



Starters & To Share

Spiced King Prawns , ciabatta, spring onion, lime, chilli, tomato salsa (G)	12.85
Szechuan Pepper Squid , coriander & chilli, sweet chilli & lime	9.85
Truffle Mac & Cheese Croquettes , sweet pickled cucumber, truffle mayo	8.25
Halloumi Fries , paprika aioli (V)	7.90
Homemade Hummus , crudites, pita (V+)(G)	7.85
Crispy Chilli Beef Bites , gem lettuce, hoisin & plum sauce, exotic fruit salsa	8.85
Smooth Chicken Liver Parfait , mixed leaves, spiced grape chutney, sourdough toast (G)	8.95
Loaded Fries , fajita pulled chicken, cheddar cheese, garlic & paprika aioli, crème fraiche, pickled onions, jalapenos	12.55
Rustic Bread & Mixed Olives , sourdough, dark rye, crusty white, garlic & herb butter, olive oil, aged balsamic (V)	8.95

Mains, Stove & Grill

Pan-seared Seabass Fillet , chilli & spring onion crushed potatoes, tender stem broccoli, Thai coconut sauce, exotic fruit salsa (G)	23.30
Beer-Battered Cod Fillet , garden peas, tartar sauce, charred lemon, rustic chips	17.90
Slow Cooked Belly of Berkshire Old Spot Pork , dauphinoise potato, fine beans, preserved apple compote, smoked bacon & mustard jus, crackling (G)	22.95
Crispy Skin Chicken Supreme , black truffle, honey roast root vegetables, creamy chicken & mushroom jus, fries (G)	19.85
Blackgate Farm 7oz Fillet Steak , garlic roasted mushroom & tomato, green peppercorn sauce, rustic chips (G)	32.95
Saffron Risotto , portobello mushrooms, roasted butternut squash, garden peas, parmesan (G) (V+)	17.95
Southern Fried Buttermilk Chicken Burger , house sauce, lettuce, tomato, gherkin, pickled red onion, jalapeno slaw, fries	17.95
Steak Burger , Emmental cheese, smoked streaky bacon, lettuce, tomato, gherkin, pickled red onions, coleslaw, fries (G)	18.50
Add On's: Smoked Pulled BBQ Beef Brisket 4.5 / Emmental Cheese 1.5 / Blue Cheese 3 / Jalapenos 2 / Halloumi 4	
Lancashire Hot-Pot , slow roast leg of lamb in stout, puff pastry, root vegetables, layered potatoes, seasonal greens	20.25
Cottage Pie , red wine braised Blackgate Farm beef ragu, creamy mash, seasonal vegetables	18.95
Crispy Beef Salad , mixed leaves, cucumber & carrot, spring onion, radishes, hoisin & plum, black & white sesame	18.45
Smoked Mackerel Salad , pickled beetroot, horseradish cream, new potatoes, mixed leaves, rocket, cucumber (G)	18.25
Wholefood Salad , Moroccan spiced cous-cous, honey roast roots, carrot & cucumber, beetroot pickle, pumpkin seeds (V+)(G)	16.95
Add: Chicken or Halloumi 4	



Lunch Specials

Available Monday to Friday lunchtime

Grilled Sandwiches

Served on Toasted Sourdough

Cuban Sandwich 13.95

Wiltshire smoked ham, mature cheddar,
sweet American mustard, dill pickles

Reuban Sandwich 14.95

Braised beef brisket, Monterey jack cheese,
Russian dressing, pickled red onions

Sandwiches

Choose from Brioche Bun, Italian Ciabatta or Gluten Free Brioche

Grilled Chicken BLT 12.95

grilled chicken, streaky bacon, lettuce, tomato (G)

Fillet Steak Sandwich 15.95

rocket, pickled onion, mustard & horseradish (G)

Homemade Fish Finger 11.25

beer battered cod fillet strips, tartare sauce,
mixed leaves

Egg Mayo Sandwich 10.50

truffle honey mustard mayo & rocket (G)(V)

BOTTOMLESS BRUNCH

Saturdays from 11am-4pm

90 minutes of unlimited drinks, tasty bites, and
good company - **all for £35pp*** T&C apply

Speak to a member of our team for details

Sides

Fries (V+) 4.50

Rustic Chips (V+) 4.75

Garlic Green Beans (V+)(G) 4.75

Greek Salad 5.95

Mixed Salad 4.50

Dessert Menu

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

Our Signature Apple Pie 8.95

our homemade apple & sultana pie, honey drizzle,
salted caramel ice cream

Ice Cream & Brownie Bites 7.95

Choose 2 scoops:

Vanilla Clotted Cream, Double Chocolate,
Salted Caramel, Strawberry, Mint Chocolate Chip

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.