

MENU – 15.9.23

Small Plates & Starters

- Mixed Olives, caper berries, sundried tomatoes, oregano (GF)(V+) 3.95
Halloumi Fries, paprika aioli (V)(GF) 7.25
Crispy Korean Style BBQ Pork Belly Bites, sesames seeds & baby gem 7.75
Mac & Cheese Croquettes, honey mustard mayo (V) 6.5
- Teriyaki Spiced Courgette, watercress, pickled mooli, soy & sesame (V+) 7.95
Marinated Heritage Beetroot, goat's cheese (V)(GF) 7.25
Roasted Red Pepper Hummus, pita, carrot, basil oil (V+)(GF) 7.5
Salt & Pepper Squid, Oriental slaw, sesame, sweet chilli sauce (GF) 8.95
King Prawns 'Pil Pil', garlic bread, mango, pineapple, chilli & coriander salsa (GF) 8.75
Smoked Mackerel Pate, horseradish crème fraiche, sourdough (GF) 8.95
Smooth Chicken Liver Parfait, drunken calvados sultanas, grape chutney, sourdough toast (GF) 8.75

To Share

- Loaded Fries, pulled fajita chicken, paprika & black garlic aioli, crème fraiche, cheddar (GF) 10.5
Mediterranean Plate, Milano salami, hummus, battered courgette, olives & caper berries, rocket, pita bread (V)(GF) 13.5
Rosemary & Garlic Stuffed Camembert, red onion jam, mixed leaves, assorted breads (V)(GF) 13.95
The Fish Board, 'pil pil' king prawns, salt and pepper squid & sweet chilli, smoked mackerel pâté, toasted sourdough 22.95



(V+) Vegan option available

(V) Vegetarian option

(GF) Gluten Free option available

Please advise your server if you have any food allergies or intolerances. Allergen file available upon request. We use nuts and flour in our kitchen and therefore cannot guarantee our dishes can be prepared completely free of any traces of allergens however every step will be taken to mitigate the risk of cross contamination.

Mains & Salads

Chicken Fajita Tacos, tomato & chilli salsa, pickled onions, crème fraiche, cheese 13.25

Peri-Peri Half Chicken, peri-peri glaze, paprika aioli, fries (GF) 16.95

Pan-grilled Seabass Fillet, saffron, white wine & garden pea risotto, tender stem broccoli, butternut (GF) 22.95

Slow Roast Local Old Spot Pork Belly, Bramley apple sauce, pancetta mash, green beans, crackling, jus 19.95

Pink Carved Berkshire Venison Steak, dauphinois potato, green asparagus, red wine poached pear, juniper jus 24.5

Crispy Chilli Beef Salad, mixed leaves, cucumber & carrot ribbons, hoisin & plum dressing 15.5

Risotto of the Day – honey roasted butternut squash, garden peas, spring onion, chilli & parmesan (GF) 15.95

Add Chicken Breast 4 | Add Halloumi 4

Spiced Carrot Salad, giant cous cous, leafy salad, ginger & chilli tender stem, marinated heritage beetroot, pistachio & watercress pesto, pumpkin seeds (GF)(V+) 14.95

Add Chicken Breast 4 | Add Halloumi 4

Pub Classics

Beer-Battered Haddock Fillet, garden peas, tartar sauce, charred lemon, rustic chips 16.75

Steak Burger, Montgomery Jack cheese, smoked bacon, burger sauce, gem lettuce, tomato, gherkin, fries (GF) 16.95

Add Blue Cheese 2.5 | Add Jalapenos 1.5 | Add Halloumi 4

Southern Fried Buttermilk Chicken Burger, burger sauce, paprika aioli, lettuce, tomato, gherkin, fries 16.5

Add Montgomery Jack Cheese 1.5 | Add Blue Cheese 2.5 | Add Jalapenos 1.5 | Add Halloumi 4

8 Oz 28-day dry aged Ribeye Steak, garlic-roasted portobello mushroom, grilled tomato, rustic chips (GF) 26.5

Add Peppercorn Sauce 2 | Add Red Wine Jus 2

Sides

Fries (GF)(V+) 4.5

Greek Salad with Feta (GF)(V) 5.5

Sweet Potato Fries (GF)(V+) 5

Rustic Chips (GF)(V+) 4.5

Green Salad (GF)(V+) 4.25

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