

sandwiches £7

lunch only & with fries

honey roasted ham (gf option)

Mustard piccalilli & watercress

goats cheese (v) (gf option)

Caramelised red onion & rocket

pulled pork (gf option)

Sage stuffing, apple sauce & crackling

fish finger (gf option)

Home-made tartar sauce & lettuce

starters & nibbles

Bread & olives

Artisan breads, olives & oils £5

Scotch egg

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

Smoked fish trio

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

halloumi chips

with a sweet chili dip £5

beetroot bourguignon

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

soup of the season

with warm artisan breads & butter (gf bread available) £5

ham hock

mustard piccalilli, toasted breads, leaves £5

pub classics

ham & eggs

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

sausage & mash

classic pork sausages, creamed mash, caramelised onion gravy & seasonal vegetables, fried onion top (gf) £10

fish & chips

crispy battered fillet, homemade tartare sauce, garden peas, lemon wedge and triple cooked chips £12 (gf option)

pie

hot water-crust 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, greens, burnt apple puree, rich cider cream sauce, crackling (gf) £16

risotto

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

Add fillet of seabass £4

lamb fillet & cutlet

with crushed new potatoes & peas, pan finished greens, merlot sauce (gf) £18

chicken

Pan fried lemon marinated breast, dauphinoise potatoes, pan finished greens, creamy pepper sauce (gf) £15

from the grill

steak burger

on a toasted brioche bun with bacon, 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, lettuce, beef tomato & baked goats cheese served with skin on fries and root slaw (vegetarian) £12

steaks

served with grilled Portobello mushroom, roast cherry 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 & sauce to accompany the fish of the day £ - tbc

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

sides

triple cooked chips £3

skin on fries £3

onion rings £3

dauphinoise £3

seasoned & dressed vegetables £3

Sweet potato lattice £3

dressed house side £3

salad £3



Puddings

sticky toffee pudding

toffee sauce & vanilla ice cream £6

chocolate brownie

Choc sauce & vanilla ice cream (gf) £6

Wheatsheaf fruit crumble

Fruit compote, oat crumble topping and vanilla custard (gf option) £6.50

Ellie's cheesecake

Please ask to see what flavour cheesecake it is today, with dressing & cream £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.