

### STARTERS & SMALL PLATES:

- PIGS IN BLANKETS** - with wholegrain mustard £8.95  
**HOMEMADE SPICED SWEET POTATO SOUP (ve, gfa)** - with bloomer bread and butter £6.95  
**BATTERED HADDOCK GOUJONS** - with tartare sauce £8.95  
**MOROCCAN CAULIFLOWER FLORETS (ve, gfa)** - with mango chutney £8.95  
**TEMPURA PRAWNS (gfa)** – with sweet chilli dip £9.50  
**SOUTHERN FRIED CHICKEN** - Chicken breast in a crispy southern-fried coating with sriracha mayo £9.50  
**WILD GARLIC MUSHROOMS (v, gfa)** - in a creamy garlic sauce on garlic ciabatta, with Stilton & rocket £8.95  
**RED LENTIL & SUNDRIED TOMATO PATÉ (ve, gfa)** - with toasted bloomer, apple & ale chutney £8.95  
**MOZARELLA STICKS (v)** – with sweet chilli sauce £8.95  
**CHICKEN LIVER PATE (gfa)** – with apple & ale chutney, toasted bloomer and dressed leaves £8.95  
**DUCK SPRING ROLLS** – with mixed leaves and a Hoi Sin & sesame dip £8.50  
**GOATS CHEESE SALAD (v,gfa)** – Warm goats cheese, mixed leaves, caramelised pears, candied walnuts & balsamic glaze £8.25

### MAINS:

- 8oz SIRLOIN STEAK** - served with chips, mushroom & tomato £24.95  
**ADD PEPPERCORN SAUCE £2.95**  
**SEABASS FILLET (gf)** – pan-fried with sautéed new potatoes, green beans and a Romesco sauce £18.95  
**TRADITIONAL FISH AND CHIPS** - hand battered haddock served with chips & mushy peas  
**large £17.95 smaller portion £14.45**  
**STEAK & ALE PIE** - shortcrust pastry pie with chips or mashed potato, seasonal vegetables & gravy £18.95  
**SWEET POTATO & KALE PIE (ve)** - with chips, seasonal vegetables & gravy £17.95  
**ROASTED VEGETABLE TAGINE (ve)** – with chick peas & apricots, giant couscous and toasted flatbread £15.95  
**CHEESE & BACON BURGER** - 6oz Steak burger with lettuce, tomato, onion, bacon and cheese. Served with skin on fries & slaw £17.95  
**HALLOUMI BURGER (v)** – Battered halloumi, gem lettuce, tomato, red onion, sweet chilli sauce. Served with skin on fries and slaw £16.95  
**SPICED LENTIL BURGER (ve)** – Indian spiced. Rocket, tomato, mango chutney & crispy onions. Served with skin on fries £15.95  
**STEAK & ONION CIABATTA (gfa)** - sliced sirloin steak, red onion marmalade & Dijon mayonnaise, served with hand cut chips and slaw £17.95  
**STEAK SALAD (gf)** – Sirloin steak cooked pink, dressed mixed leaves, Portobello mushroom and Stilton £17.45  
**CHICKEN CHASSEUR (gfa)** – Supreme of chicken, mashed potato, chasseur sauce and roasted parsnips £17.95  
**BEEF BOURGIGNON** – Slow cooked beef with mushroom, pancetta and baby onions. Served with mashed potato & seasonal vegetables £18.95  
**TURKEY CIABATTA (gfa)** – Sliced turkey, stuffing and cranberry sauce in a warm ciabatta. Served with hand cut chips and gravy £17.45

(V) Vegetarian (VE) Vegan (GF) Non-Gluten containing ingredients (GFA) Non-Gluten containing adaptation  
Please ask your server regarding any allergy or dietary requirements.

### SIDES

- GARLIC CIABATTA (v)** £4.95  
**GARLIC CIABATTA & CHEESE (v)** £5.95  
**BEER BATTERED ONION RINGS (v)** £4.95  
**HAND CUT CHIPS (v)** £4.95  
**SKIN ON FRIES (v)** £4.95  
**COLESLAW (v)** £2.95  
**PEPPERCORN SAUCE (v)** £2.95

### YOUNGER CUSTOMERS

- Children's meals are served with choice of chips, fries or mash and baked beans or peas:  
**SOUTHERN FRIED CHICKEN** £7.95  
**FRESH HADDOCK BITES** £7.95  
**PIGS IN BLANKETS** £7.95  
**VEGETARIAN SAUSAGES (v)** £7.25

**WHITE WINES** **175ml 250ml BOTTLE****CONCHA Y TORO SAUVIGNON, CHILE** **£6.85 £8.75 £26.00**

Classic Sauvignon flavours of citrus fruit, passionfruit, with herby notes.

**LANDINGS COLOMBARD CHARDONNAY, AUSTRALIA** **£6.85 £8.75 £26.00**

Soft, full luscious fruit flavours with a touch of butter and honey.

**COLLI VICENTINI PINOT GRIGIO, ITALY** **£7.35 £9.25 £27.00**

The drink of the moment - fruity and refreshing with melons and apples, a firm favourite.

**MIRROR LAKE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND** **£7.35 £9.65 £27.50**

Tantalising aromas of gooseberry, melon and passion fruit. A fruity wine, with a zingy finish.

**REVENANT CHENIN BLANC, SOUTH AFRICA** **£27.50**

Crafted with food in mind – luscious layers of apple and lemon with hints of honey.

**ALBARINO, TORRES PAZO DAS BRUXAS, SPAIN** **£30.50**

Elegant aromatic wine, full of green apple and lemon peel flavours.

**CHABLIS WILLIAM FEVRE, BURGUNDY, FRANCE** **£35.50**

Burgundy at its very best! The Chardonnay grape that's crisp, clean, flinty and fabulous.

**ROSE WINES** **175ml 250ml BOTTLE****BURLESQUE WHITE ZINFANDEL, CALIFORNIA** **£7.35 £9.25 £27.00**

Strawberry ice-cream and red berry jam flavours give a rosé that's sweet but with lots of body.

**LA DELFINA PINOT GRIGIO ROSÉ, ITALY** **£7.35 £9.25 £27.00**

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.

**RED WINES** **175ml 250ml BOTTLE****SOLANDER SHIRAZ, AUSTRALIA** **£6.85 £8.75 £26.00**

Aromas of ripe blackberries &amp; warm spice. Sumptuous blackcurrant flavours and soft tannins.

**RUNNING DUCK MERLOT, SOUTH AFRICA** **£6.85 £8.75 £27.00**

A fantastic Organic, Fair for Life, vegan wine named after the ducks that patrol the vineyard! Plums, damsons and cedar with soft, velvety tannins.

**MARQUES DE CONCORDIA RESERVA RIOJA, SPAIN** **£7.35 £9.25 £28.00**

Dark berry fruit characters on the nose, a mulberry richness, coffee hints and smoky tones.

**ALTA VISTA PREMIUM MALBEC, MENDOZA, ARGENTINA** **£7.60 £10.20 £29.50**

The on-trend Malbec grape grows superbly in Argentina and gives a wine full complex red fruits, soft spice and smooth tannins.

**PASQUIERS GRENACHE NOIR, PAYS D'OC, FRANCE** **£27.50**

Aromas of rich black fruit, vanilla, liquorice and sweet cinnamon spice. Intense berry fruit flavours.

**VALPOLICELLA CLASSICO SUPERIORE RIPASSO NICOLA FABIANO, VENETO, ITALY** **£35.50**

Rich, dense fruits, spices and vanilla hints.

**LEGENDE DE LAFITE MEDOC BORDEAUX, DOMAINES BARONS DE ROTHSCHILD, FRANCE** **£38.50**

Wine makers of Lafite; aromas of dark berries, sweet spices and toasty notes.

**SPARKLING & CHAMPAGNE** **BOTTLE****LUNETTA SPUMANTE PROSECCO NV, ITALY** **200ml Single Serve Bottle £8.95**

Being a spumante this is a full bodied sparkler with aromas and flavours of peach, pear and apple.

**LUNETTA SPUMANTE ROSÉ, ITALY** **200ml Single Serve Bottle £8.95**

A fresh, dry sparkling rosé with persistent white foam, beautifully cherry pink in colour. Red berry flavours galore!

**ROMEO PROSECCO DOC, ITALY** **£30.00**

Sparkle the Italian way! Classic Prosecco, with full, rich scents and flavours of apple, lemon and grapefruit.

**JULIET SPARKLING ROSÉ, ITALY** **£30.00**

Enticing aromas of sweet peach and blossom lead to a delightful sweet fruity flavour. Refreshing and crisp.

**LAURENT-PERRIER BRUT NV, FRANCE** **£60.00**

The signature Champers: delicate white fruits, toasty aromas, savoury notes and a lemony finish.

**0% SPARKLING** **BOTTLE****FREIXENET SPARKLING, SPAIN** **200ml Single Serve Bottle £7.75 £26.00**

Tropical and citrus fruits with soft vanilla notes.

**FREIXENET SPARKLING ROSE, SPAIN** **£26.00**

Wild berries such as raspberries and strawberries, floral notes and citrus fruits.