



## PASTA SALADS

### Crayfish, Avocado & Marie Rose 15.95

Served with mixed lettuce leaf, tomato, cucumber, new potatoes & house slaw

### Greek Salad 15.95

Feta cheese, mixed lettuce leaf, olives, oregano, tomato, peppers, onion & flatbread

### Piri Piri Chicken 15.95

Served with mixed lettuce leaf, tomato, cucumber, new potatoes & house slaw

### House Ploughmans Board 14.95

Hand carved ham, mature cheddar, crusty roll, cornichons, beetroot, piccalilli, pickled onion, apple, grapes, celery, house salad & house slaw

## SMALLER PORTIONS 9.95

### Chicken Bites

Battered chicken bites, served with garden peas & fries

### Sausages & Mash

Locally sourced Cumberland sausages served with creamy mash, garden peas & house gravy

### Breaded Scampi

Breaded scampi, served with rustic chips, tartare sauce & garden peas

### Traditional fish & chips

Half beer battered cod served with rustic chips, tartare sauce & garden peas

### House 4oz Burger

4oz house steak burger, cheddar cheese, tomato chutney & fries

## LIGHT MEALS

### Ciabatta or Wrap £9.95

All served with fries & salad.

Cumberland sausage & cheddar  
Fish fingers with tartar sauce & lettuce.

Halloumi, Siracha mayo & tomatoes 

Piri Piri chicken & spicy salad

### Jacket Potato £10.95

All served with butter & salad

Cheddar	Bacon
Coleslaw	Beans
Tuna	Med Veg

## SIDES

Seasonal vegetables (GF)\* 3.50

Rustic Chips 3.50

House salad (GF)\* 3.50

French fries (GF)\* 3.00

Buttered new potatoes (GF)\* 4.50

Halloumi Fries 6.00

## DESSERTS

### Homemade Warm Chocolate Pudding 8.00

Served with chocolate custard

### Hugh Lowe Farm Strawberries & Cream 5.95

Fresh strawberries served with cream.

### Cheesecake Of The Day 8.00

Homemade cheesecake of the day (please ask for today's options)

### Mango Pavlova 8.00

Fresh whipped cream & mango on a meringue nest

### Homemade Sticky Toffee Pudding 8.00

Served with toffee sauce & vanilla ice-cream

### Biscoff Ice Cream Sundae 8.00

Layered with strawberries, fresh whipped cream, marshmallows, strawberry sauce & strawberry icecream

### Toasted Waffle 8.00

Served with freshly whipped cream, vanilla ice-cream, Nutella & banana

### Irish Affogato 9.00

Vanilla ice-cream with a shot of baileys accompanied with a shot of espresso

### Cheeseboard 11.95

(ask your server for today's cheese selection)  
Served with house chutney, pickled celery & savory biscuits

### Three Scoops Of Assorted Ice-Cream / Sorbet 6.95

Salted caramel	Mango
Chocolate	Orange
Vanilla	Lemon
Strawberry	Raspberry
Honeycomb	Passionfruit

Please make us aware of any allergies.  
Allergen information available upon request.

## NIBBLES & TO SHARE

### Charcuterie Board for 2-16.95/ for 4-33.95

Oven baked camembert, Parma ham, Salami, Pate, Olives, Cornichons, Rustic bread & onion chutney

### Bread, olive oil & balsamic 3.50

Mixed Olives 3.95

Garlic bread 3.50 (Add Cheese) 3.95

### Vegetarian Charcuterie Board for 2-15.95/for 4-31.90

Oven baked camembert, cheddar, halloumi bites, olives, cornichons, rustic bread & onion chutney

### Pork Scratchings 1.50

Chilli or Cheesy Nachos With Tomato Chutney 3.95

Garlic bread 3.50 (Add Cheese) 3.95

## ◇ APPETISERS ◇

### Soup Of The Day 6.95

Freshly made soup served with a crusty roll & butter. Please ask for todays option.

### Baked Camembert 9.95

Oven baked camembert served with crusty bread & red onion chutney

### Crayfish Cocktail 8.95

Crayfish tails topped with marie rose served with bread & butter.

### Piri Piri Wings 8.95

Piri Piri glazed chicken wings served with a blue cheese dip.

### Fried Baby Squid 7.50

Crispy coated baby squid on a bed of spicy salad and a pot of sriracha mayo.

### Mussels 8.95

Cooked in a white wine, garlic, thyme & cream sauce. Served with crusty bread.

### Gambas Pil Pil 9.95

King prawns in a traditional Spanish lemon garlic & chilli sauce. served with crusty bread.

### Chicken Liver & Whiskey Pâté 8.95

Served with brioche toasts & red onion chutney.

### Homemade Scotch Egg 9.95

Served on a bed of watercress & garlic aioli

### Roasted Asparagus 8.95

Asparagus spears wrapped in parma ham. Served with a poached egg & lemon butter sauce.

## ◇ HOUSE-AGED MEATS ◇

Served With Tomato & Pancetta Stuffed Mushroom, Rustic Chips & Peas.

8oz Fillet 33.95

10oz Rump 27.95

Add Garlic Prawns 5.00

Choose a sauce: Blue cheese/ Mushroom Royale/ Garlic Butter / Peppercorn 3.00

*Our meat is sourced directly from smithfield & kent, we prepare, then dry-age the meat for a minimum of 14 days in our dry-aging fridges.*

## ◇ MAIN DISHES ◇

### Chicken Ballontine 16.95

Chicken breast wrapped in bacon, filled with brie & red pesto. Served with garlic green beans, parmentier potatoes & a mushroom royal sauce.

### Braised Beef 18.95

12 hour slow cooked blade of beef, served with garlic green beans, horseradish mash & house gravy

### Slow Cooked Baby Back Ribs 21.95

12 hour slow cooked BBQ baby back ribs served with house slaw, house salad & fries

### *Vegan* House Burger 14.95

Moving Mountains vegan burger with vegan cheese, chutney, salad & fries

### Traditional Fish & Chips 17.95

Beer battered cod served with rustic chips, tartare sauce & garden peas

### Breaded Scampi 15.95

Breaded scampi, served with rustic chips, tartare sauce & garden peas

### Mussels 16.95

Scottish rope mussels cooked in a white wine, garlic, thyme & cream sauce. Served with a side of fries

### Catch Of The Day 19.95

Fresh fish from Billingsgate. Please ask your server for todays options

### House Burger 16.95

8oz house steak burger, BBQ pulled pork, cheddar cheese, tomato chutney, house slaw & fries

### Mushroom Lasagne Al Forno 14.95

Portobello & flat mushroom lasagne, served with house salad, garlic ciabatta bread & house slaw

### Pie Of The Day 15.95

Homemade shortcrust pie, served with creamy mash, seasonal vegetables & house gravy (please ask for todays pie)

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