

Posted 1st Nov '23

Starters

Karaage Chicken £7

with spring onion, sweet chilli

Salt & Pepper Squid £7 (GF)

with confit garlic mayo

Courgette & onion bhajis £6 (GF & vegan)

with spiced mango chutney

Vegetable spring roll £5.50 (V)

with sweet chilli sauce

Rosemary halloumi fries £9 (V)

with sweet chilli dip

Hearty minestrone soup £9 (V)

served with ricotta & oregano roll with butter,
(granary roll for vegan option)

Mains

Battered Cod and Chips £17

With tartar sauce, minted pea purée, lemon

Steak Burger £16

with toasted brioche bun, tomato relish, lettuce, red onion & tomato and
served with fries and creamy coleslaw. Add Cheese £1. Add Bacon £1

Halloumi Burger £15 (V)

with toasted brioche bun, sweet chilli sauce, lettuce, onion and sweet peppers and
served with fries and creamy coleslaw

Ratatouille & tomato pasta £14 (V)

with parmesan and garlic bread (can be vegan)

Mussels in Creamy White Wine Sauce £17

served with fries and crusty bread

Chicken chasseur £17

chicken supreme in a chasseur sauce served with mashed potato and buttered greens

Bangers (of the day) & mash £16

crispy onions, gravy and buttered greens

Cauliflower 'steak' £17 (vegan)

with 'parmesan' mushrooms, triple-cooked chips, roasted vine tomatoes & chimichurri sauce

Chef's signature Rice Bowls:

sticky jasmine rice and pickled ginger served with stir fried greens, crunchy rainbow slaw with soy, and sesame dressing -

Karaage chicken £16

Bang cauliflower £14 (vegan)

Pan fried salmon £17

King prawns £16

with teriyaki, sweet chilli or bang bang sauce

10oz Ribeye Steak £27

served with tripple cooked chips, grilled tomato and mushroom and a choice of peppercorn or blue cheese sauce.

Side orders (£4 each)

Triple cooked chips (GF,vegan) (add cheese £1)

Sweet potato fries (GF,vegan)

Truffled mac 'n' cheese (V)

Garlic wild mushrooms (GF,V)

Buttered green vegetables (GF,V)

Minted new potatoes (GF,V)

(vegan option available on some sides)

Desserts

Chocolate Brownie (V) £7.00
with salted caramel ice cream
(vegan option available)

Cointreau summer fruit Eton mess (V) £7.00

Lemon sponge with pistachio crumb and warm custard (V) £7.00

Caramelised banana split with vegan ice cream, fresh berries,
honeycomb & chocolate (GF, vegan) £7.00

White chocolate bomb filled with lemon mousse served with a fruit compote,
strawberries and a shot of Muscat wine (V) £9.00

Profiteroles with chocolate sauce (V) £9.00
(Perfect for sharing)

Cheesecake of the day (V) £8.00
served with vanilla pod ice cream

Almond Bakewell tart (V) £8.50
served with dotted cream

Apple & sultana crumble (V) £7.00
served with custard, (GF option a available)

Ice cream - strawberry, chocolate, vanilla, salted caramel,
vegan vanilla (V) £1.50 per scoop

Specials

Our chefs regularly prepare a variety of specials which change on a regular basis.
Please see the blackboard next to the bar for the latest selection when you visit.

GF - gluten free V - vegetarian