

Main course.

6oz, dry aged Rib Eye Burger

Gem lettuce, tomato, gherkin, onion, cheddar and hand cut chips

£12

Add: £1.25 per topping (Smoked bacon, black pudding, fried egg)

Wild Mushroom Risotto

£13 (GF) (VE)

Veggie Burger

Sweet potato, three bean and poppy seed with a beetroot mayo,
and hand cut chips

£13 (V)

Sausage and Mash

Served with mash and homemade jus

£13.5

Pie of the day

All our pies are 100% homemade and handmade

Please ask your server

£14

King Prawn Linguini

Parsley, garlic, red chilli

£14.5 (C)

Ale Battered Atlantic Cod

garden pea and fresh mint puree, tartar sauce, caramelised lemon
served with thick cut king Edward chips...and scraps!!

£14.5 (GF batter can be provided)

28 day dry aged Sirloin Steak

Served with hand cut chips roasted cherry vine tomatoes
and your choice of peppercorn, mushroom or garlic sauce

£22.50 (GF)

*Please inform your server if you have any special dietary requirements, intolerances or allergies and we will be more than happy to assist you
or offer you an alternative choice.*

*All dry and dairy ingredients, meats, fish and vegetables used are freshly prepared on the premises, free range, of the highest quality and are from a sustainable
source.*