

For the Table

MARINATED OLIVES (V) (VE) (GF)	3.50
HUMMUS & FLAT BREAD (V) (VE)	5.00
PORK SCRATCHINGS	3.50

The Main Event

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FILLET STEAK (GF) Basted in garlic & herb butter served with skin on fries, roasted cherry tomatoes & dressed salad. Choice of: Peppercorn or Blue Cheese Sauce	25.00
CAJUN CHICKEN LINGUINE (VOA) Fresh linguine, pan fried chicken & cherry tomatoes in a creamy cajun sauce. Swap with mushrooms for a vegetarian option	15.00
SEA BASS (GF) Pan seared fillet on crushed roasted potatoes, brocolli, garlic & herb butter	17.00
BEEF BOURGUIGNON Slow cooked beef in red wine, with buttom mushrooms, baby onions & carrots. Served with creamy mash & crusty bread.	17.00
WINTER BURGER STACK 4oz British beef burger topped with smoked cheddar, roasted turkey, cranberry sauce, sage & onion stuffing in a pretzel bun. Served with pigs in blankets, skin on fries and house gravy.	15.00
ROASTED CAULIFLOWER & CHICKPEA CURRY (V) (VE) (GFOA) Lightly spiced cauliflower, crispy chickpeas & spinach in curried coconut cream. Served with garlic flatbreads.	15.00

To Start

HOT HONEY CHICKEN WINGS	6.00
BANG BANG CAULIFLOWER with SRIRACHA MAYO(V) (VE) (GF)	5.00
MUSHROOM BRUSCHETTA with ROCKET PESTO (V)	5.50
STICKY SOY PORK BELLY with PICKLED RED ONION	6.00
BAKED CAMEMBERT, CRUSTY BREAD, ONION CHUTNEY	6.50
CRISPY CALAMARI STRIPS with LIME CHILLLI DIP	6.00

Bit on the Side

TENDERSTEM BROCOLLI (V)	3.50
SWEETCORN RIBS (V) (VE)	4.50
SKIN ON FRIES (V) (VE)	3.50
CREAMY MASH (V)	3.50
ONION RINGS (V) (GF)	3.50
HOUSE SALAD (V) (VE)	3.50

Desserts

TOFFEE APPLE CRUMBLE (GF) (VEO) Served with custard or ice cream	6.00
HAZELNUT BROWNIE (GF) (VE) Served with salted caramel ice cream	6.00
STICKY TOFFEE PUDDING (GF) (VEO) Served with vanilla ice cream or custard	6.00
BLACKBERRY & PROSECCO CHEESECAKE (GF)	6.00
ICE CREAM (VEO) Chocolate, salted caramel & vanilla with biscuit crumb and chocolate sauce	5.00
CHEESEBOARD (GFO) Three cheese selection, crackers & chutney	8.00