

Small Plates

Garlic bread 4
Mixed Greek olives 4
Pork and cider terrine, toast and apple chutney 8
Seasonal soup, croutons 6 (v)
Ham & cheese croquettes, crab apple jelly 7.5
Crispy whitebait, tartare sauce 8
Burnt peach and goats' cheese salad, balsamic syrup 7.5 (v)
Tavern Ale & Cheddar Rarebit, onion rings 7

Roasts *served with roast potatoes, yorkie, broccoli, leeks, carrots, red cabbage, gravy (gf upon request)*

Roast Chicken 17.5
Rare Roast Topside of Beef, horseradish sauce 18.5
Roast Pork, stuffing, apple sauce 18.5
Pumpkin and Sunflower Seed Roast 16.5 *(vg upon request)*

Mains

Potato gnocchi, baby spinach, mushrooms, cream and Parmesan 16
Smoked haddock, salmon and prawn fish pie, crispy samphire 18
Fish & chips, mushy peas, tartare sauce 17

Sides 4

Fries | Hand-Cut Chips | Roast Potatoes
Yorkshire Pudding 1
Cauliflower Cheese 5

Desserts 7.5

Apple & blackberry crumble, custard
Chocolate torte, blueberry compote
Plum crème bruleé
Sticky Toffee Pudding, vanilla ice cream
Churros with warm chocolate dip

100% of tips go to the team | For full allergen advice please ask your server

(v) = vegetarian | (vg) = Vegan | (gf) = non-gluten containing