

Sunday baps

Served in a brioche bap with watercress, roast potatoes & 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, leaves, 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 (gf option) £8

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

bread & olives
Artisan breads, olives & oils £5

pub classics

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

Sausage 'n' mash
classic pork sausages, creamed mash, pan gravy and
seasonal vegetables. (gf) £9

Fish 'n' chips
crispy battered cod fillet, homemade tartare sauce, minted
peas, lemon wedge and triple cooked chips (gf option) £12

pies
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 (gf option available)

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)

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

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

Sweet potato lattice
£4



LAVAZZA
COFFEE SERVED HERE

puddings

sticky toffee pudding
toffee sauce and vanilla ice cream £6

chocolate brownie
chocolate 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 &
ream (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.