



To Start

Marinated Olives & Homemade Dip - Bread, Balsamic & Olive Oil (VG.*GF) 7

Creamy Garlic & Stilton Mushrooms - Dipping Bread (V.*GF) 7.50

Homemade Pork Rillettes - Toasted Bread, Plum & Apple Chutney (*GF) 8.50

Homemade Soup of the Day - Bread & Butter (V.*GF) 7

Paprika Dusted Squid - Sweet Chilli, Spring Onions (GF) 8

Main Event

Pork & Leek Sausages

Buttered Mash, Seasonal Vegetables, Gravy, Crispy Shallots 16

Homemade Vegetable Curry of the Day

Pilaf Rice, Naan Bread & Mango Chutney (V.*VG) 17.50

Beef Burger

Mature Cheddar, Burger Relish, Baby Gem, Glazed Bun, Coleslaw, Chunky Chips (*GF) 16.50

Homecooked Ham

Free Range Eggs & Chunky Chips (GF) 14.50

Cider Battered Cod

Crushed Minted Peas, Tartar Sauce, Chunky Chips (GF) 16.50

Plant Burger

Mature Cheddar, Burger Relish, Baby Gem, Glazed Bun, Coleslaw, Chunky Chips (*GF.*VG) 15.50

Pie of the Day

Buttered Mash, Seasonal Vegetables, Gravy 17

Kids Meals

Gourmet Fishfingers - Chips & Beans (GF) 7

Cheese Burger - Chips (*GF) 7

Pork Sausages - Mash, Beans & Gravy 7

Veggie Sausages - Mash, Beans & Gravy (V.*VG) 7

Homecooked Ham - Egg, Chips & Beans (GF) 7



Not all ingredients are listed on the menu, so please always inform the waiter or waitress of any allergies or intolerances.

(V)Vegetarian. (VG)Vegan. (*VG)Vegan Option. (GF)Gluten Free. (*GF)Gluten Free Option.

A discretionary service charge of 10% will be added to your bill.

