

STARTERS

Soup of the Day served with freshly baked roll	£6.50	Woodland Mushrooms (V) (GFA) toasted sourdough, rarebit sauce	£7.50
Whisky-glazed Chicken Liver Pâté melba toast, red onion marmalade	£7.50	Whipped Feta, Glazed Beetroot & Hazelnut Tartlet (V) pickled cucumber	£7.50
Venison and Pulled Pork Terrine (GF) fruit chutney, wild rocket, balsamic glaze	£7.50		

MAINS

Proper Fish and Chunky Chips grilled lemon wedge, homemade tartare sauce and mushy peas	£17.20	Half Spatchcock Chicken (GF) marinated in garlic butter, potato gratin, garlic sautéed green beans, baby carrots	£18.50
Scampi and Chunky Chips grilled lemon wedge, homemade tartare sauce and mushy peas	£16.95	Braised Lamb Shank (GF) rich red wine gravy, creamy mash, honey roasted baby carrots, garlic sautéed fine green beans	£18.50
Jackfruit and Sweet Potato Curry (VE) fragrant coconut sauce with ginger and lemongrass, coriander rice	£15.95	Steak and Ale Pie creamy mashed potato, rich onion gravy, seasonal greens	£17.95
Three Cheese Macaroni (V) creamy Stilton, Lincolnshire Poacher and Mature Cheddar sauce, served with garlic ciabatta	£15.25		

FROM THE GRILL

6oz Home Made Prime Beef Burger (GFA) toasted brioche, crisp lettuce, beef tomato, smoked streaky bacon, Monterey Jack cheese, beer battered onion rings, chunky chips	£16.95
Moving Mountains Burger (GF Available) vegan bun, vegan cheddar, baby gem lettuce, tomato, gherkins, homemade slaw, chunky chips	£14.95
Cumberland Spiral Sausage creamy mashed potato, seasonal vegetables	£16.15
8oz Sirloin Steak slow-roasted cherry vine tomatoes, roasted Portobello mushroom, chunky chips and beer battered onion rings. Add peppercorn or mushroom sauce (£2 supplement)	£24.95

DESSERTS

Chocolate Fondant Cake (V)(GF) vanilla ice cream	£8.30	Salted Caramel Brownie (V)(GF) vanilla ice cream	£7.50
Winter Spiced Apple and Berry Crumble (V) custard or ice cream	£7.95	Sorbet (VE)(GF) mango and passionfruit or raspberry and sorrel	£5.50
Crème Brûlée (V) lemon and caraway shortbread	£7.50	Cheesecake of the Day (V) cream or ice cream	£7.80

(V) – vegetarian (VE) – vegan (GF) – made with Gluten Free ingredients* (GFA) – Gluten Free Option Available*
For Allergen Information please ask a member of staff about the ingredients in your meal. ***We are unable to guarantee that any food sold is free from traces of allergens. Menu subject to change.**

Please note that service charge is not included. Any gratuities will be shared amongst our staff.

Restaurant Menu



EXTRA SIDES AND NIBBLES

Skin-on Fries with sea salt (GF) (V) (VE)	£3.95
Truffle and Parmesan Fries (GF)(V)	£5.50
Beer-Battered Onion Rings (VE)	£4.45
Garlic Ciabatta (V)	£3.95
Cheesy Chips (GF)(V)	£5.45
Cheesy Chips and Bacon (GF)	£6.45
Winter Salad (V)	£3.45
Winter Slaw (V)	£3.45

Tapas

3 FOR £12

Salt and Pepper Squid
garlic mayo and chives

Patatas Bravas (VE)(GF)
herb oil

Beetroot Hummus (VE)
crispy chickpeas and pitta fingers

Garlic and Chilli Marinated Olives (VE)(GF)

Bang Bang Cauliflower (VE)(GF)
siracha and black sesame seeds

Red Wine Poached Chorizo
sticky honey glaze

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Sides and Nibbles



WE'RE PROUD TO SOURCE OUR INGREDIENTS FROM THESE LOCAL SUPPLIERS

