



While you wait

Pork belly chunks with apple cider chutney	£5.95
Sapori green olives - vg	£4.75
Charred cauliflower with hot chilli sauce - vg	£4.25
Rustic bread with selection of flavoured butters	£4.75

Starters and Sharers

Panko squid rings with harissa mayonnaise and dressed leaves	£7.75
Halloumi chips with sweet chilli and rocket - v	£6.25
Portobello mushroom filled with spinach, ricotta and garlic crumb - v	£7.50
Chicken satay with dressed leaves and peanut dipping sauce	£8.25
Homemade soup of the day with rustic bread - v	£5.95
Chargrilled aubergine salad with lemon, mint, chickpea and garden peas - vg	£6.50
Baked Camembert with honey and rosemary served with rustic bread and roast garlic jam - v	£12.95
Pork board of chorizo, pork scratchings, Scotch egg, pork belly chunks with sweet mustard ketchup and apple chutney	£15.50

Mains

6oz Beef burger with spicy tomato chutney on a toasted buttermilk bap, lettuce, tomato, crunchy summer slaw and chips - <i>Add cheese and bacon for £1.00 each</i>	£11.95
Fish of the day in a Wadworth 6X Gold beer batter served with chips, peas, lemon and tartare sauce	£13.50 / £8.95
Shortcrust pastry pie of the day with chips and buttered seasonal greens	£13.95
Home-cooked honey glazed ham with free-range fried eggs, slow roasted tomato and chips	£12.50 / £8.50
Spinach, walnut and poached pear salad with crumbled Stilton and balsamic dressing - v	£11.50 / £7.75
Pan-fried sea bass fillet on a lemon, flaked crab and chilli risotto with asparagus and toasted pine nuts	£15.50
8oz Sirloin steak with mushroom, grilled tomato, chips and dressed leaves <i>Add peppercorn sauce, Stilton sauce or garlic butter for £2.00</i>	£21.95
Parmesan crusted chicken on a warm salad of potato, spinach, garden peas and garlic butter	£14.50
Lemon and thyme marinated chicken breast on a mixed bean, pancetta and spinach salad	£14.50 / £9.50

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present.

Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Sides

House salad - v	£3.50	Seasonal vegetables - v	£3.50
Beer battered onion rings - v	£3.75	Rustic garlic bread - v	£4.00
Chips - v	£3.50	Rustic garlic bread with cheese- v	£5.00
Chips with cheese - v	£4.50		

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Free-range boiled egg with watercress, black pepper and chive mayonnaise - v	£6.75
Brie, bacon and cranberry	£7.75
Smoked salmon, cream cheese and cucumber	£7.75
Classic coronation chicken with toasted almonds	£7.75
Hot roast beef and Stilton	£8.25
Houmous with grilled aubergine, olives and roasted red pepper - v	£7.25

Puddings

All puddings £6.50

Raspberry and white chocolate crème brûlée with homemade shortbread - v
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v
Apricot and sultana bread and butter pudding with vanilla custard - v
Chocolate and coconut tart with vanilla ice-cream - vg
Toasted waffle topped with fresh strawberries, strawberry ice-cream and maple syrup - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney	£8.95
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Hot Drinks

Americano	£2.75	Flat white	£3.00
Cappuccino	£3.00	Hot chocolate	£3.25
Latte	£3.00	Pot of tea	£2.75
Espresso	£2.50	Speciality tea	£2.90
Double espresso	£3.00	Mocha	£3.25

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.