



Starters

Soup of the day £4

Served with a freshly baked bread roll (gfa)

Bucket of wings £6

Dry rubbed with Carolina style herbs & spices (gfa)

Toad in the hole £5

Homemade Yorkie pudding filled with pigs in blankets & gravy

Smoked salmon roulade £6

With a light cream cheese & chive filling, served with toast (gfa)

Prawn au citron £6

King prawns pan seared in chilli & lime oil (gfa)

Oven baked filo parcels £5

Light pastry parcels filled with goats cheese, beetroot & walnut (v)

Cointreau chicken liver paté £6

Served with red onion chutney & wholemeal toast (gfa)

Polpettina di pane £6

Mini meatballs in a tomato ragu, served with crusty bread (gfa)

Cheesy garlic bread £4

Topped with mature cheddar cheese (v)

Small Plates

3 for £12 or £5 each

1. Sweet potato skins stuffed with chorizo & chilli cheese
2. Cajun chicken strips & cooling mayo (gf)
3. Olives & home baked focaccia bread (v, ve)
4. Cod goujons & tartare sauce (gfa)
5. Tempura king prawns with sweet chilli dip (gfa)
6. Slow cooked ribs & our own BBQ sauce
7. Halloumi fries served with a tomato salsa (v)
8. Sea salted fried potatoes (gf, v, ve)

Sunday Roasts

Regular £11 or Small £9

Every week we offer a choice of three meats as well as a vegetarian option. Served with roast potatoes, mash, seasonal greens, carrot & swede mash, homemade Yorkie & gravy (vegan available on request)

Burgers

Served with skin-on fries & buttered corn on the cob

Choose a base:

2 x 4oz beef burger

Dusted Cajun chicken breast

Chickpea patty (ve)

Then add a topping:

Plain Jane £10

The burger in a bun, done

The Italian job £13

Topped with Parma ham & smothered with silky Dolcelatte

The Mexican £12

Melted chilli cheese & guacamole (v)

The Saffa £13

Smoky bacon, grilled pineapple, applewood cheese & a sweet chilli sauce

Classic B & C £12

Grilled smoked bacon & mature cheddar

The US of A £14

Topped with a rack of boneless ribs, dripping in our house BBQ sauce

The Frenchy £12

Grilled black mushroom & red onion chutney (ve)

The Española £12

Grilled chorizo sausage & roasted pepper

gf - gluten free; gfa - gluten free available; v - vegetarian; ve - vegan

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Classics

Steak & something pie £13

Home baked with chunky chips, peas & gravy

Lambs liver & onion £12

With seasonal vegetables, mash & red wine gravy (gf)

Gammon steak £14

Topped with grilled pineapple & served with hand cut chunky chips & peas (gfa)

Braised beef in ale £13

Slow cooked, with mash & vegetables

Fish & chips £13

Beer battered cod, hand cut chunky chips & mushy peas (gfa)

Seabass & lemon butter £14

With new potatoes & greens (gf)

Roast vegetable lasagne £11

Layers of roasted Mediterranean vegetables, dressed salad & garlic

10oz Rump steak £19

Served with hand cut chunky chips, grilled tomato & mushroom (gfa)

For the not-so-hungry

Ham & egg £9.50

Home baked ham with hand cut chunky chips & peas (gfa)

5oz Rump £10

With grilled tomato, mushroom & hand cut chips (gfa)

Breaded scampi £9.50

Served with hand cut chunky chips, peas & tartare sauce

Cod goujons £9

With hand cut chunky chips, peas & tartare sauce (gfa)

Sausage & mash £9

Topped with onion gravy

BBQ rack of ribs £10

With corn on the cob & skin-on fries

Mushroom risotto £10

Pan seared wild mushrooms (ve)

Chef Specials

Steak espetada £18

Basted in a Portuguese marinade, served with sea salted fried potatoes & corn on the cob (gfa)

Chicken Dolcelatte £15

Chicken breast wrapped in Parma ham, on sweet potato gnocchi, broccoli & Dolcelatte sauce

Fish pie £14

Smoked haddock, cod, prawns & mussels in a cheddar sauce topped with mash

Sweet potato gnocchi £12

Toasted with broccoli & walnuts, drizzled in a Dolcelatte cream (v)

Lamb rump £15

Served with mash, roast vegetables & a red wine sauce (gf)

Beef brisket lasagne £14

Our house special with a dressed salad & garlic bread

£10 Steak Special

Every Friday & Saturday

28-day matured British ribeye steak with hand cut chunky chips, grilled tomato & mushroom
Add a sauce or onion rings for £2 each

On the side

Chunky hand cut chips £3.50

Homemade beer battered onion rings £3.50

Seasonal vegetables £3.50

Corn on the cob £3.50

Side salad £3.50

Peppercorn / stilton / mushroom / Dolcelatte sauce £2.50

Garlic butter £2.50

FREE for babies: Bowl of fresh carrot, swede & potato mash

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Sandwiches

Served with skin-on fries & salad garnish

- Turkey & cranberry (gfa) £7
- Tuna mayonnaise (gfa) £7
- Ham & piccalilli £6
- Cheese & Branston pickle (v) £5
- Beef & horseradish (gfa) £7
- Smoked salmon & cream cheese (gfa) £7
- Upgrade to hand cut chunky chips £1.50

Toasted Panini

Served with skin-on fries & salad garnish

- Bacon, brie & cranberry £9
- Fish fingers & mushy pea £9
- Steak & onion £10
- BBQ chicken & rib combo £10
- Upgrade to hand cut chunky chips £1.50

Desserts

- Home baked chocolate brownie £6
With vanilla ice cream & chocolate sauce (gf)
- Lemon cheesecake £6
With a choice of cream or ice cream
- Ice cream & sauce £2 per scoop
1, 2 or 3 scoops of vanilla ice cream with a choice of chocolate, strawberry or toffee sauce (gf)

- Sticky toffee pudding £6
Home baked, with ice cream or custard
- Homemade crumble of the day £5
Served with custard
- Mint choc sundae £5
Vanilla ice cream with crushed mint chocolate, cream & chocolate sauce (gf)

Meeting & Function Room

Whether it's for a quick breakfast get together, a lunch meeting or a whole day conference, our versatile function room can be arranged to meet all your requirements. Our BenQ MX722 projector and 70" Duronic screen are set up with WePresent software to be compatible with almost all modern laptops. We provide all refreshments & meals to meet with your requirements.

Event Planning

Our multi-purpose dining room can be used to host a variety of different functions, be it a buffet lunch for a christening, snacks for a birthday party or a three-course sit down meal for a special occasion. We can accommodate up to 60 guests for a buffet, and up to 40 for a sit-down meal. Our chefs would be happy to create a bespoke menu for your occasion to make sure we cater for your specific requirements.

Our Rooms

5 double & 1 single

Our en-suite bedrooms offer all the comforts of home, including tea and coffee making facilities, ice water in the rooms daily, smart TV, free WiFi throughout the building as well as free on-site parking. Not to mention the full English the morning after!

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