

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



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.