



Starters

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

Homemade soup served with warm crusty bread (gfa) £7.55

Tempura cauliflower served with a sweet chilli dip and sesame seeds v £6.95

Prawn pil pil served with crusty dipping bread (gfa) £9.95

Creamy Garlic Mushrooms bruschetta v (gfa) £8.25

Homemade pizzas

Margarita pizza £13.25 v /vga

Vegetable Pizzas- with onions, peppers and mushrooms £13.95 v /vga

Meat feast Pizzas- with salami, pepperoni, chorizo and parma ham £14.75

Crazy Pheasant- Chicken peppers, onion and bbq sauce £14.95

Pheasant supreme- with salami, chorizo pepperoni onions peppers and mushrooms £15.25

Sides

Homemade chips £3.95 French Fries £3.50

Salad Bowl £3.95 Seasonal veg £3.50

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.



Mains

*Homemade steak and ale pie served with mashed potato, seasonal vegetables, and gravy
£14.95*

*Large beer battered fish & chips with peas garden peas and chunky homemade tartare
sauce. £16.50 *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

*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/vga**

*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 £19.45 *gf**

*Pan fried duck breast served with dauphinoise potatoes and long stem broccoli and a port
and cherry sauce £19.45 *gf**

*Malaysian vegetables served with long grain rice £15.25 *v/vg**

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.



Kids Menu

Homemade margarita pizza £7.50

Chicken bites with French fries £7.50

Sausage served with fries £7.50

Desserts

Mixed Berry pavlova £7.25

Homemade cheesecake served with vanilla ice cream £7.50

Chocolate brownie served warm with vanilla ice cream £7.50

*Vegan chocolate & pecan brownie £7.50 **vg***

Treacle pudding served with custard £7.45

Chocolate brownie sundae £7.45

Ice cream 2 scoop £3.25 3 Scoop £4.20

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

Speciality coffee Tia Maria, Brandy, Rum, Whisky, Baileys £7.95

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.