



Starters

*Homemade duck liver pate served with toast ciabatta and homemade red onion chutney
£7.95 (gfa)*

Homemade soup of the day served with crusty bread £6.95 v/vg/gfa

Creamy garlic mushroom bruschetta served with a balsamic glaze £7.95 (gfa)

Tempura vegetables served with a sweet chilli dip £6.50 v/vg

*Antipasti board served with parma ham, salami, chorizo, mozzarella, olives mixed leaf
salad with crusty bread £8.95 (gfa)*

Homemade pizzas

Margarita pizza- cheese and tomato £12.95

Vegetable Pizza- with onions, peppers, and mushrooms £13.50 v/vga

Vegetable fajita pizza £13.95 v/vga

Meat feast Pizza- with salami, pepperoni, chorizo and parma ham £14.50

Pheasant supreme- with salami, chorizo pepperoni onions peppers and mushrooms £14.95

We can make your pizza choice gluten free please speak to a member of staff



Mains

*Homemade steak and ale pie served with mashed potato, seasonal vegetables, and gravy
£14.75*

Beer battered fish & chips with minted peas and chunky homemade tartare sauce.

*£14.75 **gf** if poached*

*6oz Beef burger in a toasted bun with mixed leaf, tomato and homemade double cooked
chip and a pot of house mayo £13.95*

Add bacon £1.50 Add cheese £1.50 Add gherkin 75p

*10oz Sirloin steak served with mushrooms, onion rings, garden peas and homemade chips
£25.95 **gf** without the onion rings.*

Peppercorn sauce £3.50 Mushroom Sauce £3.50

*Pan fried sea bass on a bed of crushed potatoes served with samphire and a creamy tarragon
sauce £18.95 **gf***

*Pan fried chicken breast served with baked jersey royal potatoes and long stem broccoli and
a creamy mushroom sauce £18.95 **gf***

*Thai infused vegetable burger in a toasted bun with mixed leaf, tomato sweet chilli sauce
and homemade double cooked chips and a pot of house mayo £14.50 **v***

*Vegetable fajitas served with tortillas mixed leaf salad, salsa & sour cream £14.50 **v/vga***

Add Chicken £3.00



Sides

Homemade chips *v/vg/gf* £3.95 Cheesy fries £4.50 French Fries *v/vg/gf* £3.50

Seasonal veg *v/vg/gf* £3.50 Mixed leaf salad *v/vg/gf* £3.95 Garlic bread *v/gfa* £4.50

Onion Rings *v/vg* £3.50

Kids

Chicken bites with French fries £6.95 Homemade margarita pizza £6.95

Sausage & mash with gravy £6.95 Burger & fries £6.95

Desserts

Mixed berry pavlova *v/gf* £6.95

Homemade cheesecake served with vanilla ice cream *v* £7.25.

Homemade triple chocolate brownie served warm with vanilla ice cream *v* £7.50.

Vegan brownie with pecan nuts served with vegan ice cream £7.50 *vg*

Chocolate brownie sundae £7.45 *v*

Treacle sponge served with custard £7.45. *v*

Ice cream 2 scoop £3.25 3 Scoop *v/gf* £4.2

Lemon sorbet 2 scoops £3.75 3 scoops £4.75 *v/vg /gf*

Speciality coffee Tia Maria, Brandy, Rum, Whisky, Baileys £7.45

Bottomless brunch

Saturdays 12-2pm

Plentiful grazing boards appropriately sized for the number of guests.

Antipasti board with cured meats & cheese mixed leaf salad, bread & bread sticks

Chicken tenders, rustic garlic bread, patatas bravas

*Served with bottomless **PROSECCO***

£35 per person Booking essential

**Terms & conditions your 90 minutes starts from the time of your booking. Drinks available are Prosecco, carling, Pepsi max & lemonade, orange & apple juice*

Your glass will be filled when empty, at the end of your 90 minutes our usual drinks menu prices will apply.

Our dishes can be adapted to suit Vegetarian & vegan requirements please advise in advance

Afternoon tea

A selection of freshly filled sandwiches on white and brown bread.

Homemade sausage rolls, Homemade cheese & onion puffs

Homemade fruit scones filled with jam and cream.,

Homemade butterfly buns, Homemade brownie slices

A pot of tea or a coffee

Per person £23.95 Add a glass of fizz £5.45

Please book a minimum of 2 days in advance, Afternoon tea is not available on Sundays.