



EST. 1709

STARTERS

Warm pitta, houmous, olives £7.5
Soup of the day, bread & butter £7.5 (VE) *
Duck liver parfait, chutney, toast, pickles £9*
Classic scotch egg hens' egg, double dip apple sauce & wholegrain mayonnaise £9
Pulled beef & stilton croquette, siracha butter dip £8.50.
Citrus gin cured salmon, pickled cucumber salad, toast £9.
Wild mushrooms on toasted bread, poached egg, salad £9.5 (VG)
Feta and olive salad, pomegranate, cherry tomatoes, rocket £8 (VG, GF)

ON THE GRILL

8oz Sirloin steak £28* 8oz Rump steak £26
All served with chunky chips, grilled tomato, grilled field mushroom, dressed salad.
Peppercorn sauce £3 Blue cheese sauce £3 Beer battered onion rings £4 Fried egg £1.50

MAIN

Slow cooked beef cheek, celeriac puree, tender stem, roasted beets, potato truffle gravy £20
Beer battered haddock, chunky chips, garden peas, homemade tartare sauce £15.5** (GF)
Pan fried salmon, fricassee of potato, pepper & peas, curried mussel broth £19**
Sausages & mash, beer onions, gravy, seasonal vegetables £15 (Vegan available)
Beef burger, cheese, smoked bacon, relish, chunky chips, salad, coleslaw £16.5*
Honey glazed ham, eggs, chunky chips, salad, peas £15.5 (GF)
Homemade fish pie salmon smoked haddock. cole creamed mash seasonal veg £ 18.00.
Breaded escalope, tomato linguine, rocket, parmesan salad £ 18.5
Kenniford farm pork belly, new potatoes, cider sauce, creamed cabbage £20 (GF)
Halloumi burger, grilled vegetables, green pesto, chunky chips, coleslaw £15 (VG)
Vegetable kormas, pilau rice, poppadom's, mango chutney £15 (VE)
Truffled Mac n Cheese, slow roasted tomatoes, garlic bread, rocket parmesan £17.5 (VG)

SIDES

Chunky chips £4 Cheesy chips £4.75 Sweet Potato Fries £4.75
Mac n Cheese £6.5 Garlic bread £4 Cheesy garlic bread £4.5
Side of vegetables £3.5 Rocket and parmesan salad, cherry tomato, house dressing £3.5

VE - Vegan, VG - 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 trace of these maybe found in any other dishes ** May contain bones



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DESSERTS

Chocolate Brownie & vanilla ice cream (VG)

Sticky toffee pudding, vanilla ice cream or custard (GF, VG)

Apple & cinnamon crumble, vanilla ice cream or custard (VG, GF)

Eton mess, berry compote, vanilla cream, meringue (GF, VG)

Belgium waffles, chocolate sauce, vanilla ice cream (VG)

Lemon & lime potted cheesecake blueberry compote & citrus syrup (VG)

EACH DESSERT ABOVE £7

CHEESE BOARD TO SHARE: Stilton, brie, mature cheddar, biscuits, chutney £13

BLUE BALL SUNDAE: Vanilla, salted caramel, chocolate, chocolate soil, cream, berries £9.5

ICE CREAM: Vanilla, Mint choc chip, Salted caramel, Strawberry, Chocolate, Honeycomb

Sorbet - Raspberry, Lemon, Mango

1 Scoop £2, 2 Scoops £4, 3 Scoops £6

HOT DRINKS

English breakfast tea £3

Fruit teas and infusions £3.20

Espresso Single / Double £3.30/£3.40

Americano £3.40

Oat milk 50p

Cappuccino £3.95

Hot chocolate £3.95

Mocha £3.95

Latte £3.95

Flat white £3.95

AFTER DINNER DRINKS

Balvenie 12 year £5.95

Highland Park 12-year £5.80

Courvoisier £3.95

Martell VS £3.95

All prices 25ml

Baileys £3.70 50ml

Amaretto £3.40

Taylors LBV £4.50 50ml

Jamesons £3.75

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