

MAIN MENU

Starters & Nibbles

Soup of the Day 7.95
homemade bread & butter (v) (gfo) 485kcal

Smoked Mackerel Brandade 8.95
fresh horseradish, mayonnaise, shallots &
melba toast (gfo) 496kcal

Chicken Liver Parfait 8.95
pickled baby onions, tomato chutney &
toast bread (gfo) 784kcal

Ham Hock & Sultana Terrine 8.95
homemade piccalilli & toasted sourdough
(gfo) 687kcal

Black Pudding Fritters 8.50
mustard mayonnaise & dressed salad garnish
785kcal

Pork & Black Pudding Scotch Egg 8.95
curried mayonnaise & celeriac remoulade
934kcal

Crispy Beef Salad 8.50
Asian slaw, fresh coriander, chillies, lime,
crispy onions & fresh parsley 524kcal

Goats Cheese & Roasted Beetroot 8.95
candid walnuts, mixed leaf, balsamic
reduction & micro parsley (v) (gfo) 426kcal

Mixed Marinated Olives & homemade
bread 6.95
olive oil & balsamic (v) (vgn) (gf) 225kcal

Seasonal Mains

Wild Boar Sausage & Mash 16.95
buttery Savoy cabbage, caremelised onion gravy & roasted honey glazed carrot 1013kcal

The Steak Burger 16.95
smoked bacon, Monterey Jack cheese, burger sauce, tomato, baby gem & brioche bun, with
tomato relish, hand cut chunky chips 1276kcal

Buttermilk Chicken Burger 16.95
Maple bacon, Swiss cheese, honey BBQ sauce, Asian slaw, hand cut chunky chips, toasted
Brioche bun 1083kcal

Spread Eagle Creamy Fish Pie 17.95
smoked haddock, salmon, cod, fish veloute, creamed potatoes, grated cheese & buttered
garden peas (gf) 986kcal

Chicken Parmigiana 17.95
breaded chicken, tomato pomodoro sauce, buffalo mozzarella & skinny fries 1260kcal

Tempura Battered, Curried Cauliflower 14.95
Katsu curry sauce, fresh chillis, roasted pine nuts, fresh coriander & basmati rice (v) (vgn)
787kcal

Unicorn Beer Battered Haddock 15.95
mushy peas & hand cut seasoned chips (gfo) 897kcal

Steak & Ale Pie 16.95
hand cut chunky chips, gravy & seasonal vegetables 985kcal

Fish of the Day 21.95
ask a team member for todays fish

From the Grill

12oz Honey & Mustard Gammon Steak(uncooked weight) 19.25
baked pineapple, free range egg, hand cut chunky chips & buttered garden peas (gf)
987kcal

10oz Rump Steak (uncooked weight) 24.00
field mushroom, roasted tomato, hand cut chunky chips (gf) 1046kcal
— Add a sauce - Creamy Peppercorn 459kcal or Blue Cheese Sauce 566kcal - 3.00 —

10oz Char Grilled Sirloin Steak (uncooked weight) 29.00
hand cut chunky chips, roasted tomato & field mushroom (gf) 1199kcal
— Add a sauce - Creamy Peppercorn 459kcal or Blue Cheese Sauce 566kcal - 3.00 —

Sides

Cauliflower Cheese (v) (gf) 4.50
Skinny Fries 4.50
Hand Battered Onion Rings (v) 4.00
Seasonal Vegetables (v) (gf) 4.50

Dressed House Salad (v) (gf) 4.50
Asian Slaw (v) (gf) 2.50
Truffle & Parmesan Fries 5.00
Hand Cut Chunky Chips 4.50

Light Lunch Menu (Served Daily 12-5pm)

Posh Fish Finger Sandwich 12.00
gem lettuce, tomato & tartare sauce
798kcal

Cream Cheese, Cheddar, Chive &
Poached Pear Sandwich 12.00
687kcal

Croque Monsieur 12.00
Roast ham, Gruyere cheese & Dijon
mustard 1168kcal

Classic Club Sandwich 12.00
egg mayonnaise, roast chicken, smoked
bacon, baby gem & tomato 754kcal

All of our Sandwiches are served on white bloomer bread
with skinny fries & dressed salad garnish

FOOD ALLERGIES AND INTOLERANCES.

Before ordering drinks or food, please speak with a member of the team about your requirements.

Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment.
Some fish may contain small bones.

All dishes are prepared where allergens are present,
therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen,
leading to cross contamination.

Cooking equipment(e.g. fryers, grills, etc.) and food preparation areas may be shared and food items containing different allergens may be looked in the same frying oil.
Please ask a team member if you would like further information.

Company reg: 00170679