8.95  
**BLACK PUDDING STACK** – Butchers’ black pudding & hash brown stack topped with peppercorn sauce and crispy bacon £9.50  
**GARLIC CHILLI KING PRAWNS** – King prawns in garlic & chilli butter on garlic ciabatta £10.25  
**DUCK SPRING ROLLS** – with mixed leaves and a Hoi Sin & sesame dip £8.25  
**MONKFISH SCAMPI** – with pea puree and pea shoots £10.95  
**CLASSIC TOMATO BRUSCHETTA (ve)** – with red onion, basil & garlic on toasted farmhouse bread with a balsamic glaze £7.95

### MAINS:

- 10oz RUMP STEAK** - served with chips, mushroom & tomato £23.95  
**ADD PEPPERCORN SAUCE £2.95**  
**SEABASS FILLET (gf)** – pan-fried with sautéed new potatoes, tenderstem broccoli and a Romesco sauce £18.95  
**TRADITIONAL FISH AND CHIPS** - hand battered haddock served with chips & mushy peas  
**large £17.95 smaller portion £13.95**  
**STEAK & ALE PIE** - shortcrust pastry pie with chips or mashed potato, seasonal vegetables & gravy £17.95  
**CHICKEN SUPREME (gf)** - supreme of chicken, lyonnaise new potatoes, roasted carrots & wild mushroom & garlic sauce £18.95  
**SWEET POTATO & KALE PIE (ve)** - with chips, seasonal vegetables & gravy £16.95  
**CHEESE & BACON BURGER** - 6oz Steak burger with lettuce, tomato, onion, bacon and cheese. Served with skin on fries & homemade coleslaw £16.45  
**ROASTED VEGETABLE TAGINE (ve)** – with chick peas & apricots, giant couscous and toasted flatbread £15.95  
**SPICED LENTIL BURGER (ve)** – Indian spiced. Rocket, tomato, mango chutney & crispy onions. Served with skin on fries £15.95  
**STEAK & ONION CIABATTA** - sliced rump steak, red onion marmalade & Dijon mayonnaise, served with hand cut chips £16.95  
**CHICKEN BLT** – Chicken breast, bacon gem lettuce, tomato & mayonnaise on a toasted ciabatta with hand cut chips and coleslaw £16.95  
**KING PRAWN FUSILLI** – pan-fried prawns tossed in a tomato & basil sauce with spinach and sundried tomatoes £16.95  
**STEAK SALAD** – Rump steak cooked pink, dressed mixed leaves, Portobello mushroom and Stilton £16.45  
**CHICKEN CAESAR SALAD** – Gem lettuce, croutons, Italian cheese & Caesar dressing. Chargrilled chicken breast and bacon £16.95  
**GOATS CHEESE SALAD** – Warm goats cheese, mixed baby leaves, caramelised pears, candied walnuts & balsamic glaze £16.95

### HAND STRETCHED PIZZAS:

- MARGHERITA (v)** – tomato sauce and mozzarella cheese topped with fresh basil £13.95 – vegan option available (**df**)  
**PEPPERONI** – tomato sauce and mozzarella with slices of pepperoni £15.45  
**KING PRAWN** – tomato sauce and mozzarella topped with king prawns with a hint of chilli & garlic £15.95  
**GOATS CHEESE** – tomato sauce & mozzarella base topped with goats cheese, caramelised red onion marmalade & rocket £15.95

(V) Vegetarian (VE) Vegan (GF) Non-Gluten containing ingredients

Dishes may be adapted to accommodate dietary requirements – please ask your server.

### YOUNGER CUSTOMERS:

Children’s meals are served with choice of chips, fries or mash and baked beans or peas (pasta served with garlic ciabatta)

### SIDES:

- GARLIC CIABATTA (v)** £4.75  
**GARLIC CIABATTA & CHEESE (v)** £5.75  
**BEER BATTERED ONION RINGS (v)** £4.95  
**HAND CUT CHIPS (v)** £4.95  
**SKIN ON FRIES (v)** £4.95  
**COLESLAW (v)** £2.50  
**PEPPERCORN SAUCE (v)** £2.95

- SOUTHERN FRIED CHICKEN** £7.95  
**FRESH HADDOCK BITES** £7.95  
**CHIPOLATA SAUSAGES** £7.95  
**TOMATO & BASIL PASTA (ve)** £7.25  
Served with garlic ciabatta

<b>WHITE WINES</b>	<b>175ml</b>	<b>250ml</b>	<b>BOTTLE</b>
<b>CONCHA Y TORO SAUVIGNON, CHILE</b> Classic Sauvignon flavours of citrus fruit, passionfruit, with herby notes.	<b>£6.45</b>	<b>£8.25</b>	<b>£24.50</b>
<b>LANDINGS COLOMBARD CHARDONNAY, AUSTRALIA</b> Soft, full luscious fruit flavours with a touch of butter and honey.	<b>£6.45</b>	<b>£8.25</b>	<b>£24.50</b>
<b>COLLI VICENTINI PINOT GRIGIO, ITALY</b> The drink of the moment - fruity and refreshing with melons and apples, a firm favourite.	<b>£6.95</b>	<b>£8.75</b>	<b>£25.50</b>
<b>MIRROR LAKE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</b> Tantalising aromas of gooseberry, melon and passion fruit. A fruity wine, with a zingy finish.	<b>£6.95</b>	<b>£9.15</b>	<b>£26.00</b>
<b>COTES DU RHONE BLANC, LA RUCHETTE DOREE, FRANCE</b> aromatic blend of the white Grenache, Marsanne and Clairette grapes, brimming with ripe citrus fruits.			<b>£26.00</b>
<b>ALBARINO, TORRES PAZO DAS BRUXAS, SPAIN</b> Elegant aromatic wine, full of green apple and lemon peel flavours.			<b>£29.00</b>
<b>CHABLIS WILLIAM FEVRE, BURGUNDY, FRANCE</b> Burgundy at its very best! The Chardonnay grape that's crisp, clean, flinty and fabulous.			<b>£34.00</b>

<b>ROSE WINES</b>	<b>175ml</b>	<b>250ml</b>	<b>BOTTLE</b>
<b>BURLESQUE WHITE ZINFANDEL, CALIFORNIA</b> Strawberry ice-cream and red berry jam flavours give a rosé that's sweet but with lots of body.	<b>£6.95</b>	<b>£8.75</b>	<b>£25.50</b>
<b>LA DELFINA PINOT GRIGIO ROSÉ, ITALY</b> Pretty in pink - the lovely blush colour coming from the pink hue of the skins. Summer fruit flavours and a touch of sweetness on the finish.	<b>£6.95</b>	<b>£8.75</b>	<b>£25.50</b>

<b>RED WINES</b>	<b>175ml</b>	<b>250ml</b>	<b>BOTTLE</b>
<b>SOLANDER SHIRAZ, AUSTRALIA</b> Delicious aromas of ripe blackberries and warm spice. Sumptuous blackcurrant flavours and soft tannins.	<b>£6.45</b>	<b>£8.25</b>	<b>£24.50</b>
<b>RUNNING DUCK MERLOT, SOUTH AFRICA</b> A fantastic Organic, Fair for Life, vegan and vegetarian wine, named after the ducks that patrol the vineyard! Plums, damsons and cedar with soft, velvety tannins.	<b>£6.45</b>	<b>£8.25</b>	<b>£25.50</b>
<b>MARQUES DE CONCORDIA RESERVA RIOJA, SPAIN</b> Dark berry fruit characters on the nose, a mulberry richness, coffee hints and smoky tones.	<b>£6.95</b>	<b>£8.75</b>	<b>£26.50</b>
<b>ALTA VISTA PREMIUM MALBEC, MENDOZA, ARGENTINA</b> The on-trend Malbec grape grows superbly in Argentina and gives a wine full complex red fruits, soft spice and smooth tannins.	<b>£7.20</b>	<b>£9.70</b>	<b>£28.00</b>
<b>PASQUIERS GRENACHE NOIR, PAYS D'OC, FRANCE</b> Aromas of rich black fruit, vanilla, liquorice and sweet cinnamon spice. Intense berry fruit flavours.			<b>£26.00</b>
<b>VALPOLICELLA CLASSICO SUPERIORE RIPASSO NICOLA FABIANO, VENETO, ITALY</b> Rich, dense fruits, spices and vanilla hints.			<b>£34.00</b>
<b>LEGENDE DE LAFITE MEDOC BORDEAUX, DOMAINES BARONS DE ROTHSCHILD, FRANCE</b> Wine makers of Lafite produce a small quantity of wine for consumption by the family, aromas of dark berries, sweet spices and toasty notes.			<b>£37.00</b>

<b>SPARKLING &amp; CHAMPAGNE</b>	<b>BOTTLE</b>
<b>LUNETTA SPUMANTE PROSECCO NV, ITALY</b> Being a spumante this is a full bodied sparkler with aromas and flavours of peach, pear and apple.	<b>200ml Single Serve Bottle £8.95</b>
<b>LUNETTA SPUMANTE ROSÉ, ITALY</b> A fresh, dry sparkling rosé with persistent white foam, beautifully cherry pink in colour. Red berry flavours galore!	<b>200ml Single Serve Bottle £8.95</b>
<b>ROMEO PROSECCO DOC, ITALY</b> Sparkle the Italian way! Classic Prosecco, with full, rich scents and flavours of apple, lemon and grapefruit.	<b>£30.00</b>
<b>JULIET SPARKLING ROSÉ, ITALY</b> Enticing aromas of sweet peach and blossom lead to a delightful sweet fruity flavour. Refreshing and crisp.	<b>£30.00</b>
<b>LAURENT-PERRIER BRUT NV, FRANCE</b> The signature Champers: delicate white fruits, toasty aromas, savoury notes and a lemony finish.	<b>£60.00</b>