

STARTER

MIXED OLIVES. £4

Marinated in garlic & herbs

CHEFS SOUP OF THE DAY £7

Served with sour dough

MOZZARELLA (V) £7

With beef tomatoes & ciabatta

SMOKED MACKEREL PATE £8

With lemon & horseradish, served with sour dough

HOME MADE SAUSAGE ROLL £7

Served with traditional brown sauce

WHIPPED FETA £7

Cherry tomatoes, extra virgin olive oil & ciabatta

FLATBREAD £7

With camomile infused lamb, leaves & yoghurt

CHILDREN

MAIN COURSE, DESSERT AND CAPRI SUN DRINK £10

Roast Beef & Yorkshire pudding

Roast Lamb & Yorkshire pudding

Roast Chicken breast & Yorkshire pudding

Small fish & chips

Penne pasta with tomato sauce & garlic bread

Chocolate brownie & ice cream

Ice cream (ask for flavours)

SUNDAY LUNCH

MAIN

ROAST RUMP OF BEEF £16

With Yorkshire pudding, seasonal vegetables, duck fat roasted potatoes & creamed cabbage with bacon

ROAST SHOULDER OF LAMB £16

With Yorkshire pudding, seasonal vegetables, duck fat roasted potatoes & creamed cabbage with bacon

ROAST HALF CHICKEN £16

With Yorkshire pudding, seasonal vegetables, duck fat roasted potatoes & creamed cabbage with bacon

STEAK & ALE PIE £14

With seasonal vegetables, duck fat roasted potatoes & creamed cabbage with bacon

VEGAN PIE (VE) £13

Mixed peppers, sweet potato, aubergine & courgettes, bound in a toasted cashew nut & basil oil. Served with seasonal vegetables & mash or chips

BEEFBURGER £14

With bacon, cheese & caramelised onions

BATTERED FISH OF THE DAY £15

With chunky chips, peas & tartare sauce

MEATLESS FARM BURGER £13

In a vegan brioche, with tomato relish & chunky chips

DESSERT

LEMON TART WITH BERRIES & CREAM £6

STICKY TOFFEE PUDDING & ICE CREAM (VE) £6

CHOCOLATE BROWNIE & ICE CREAM (GF) £6

NEW YORK CHEESECAKE (GF) £6

ICE CREAM OR SORBET - ASK FOR FLAVOURS £5

CHEESEBOARD £12

A selection of British cheeses, crackers & grapes (GF crackers available)

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens