

LIGHT LUNCH

Served Monday – Saturday 12pm to 8:45pm

SANDWICHES

Only Served Until 6pm

Served on White Bloomer, Brown Bloomer, Baguette or Gluten-Free Bread with Fries, Salad & Coleslaw **D, G, Mu, Su**

Charred Red Pepper, Hummus, Pesto, Mozzarella D, N (Vegan Alternative Available)	10.95
Jumbo Cod Fish Fingers, Baby Gem, Tartar Sauce E, F, G, M, Su	10.95
Ploughman's – Honey Roast Ham, Cheddar, Pickle, Lettuce, Cucumber, Egg, Pickled Onion E, Mu, Su	10.95
Bacon, Brie & Cranberry D, Su	11.95
Smoked Salmon, Watercress, Cream Cheese, Cucumber D, F	12.95
Turkey Breast, Smoked Bacon, Cranberry, Sage & Onion Stuffing G, Su	13.95
Sirloin Steak, Stilton, Caramelised Onion (Toasted) D, Su	13.95

SMALL PLATES

Firecracker Cauliflower Florets, Chickpeas, Chilli, Spring Onion, Coriander Ce, Se, So, Su	7.95
Pork, Turkey & Sage Sausage Roll, Cranberry & Port Sauce D, E, G, Mu, Su	7.95
Wild Mushroom & Blue Cheese Tartlet, Mixed Leaves, Truffle Oil D, E, G, Su	7.95
Chorizo & Cumberland Scotch Egg, Gochujang Ketchup Ce, D, E, G, Se, So, Su	8.95
Firecracker Chicken, Spring Onion, Chilli, Thai Prawn Crackers Ce, Cr, Se, So, Su	9.95

SIDES

French Fries/Chunky Chips	3.95
Beer Battered Onion Rings G	3.95
House Side Salad, Vinaigrette Mu, Su	4.95
Seasonal Winter Vegetables D	4.95
Dauphinoise Potatoes – Topped with Gruyere Cheese D	8.50
Loaded Fries – Chilli Beef, Cheese, Jalapenos D, Su	8.95

SALADS

Satay Tofu Buddha Bowl P, So	14.95
Kale, Avocado, Carrot, Brown Rice, Ponzu Dressing, Toasted Peanuts	
Endive & Pear Salad D, G, N, Su	16.95
Williams Pears, Pickled Walnuts, Brighton Blue Cheese, Croutons, Endive, Blue Cheese Dressing	
Caesar Salad D, E, F, G, M, Su	16.95
Baby Gem, Anchovies, Soft Egg, Croutons, Parmesan, Caesar Dressing, a Choice of Turkey Breast or Smoked Salmon	

SHARERS

Beer Honey Camembert D, G, Mu, Su	16.95
Onion Jam, Toasted Baguette, Grapes	

Please ask your server for any dietary advice & options

Allergens: Celery, Crustaceans, Dairy, Eggs, Fish, Gluten, Lupin, Mustard, Molluscs, Nuts, Peanuts, Sesame, Soya, Sulphites

MAIN MENU

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STARTERS

Chef's Soup Of The Day G	7.95
Artisan Bread	
Tarka Dahl G	7.95
Pitta Bread	
Truffle, Mushroom & Cep Arancini D, G, N	9.95
Cep Cream, Hazelnut, Parmesan	
Lamb Flatbread D, G	10.95
Tzatziki, Couscous, Harissa, Pomegranate Seeds	
Iberico Ham & Manchego Cheese on Focaccia D, G, Su	10.95
Sun-dried Tomatoes, Olives	
Smoked Salmon, Cod & Haddock Fishcake D, E, F, G, M	10.95
Wilted Spinach, Poached Egg, Mornay Sauce	

PIZZA

9" 12"

Margherita – Tomato, Grated Mozzarella D, G, Su	8.95	10.95
Pepperoni – Tomato, Grated Mozzarella, Pepperoni D, G, Su	9.95	12.95
Veggie Supreme – Tomato, Grated Mozzarella, Pepper, Red Onion, Mushroom D, G, Su	9.95	12.95
Tex Mex BBQ Chicken – BBQ Base, Grated Mozzarella, Chicken, Red Onion, Sweetcorn D, G, Su	10.95	13.95
Parma Ham & Parmesan – Tomato, Grated Mozzarella,, Parma Ham, Parmesan D, G, Su	10.95	13.95

BURGERS & STEAKS

Moving Mountain Beetroot Burger G, Mu, So, Su (Vegan)	14.95
Toasted Bun, Lettuce, Onion, Gherkin, Tomato, Vegan Mayonnaise, French Fries, Coleslaw	
Halloumi & Roasted Red Pepper Burger D, E, G, Mu, Su	14.95
Brioche Bun, Lettuce, Onion, Gherkin, Tomato, Sweet Chilli Sauce, French Fries, Coleslaw	
8oz Beef Burger D, E, G, Mu, Su	17.95
Cheddar, Brioche Bun, Lettuce, Onion, Gherkin, Tomato, Burger Sauce, French Fries, Coleslaw	
Korean Firecracker Chicken Burger Ce, D, E, G, Mu, Se, So, Su	17.95
Brioche Bun, Lettuce, Onion, Gherkin, Tomato, Garlic Mayonnaise, French Fries, Coleslaw	
8oz Sirloin Steak Ce, D, Mu, Su	26.95
Chunky Chips, Grilled Tomato, Pickled Mushroom & Watercress Salad, Peppercorn Sauce	

MAINS

Maple Glazed Ham E, Mu, Su	14.95
Triple Fried Eggs, Handcut Chips, Salad	
Beer Battered Cod Fillet D, F, Mu, Su	15.95
Handcut Chips, Mushy Peas, Lemon, Tartar Sauce	
Butternut, Sage & Puy Lentil Wellington Ce, D, G, Su (Vegan Alternative Available)	16.95
Fondant Potato, Glazed Root Vegetables, Tarragon Gravy	
Herb Roasted Chicken Supreme Ce, D, G, Su	17.95
Served on a White Wine Cream Sauce Linguine with Wild Mushrooms & Smoked Bacon	
Wild Boar & Apple Sausages D, Su	17.95
Truffle Mash, Savoy Cabbage, Grelot Onion, Roasted Carrot, Onion Gravy	
Featherblade of Beef Bourguignon Ce, D, Su	24.95
Pancetta, Baby Onions, Button Mushrooms, Mash, Tenderstem, Kale	
Braised Lamb Shank Ce, Cr, D, E, G	25.00
Fondant Potato, Herb Dumpling, Seasonal Greens, Rosemary, Red Wine Gravy	

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