



EST. 1709

Front of house staff required to join or busy and vibrant team. Full or parttime positions up to £12 an hour for staff with experience. Ask a team member.

NIBBLES

Mixed marinated pitted olives £4.50 or Bread, Extra Virgin Olive Oil & Balsamic £4

STARTERS

Soup of the Day, bread, butter £5.95 (VE) *

Creamy garlic mushrooms, toasted ciabatta £6.95 (VE) *

Garlic & rosemary baked camembert, silver skin onions, cornichons, Devon chutney, toasted ciabatta £9.95*

Smoked haddock and spring onion fishcakes £7.95

Panko breaded squid rings, garlic mayonnaise £7.50

Chicken liver parfait, Devon chutney, toasted ciabatta & salad £7.95

Greek salad, olives, red onion, feta, cucumber, mixed leaves & pitta bread £7.00

MAIN

Elston farm sausages, creamy mashed potato, caramelized onions, seasonal vegetables £15.00 (VG) *

Beer battered haddock, chunky chips, garden peas, homemade tartare sauce £15.50 (GF) *

Curry of the day, pilau rice, poppadom's, mango chutney & yoghurt dip £ 15.95*

Vegetable curry, pilau rice, poppadom's, mango chutney £14.95 (VE)(VG)

Beef Burger, cheese, smoked bacon, relish, chunky chips, salad & coleslaw £16.50 (GF) *

Gammon steak, chunky chips, garden peas, salad, pineapple £16.95 (GF)

Honey glazed ham, eggs, chunky chips, piccalilli, salad, peas £15.00 (GF)

Pea & mint risotto, aged balsamic & roasted veg £14.95 (VG)

Chicken, bacon, mushroom linguine, garlic bread £15.95

8oz rump steak, mushroom, tomato, dressed salad, chunky chips £20.95 (GF)

SIDES

Chunky chips £4.00 Sweet potato fries £4.75 Cheesy chips £4.75

Garlic bread £4.00 cheesy garlic bread £4.50

Side of vegetables £3.50 Mixed dressed salad £2.75

DESSERTS

Double chocolate brownie, cherry ice cream £7

Strawberry bakewell tart, strawberry ice cream, raspberry coulis £7

Baileys cheesecake, ice cream £7.50

Ice Creams: Vanilla, Mint choc chip, Black cherry, Strawberry, Salted caramel, Chocolate, Rum & Raisin.

Sorbet: Raspberry, Mango, Lemon or Blackcurrant

Vegan Ice Creams: Chocolate, Passion fruit & coconut

1 Scoop £2.00, 2 Scoops £4.00, 3 Scoops £5.50

VG - Vegan, VE - Vegetarian, GF - Gluten Free

*Denotes dishes that are or can be adapted to be gluten free, please ask your server. We are happy to provide you with allergen guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in any other dishes



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SANDWICHES (Served only between 12-2:30pm)

Mature Cheddar & homemade chutney £7.25*

Fish finger, tartare sauce, crispy Cos £8.95*

Hand cut honey glazed ham £7.25

Beef, tomato, lettuce £9.95

Served with coleslaw, chunky chips & salad

JACKET POTATOES

Beans & cheese £7.95 Tuna mayo £8.95 Bacon & brie £8.95

WINE LIST

WHITE

Bollinger Special Chenin Blanc, South Africa	175ml	£6.10	250ml	£8.25	Bottle	£24.50
Pinot Grigio, Italy	175ml	£6.10	250ml	£8.25	Bottle	£24.50
Sauvignon Blanc, Chile	175ml	£6.10	250ml	£8.25	Bottle	£24.50
Sauvignon Blanc, New Zealand	175ml	£7.65	250ml	£9.35	Bottle	£27.50
Chardonnay, Australia	175ml	£7.65	250ml	£9.35	Bottle	£27.50
Viognier, La baume, France					Bottle	£29.50
Muscadet de severe, France					Bottle	£27.50
Picpoul de pinet, France					Bottle	£30.80
Riesling, Esk Valley, Malborough, New Zealand					Bottle	£34.95

RED

Sangiovese, Italy	175ml	£4.30	250ml	£7.55	Bottle	£22.95
Cabernet Sauvignon, Chile	175ml	£4.50	250ml	£8.25	Bottle	£23.95
Pinot Noir, Romania	175ml	£6.60	250ml	£8.80	Bottle	£25.30
Merlot, French	175ml	£6.60	250ml	£8.80	Bottle	£25.30
Malbec, Argentina	175ml	£6.60	250ml	£8.80	Bottle	£25.50
Shiraz, California	175ml	£6.60	250ml	£8.80	Bottle	£25.50
Rioja, Spain					Bottle	£33.00

ROSE

Pinot Rose, Italy	175ml	£6.10	250ml	£8.30	Bottle	£24.20
Zinfandel, California	175ml	£6.10	250ml	£8.30	Bottle	£24.20
Cotes de Provence, France	175ml	£7.65	250ml	£9.35	Bottle	£27.50

SPARKLING

Prosecco, Italy	20cl	£7.65	Bottle	£31.95
Champagne Joseph Perrier			Bottle	£71.50
Champagne Cuvee			Bottle	£108.90