

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.