PUB CLASSICS

Honey & Mustard Glazed Ham (GF) – 13.00
Thick-cut ham glazed in honey and mustard, served with skin-on chips, fried eggs, and garden peas.

Homemade Pie of the Day – 17.00
A comforting, short-crusted topped pie filled with the chef's daily creation, served with creamy mash, seasonal vegetables and gravy.

Homemade Beef Lasagne – 15.50
Layers of rich beef ragu, silky béchamel, and pasta sheets, baked to perfection and served with garlic ciabatta and dressed salad.

Homemade Curry of the Day (GFO) - 17.00
A fragrant house curry served with pilau rice, warm naan, and sweet mango chutney.

Wholetail Scampi – 15.00
Golden scampi with skin-on chips, garden peas, and a homemade tartare sauce.

Fresh Battered Fish (GF) – 18.00
Crisp soda & saffron batter encasing fresh fish, served with skin-on chips, mushy peas, and homemade tartare sauce.

SALADS

'Brendon House Salad' – 10.50 / 16.00
Garlic, Honey & Thyme Chicken, served with smoked streaky bacon, crisp croutons, fresh cucumber and tomatoes.

Grilled Goats Cheese (V) – 11.00 / 16.50
Golden goat's cheese with earthy beetroot & butternut squash, bright pomegranate, and toasted pumpkin seeds.

King Prawn Salad – 11.50 / 17.00
Juicy prawns tossed with green beans, cherry tomatoes, chilli, and coriander for a fresh, vibrant finish.

All Served with mixed leaf and our house dressing, rustic bread rolls and butter

Gluten Free Rolls Available

V-Vegetarian VG-Vegan GF-Gluten Free GFO-Gluten Free Option

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BURGERS

The Brendon Burger – 18.00
A handcrafted Moore's beef patty layered with cheddar, streaky bacon, tomato chutney, gherkin, crisp baby gem, and sliced beef tomato.

Cajun Chicken Burger – 17.00
Spiced Cajun chicken breast with crisp baby gem, red onion, and a zesty lime & chipotle mayo.

Grilled Halloumi Burger (V) (VG Available) – 16.00
Charred halloumi with roasted red pepper, creamy guacamole, and peppery rocket.

All Burgers served in a Toasted Brioche Bun with Skin on Chips and Homemade Coleslaw

Gluten Free Rolls Available

FROM THE GRILL

Hunter's Chicken (GF) – 17.00
Chargrilled chicken breast topped with bacon, cheese, and barbecue sauce, served with skin-on chips and charred corn.

BBQ Rack of Ribs (GF) – 26.00
Slow-cooked ribs glazed in smoky barbecue sauce, served with skin-on chips, slaw, and corn on the cob.

10oz Gammon Steak (GF) – 17.00
A hearty gammon steak with charred pineapple, fried egg, skin-on chips, and garden peas.

12oz Pork Tomahawk (GF) – 22.00
A show-stopping pork cut, grilled and finished with chimichurri, served with skin-on chips and charred corn.

10oz Moore's Rump Steak – 28.00
A premium rump steak cooked to your liking, served with garlic butter, roasted tomato, portabella mushroom, onion rings, skin-on chips, and garden peas.

Sauces – 5.00
Cornish Blue Cheese — rich, creamy, and bold.
Green Peppercorn & Brandy — smooth, aromatic, and indulgent.

VEGETARIAN

Potato Gnocchi (V) – 13.50
Soft potato gnocchi tossed in a fiery arrabbiata sauce, topped with burrata and lemon-garlic gremolata.

Sweet Potato, Chickpea & Coconut Curry (VG, V, GF) – 13.50
A warming, aromatic curry with creamy coconut, served with seasoned basmati rice and crisp poppadoms.

CHILDREN'S MENU

Butcher's Pork Sausage – 7.50
Ciabatta Cheese and Tomato Pizza (V) – 7.50
Breaded Chicken Goujons – 8.25
Honey & Mustard Glazed Ham / Fried Egg (GF) – 9.00
Breaded Wholetail Scampi – 9.75
Freshly Battered Fish (GF) – 10.50
5oz Gammon Steak / Charred Pineapple / Fried Egg (GF) – 10.00
5oz 'Moore's' Rump Steak / Onion Rings / Charred Beef Tomato – 16.00

All served with a choice of Skin on Chips / New Potatoes / Mashed Potato / Baked Beans or Garden Peas

Homemade Beef Lasagne / Ciabatta Garlic Bread / Dressed Salad – 10.00
Tomato and Basil Pasta / Grated Cheese / Ciabatta Garlic Bread (V) – 6.50

SIDES

Skin on Chips (VG,V,GF) – 4.50
Skin on Chips with Cheese (V,GF) – 6.00
Side Salad (VG,V,GF) – 4.00
Beer Battered Onion Rings – 4.50
Ciabatta Garlic Bread (VG,V) – 4.00
Homemade Coleslaw (VG,V,GF) – 3.00
Rustic Roll Selection (V) – 2.75

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STARTERS

Seasonal Soup (V, GFO) - 7.50
A homemade soup celebrating the best of the season, served with fragrant rosemary focaccia.

Red Pepper Hummus (VG, V) - 5.50
A smooth, smoky hummus of roasted red peppers, served with warm flatbread.

Korean BBQ Pork Riblets (GF) - 8.00
Tender pork riblets caramelised in a rich Korean barbecue glaze, topped with sesame seeds and fresh spring onion.

Chilli Filled Potato Shells (VG, V, GF) - 8.50
Crispy potato, hearty bean chilli, topped with creamy guacamole, coriander, lime.

Mackerel Pâté (GFO) - 8.50
A silky, delicately smoked pâté paired with sharp cornichons and warm, buttery brioche.

Hot Honey Chicken Wings (GFO) - 9.00
Crispy southern style coated wings glazed in sweet heat, balanced with lemon & garlic yogurt.

King Prawns (GF) - 10.00
Succulent prawns served with a dill & lime crème fraîche, lifted by crisp pickled radish.

Duck Bon Bon - 10.00
Shredded duck, slowly cooked and rolled into a crisp golden sphere, served on vibrant beetroot ketchup.

Rosemary & Sea Salt Focaccia (VG, V) - 10.00
Soft, aromatic focaccia with mixed olives, balsamic vinegar, and cold pressed olive oil.

TO SHARE

Nachos (V, GF) – 9.00 / 13.50
Crisp tortilla chips layered with molten cheese, jalapeños, salsa, soured cream, and fresh guacamole.

Baked Camembert (V) – 16.00
A whole Camembert, complemented by fig relish and warm rosemary focaccia to dip.

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