

Starters

Poached egg

with avocado, baby gem and whisky honey mustard dressing (gf) £6

cauliflower salad

with cauliflower puree, fresh lemon, parmesan, toasted pine nuts and dill (vegetarian) (gf) £5

butternut

Textures of butternut with fried halloumi, pine nuts, curly endive (gf) £6

baked goats cheese

Roasted onions, watercress, sweet chilli dressing (gf) £6

beetroot bourguignon

with chestnut mushrooms, root veg, rich merlot & mustard sauce (vegan) (gf) £6

soup of the season

with warm artisan breads and whipped thyme butter (gf bread available) £5

mains

risotto

Slow cooked butternut, baby leaf spinach, braised risotto rice, grated parmesan and truffle oil £14

aubergine - Vegan

Chick pea, butternut and aubergine curry, basmati rice, poppadum & mango chutney (gf) £14

beetroot bourguignon - Vegan

with chestnut mushrooms, roasted root veg, seasoned greens in rich merlot & mustard sauce (gf) £12

butternut, ricotta & sage pie

served with creamed mash or triple cooked chips, seasonal veg and proper gravy £12

pasta

Egg free pasta, roasted tomato and olive sauce and artisan bread £12

from the grill

butter-root burger

butternut squash & beetroot burger on a toasted brioche bun with baby gem, beef tomato and smashed avocado served with skin on fries and root slaw (vegetarian) £12

veggie steak (ask for details)

Poached in a brandy spiced stock & pan finished to order with roasted cherry vine tomatoes, Portobello mushroom and triple cooked chips (vegan) £14

saucers: blue cheese (gf) £4 | red wine (vegan) (gf) £3 | peppercorn (gf) £3

sides

triple cooked chips £3

skin on fries £3

crispy battered onion rings £3

seasoned & dressed vegetables £3

(dressed with olive oil)

house side salad £3



LAVAZZA
COFFEE SERVED HERE

puddings

sticky toffee pudding

toffee sauce and vanilla ice cream (gf) £6

chocolate brownie

Cherry sauce & vanilla ice cream (gf) £6

lemon tart

Lemon tart with blueberry textures, Italian meringue £6

Simon's fruit crumble

Fruit compote, oat crumble topping and vanilla custard £6.50

Ellie's cheesecake

Please ask to see what flavour Ellie's cheesecake is today, with dressing and ice cream (gf) £6.50

ice creams and sorbets

Please ask for today's selection (gf) (sorbets are vegan/vegan vanilla available) 2 / 3 scoops £3.5 / £4.5

Allergens:

For allergen information please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selections.
PLEASE NOTE: our food is prepared in an environment where we cannot guarantee that it is allergen free. Our fryers are not gluten free.

sandwiches

lunch times only

honey roasted ham

Mustard piccalilli, watercress £6

goats cheese (v)

Caramelised red onion and rocket £6

pulled pork

Sage stuffing, apple sauce, crackling £7

smoked salmon

Horseradish crème fraiche, rocket £7

Starters

ham hock

mustard piccalilli, toasted sourdough, curly endive, olive oil £5

Scotch egg

Black pudding and pork sausage wrapped egg, burnt apple puree £7

Smoked fish trio

Sliced salmon, mackerel pate & crayfish mousse with toasted bread & dressing £8

butternut

Textures of butternut with halloumi, pine nuts, curly endive £6

beetroot bourguignon

with chestnut mushrooms, root veg, rich merlot & mustard sauce (vegan) £5

soup of the season

with warm artisan breads and whipped thyme butter (gf bread available) £5

pub classics

ham

a thick slice of honey roast ham, two fried eggs, triple cooked chips and fresh watercress £9

sausage

classic Cumberland sausage swirl, creamed mash, caramelised onion gravy and seasonal vegetables, fried onion top (gf) £9

fish

crispy battered cod fillet, homemade tartare sauce, minted peas, lemon wedge and triple cooked chips £12

pie

hot watercrust deep filled pie, served with creamed mash or triple cooked chips, seasonal veg and proper gravy Please ask for today's filling choices (vegetarian option) £12

Mains

belly pork

Slow cooked, cider soaked belly pork, Caramelised apple mash, honey roasted carrots, sprouting broccoli, burnt apple puree, rich cider jus, crackling (gf) £16

risotto

Pea risotto, pan roasted asparagus, sun blushed tomato dressing, baby herbs (vegetarian) £14

Add fillet of seabass £4

lamb rack

crushed peas, potato dauphinoise, pan fried chard, merlot sauce (gf) £19

chicken

Pan fried breast, chorizo mash, garlic fried greens, tomato and honey sauce, pancetta crisp (gf) £18

from the grill

steak burger

on a toasted brioche bun with bacon, baby gem lettuce, beef tomato and melted mature cheddar, with skin on fries & root slaw £13

butter-root burger

butternut squash & beetroot burger on a toasted brioche bun with baby gem, beef tomato and baked goats cheese served with skin on fries and root slaw (vegetarian) £12

steaks

served with grilled Portobello mushroom, roast cherry vine tomatoes & triple cooked chips (gf):
8oz sirloin £20 | 8oz ribeye £23 | 6oz fillet £25

Grilled fish (ask for details)

Fillet of fish with fresh pan fried greens, and a mash and sauce to accompany the fish of the day £ - tbc

saucers: blue cheese (gf) £4 | red wine (vegan) (gf) £3 | peppercorn (gf) £5

sides

triple cooked chips £3

skin on fries £3

crispy battered onion rings £3

Dauphinoise £3

seasoned & dressed vegetables £3 (dressed with olive oil)

house side salad £3



LAVAZZA
COFFEE SERVED HERE

Puddings

sticky toffee pudding

toffee sauce and vanilla ice cream (gf) £6

chocolate brownie

Cherry sauce & vanilla ice cream (gf) £6

lemon tart

Lemon tart with blueberry textures, Italian meringue £6

Simon's fruit crumble

Fruit compote, oat crumble topping and vanilla custard £6.50

Ellie's cheesecake

Please ask to see what flavour Ellie's cheesecake is today, with dressing and ice cream (gf) £6.50

ice creams and sorbets

Please ask for today's selection (gf) (sorbets are vegan/vegan vanilla available) 2 / 3 scoops £3.5 / £4.15

Allergens:

For allergen information please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selections.
PLEASE NOTE: our food is prepared in an environment where we cannot guarantee that it is allergen free. Our fryers are not gluten free.

Sunday baps

Served in a brioche bap with watercress, roast potatoes and pan gravy £7

Roast beef, horseradish sauce
Roasted lamb, mint sauce
Portabella mushroom, blue cheese
Pulled pork, BBQ sauce

Starters

ham hock
mustard piccalilli, toasted
sourdough, curly endive, olive oil
£5

Scotch egg
Black pudding and pork sausage
wrapped egg, burnt apple puree £7

Smoked fish trio
Sliced salmon, mackerel pate &
crayfish mousse with toasted bread
& dressing £8

butternut

Textures of butternut with halloumi,
pine nuts, curly endive £6

beetroot bourguignon
with chestnut mushrooms, root veg,
rich merlot & mustard sauce (vegan) £5

soup of the season
with warm artisan breads and whipped
thyme butter (gf bread available) £5

pub classics

ham
a thick slice of honey roast ham, two fried eggs, triple
cooked chips and fresh watercress £9

sausage
classic Cumberland sausage swirl, creamed mash,
caramelised onion gravy and seasonal vegetables, fried
onion top (gf) £9

fish
crispy battered cod fillet, homemade tartare sauce, minted
peas, lemon wedge and triple cooked chips £12

pie
hot watercrust deep filled pie, served with creamed mash or
triple cooked chips, seasonal veg and proper gravy Please
ask for today's filling choices (vegetarian option) £12

Mains

beef
Roasted Sirloin of beef, Yorkshire pudding, roast potatoes,
selection of seasonal vegetables, pan gravy and horseradish
sauce £15

belly pork
Slow roasted belly of pork, Yorkshire pudding, roast
potatoes, selection of seasonal vegetables, pan gravy and
burnt apple sauce £15

lamb
Roasted leg of lamb (locally sourced) Yorkshire pudding,
roast potatoes, selection of seasonal vegetables, pan gravy
and mint sauce £15

nut roast
with chestnut mushrooms, herb, root vegetables, butter
beans, selection of seasonal vegetables, pan gravy (vegan)
£13

from the grill

steak burger
on a toasted brioche bun with bacon, baby
gem lettuce, beef tomato and melted mature
cheddar, with skin on fries & root slaw £13

butter-root burger
butternut squash & beetroot burger on a
toasted brioche bun with baby gem, beef
tomato and baked goats cheese served with
skin on fries and root slaw (vegetarian) £12

steaks
served with grilled Portobello mushroom,
roast cherry vine tomatoes & triple cooked
chips (gf):
8oz sirloin £20 | 8oz ribeye £23 | 6oz fillet £25

Grilled fish (ask for details)
Fillet of fish with fresh pan fried greens, and a
mash and sauce to accompany the fish of the
day £ - tbc

sauces: blue cheese (gf) £4 | red wine (vegan) (gf)
£3 | peppercorn (gf) £3

sides

triple cooked chips £3
skin on fries £3

crispy battered onion
rings £3

seasoned & dressed
vegetables £3
(dressed with olive oil)
house side salad £3



LAVAZZA
COFFEE SERVED HERE

puddings

sticky toffee pudding
toffee sauce and vanilla ice cream (gf)
£6

chocolate brownie
Cherry sauce & vanilla ice cream (gf) £6

lemon tart
Lemon tart with blueberry textures,
Italian meringue £6

Simon's fruit crumble
Fruit compote, oat crumble topping and
vanilla custard £6.50

Ellie's cheesecake
Please ask to see what flavour Ellie's
cheesecake is today, with dressing and
ice cream (gf) £6.50

ice creams and sorbets
Please ask for today's selection (gf)
(sorbets are vegan/vegan vanilla available)
2 / 3 scoops £3.5 / £4.5

Allergens: For allergen information please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selections.
PLEASE NOTE: our food is prepared in an environment where we cannot guarantee that it is allergen free. Our fryers are not gluten free.