



Small Bites, Starters & To Share

Prawn Croquettes 11.45
dill & caper mayo

Three Cheese Bon-Bons 8.75
smoked cheddar, mature cheddar,
parmesan, truffle mayo

Mini Sausage Rolls 8.95
sweet pickled cucumber, caraway

Szechuan Pepper Squid 9.85
coriander & chilli, sweet chilli & lime

Halloumi Fries 7.90
paprika aioli (V)

Roast Beef Rarebit 9.75
Sourdough

Loaded Fries 12.55
fajita pulled chicken, cheddar cheese,
garlic & paprika aioli, crème fraîche,
pickled onions, jalapenos

Rustic Bread & Mixed Olives 8.95
sourdough, dark rye, crusty white,
garlic & herb butter, olive oil,
aged balsamic (V)

Homemade Hummus 7.85
spiced chickpeas, crudites, pita

Salad & Burgers

Southern Fried Buttermilk Chicken Burger 17.95
house sauce, lettuce, tomato, gherkin,
pickled red onion, fries

Steak Burger 18.50
Emmental cheese, smoked streaky bacon, lettuce, tomato,
gherkin, pickled red onions, fries (G)

Burger Add On's:
*Emmental Cheese 1.5 / Blue Cheese 3 / Jalapenos 2 /
Halloumi 4*

Crispy Beef Salad 18.45
mixed leaves, cucumber & carrot, spring onion,
radishes, hoisin & plum, black & white sesame

Wholefood Salad 16.95
spiced quinoa, honey roast roots, carrot & cucumber
ribbons, beetroot pickle,
orange vinaigrette, pumpkin seeds (V+)(G)

Bang Bang Chicken Salad 17.95
leafy salad, cucumber, carrot, radishes,
roasted peanuts, peanut butter & chilli dressing,
spring onion, coriander & chilli (G)

Stove and Grill

Pan-seared Seabass Fillet 23.30
chilli & spring onion crushed potatoes, tender stem
broccoli, Thai coconut sauce, exotic fruit salsa (G)

Risotto 17.95
portobello mushrooms, roasted butternut squash,
garden peas, parmesan (G) (V+)

Beer-Battered Cod Fillet 17.90
garden peas, tartar sauce, charred lemon, rustic chips

Blackgate Farm 10oz Sirloin Steak 27.95
garlic roasted mushroom & tomato,
green peppercorn sauce, rustic chips (G)



Sunday Roasts

Available every Sunday 12-5:30pm

Roast Rump of Chalk Down Farm Beef
22.95

Rotisserie Style Chicken Supreme
19.95

Braised Belly of Local Old Spot Pork
apple sauce, crackling
21.75

Roast Leg of Welsh Lamb
23.25

Roast Winter Vegetable, Pistachio & Almond Filo Pastry Pie
Veggie Potatoes & Veggie Gravy
18.95

All our roasts are served with:

Yorkshire pudding, beef dripping roast potatoes, butternut squash puree, acacia honey roast root vegetable medley, savoy cabbage & leeks, rich red wine gravy

Kids Roast Chicken or Kids Roast Beef
11.95

Yorkshire pudding, Roast potatoes, honey roast vegetables, vegetable medley, gravy

Sides

Rustic Chips (V+) 4.75
Garlic Green Beans (V+)(G) 4.75
Greek Salad 5.95
Mixed Salad 4.50

Desserts

Affogato Del Caffee 6.5
vanilla bean ice cream, double espresso, lady fingers (G)

Soft Warm Chocolate Brownie 8.50
double chocolate ice cream, raspberry gel

Sticky Toffee & Banana Pudding 8.25
butterscotch sauce, caramelised bananas,
vanilla bean ice cream

Mixed Berry Cheesecake Cup 8.95
shortbread crumb, Chantilly cream cheese,
mixed berry compote (G)

Ice Cream & Brownie Bites 7.95
Choose 2 scoops:
Vanilla Clotted Cream, Double Chocolate,
Salted Caramel, Strawberry, Mint Chocolate Chip

Our Signature Apple Pie 8.95
our homemade apple & sultana pie, honey drizzle,
salted caramel ice cream

A discretionary 10% service charge will be added to your final bill.

(V+) Vegan Option Available

(G) Low Gluten Option Available

(V) Vegetarian

Please advise your server of any food allergies or intolerances. Full 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 trace amount of these allergens however every step will be taken to mitigate the risk of cross contamination.