

Snacks/All Day

Pork Scratchings 7 / Baharat Roasted Mixed Nuts 6 / Olives, Lemon & Chilli 8 Scotch Egg with Mustard Mayo 12 / Pork Sausage Roll 10
Cocktail Sausages with Honey Mustard 12 / Bowl of Chips with Aioli 12
Charcuterie Board for 2 – A Selection of Cured Meats, Pickles & Toast (GFO) 24
Ploughman's Lunch – Ham, Cheddar, Piccalilli, Apple, Celery & Toast (GFO) 16

Starters

Focaccia Bruschetta with Warm Tomatoes, Pesto & Labneh (GFO, V) 19

Chicken Liver Parfait with Apple Chutney & Toast (GFO) 19

Butternut Squash, Feta and Sage Tart, Pear Salad 19

Smoked Mackerel Pate with Toast (GFO) 19

Fried Halloumi with Native Honey & Walnuts (7) 19

Traditional Caesar Salad with Anchovies, Soft Egg and Croutons (GFO) 18 starter | 23 main (with Chicken Breast + 5/7 with Salmon + 5/7)

Mains

Rose & Crown Beer Battered Fish with Mushy Peas, Chips & Tartare Sauce 28

Steak & Guiness Pie with Mash & Roasted Carrots 32

Beef Burger, Cheese, Pickles, Burger Sauce & Fries (add Streaky bacon +2) (GFO) 26

Bavette Steak with Café de Paris Butter, Chimichurri, Watercress & Chips (GF) 40

Ocean Trout Fillet with Potato Hash, Pine Nut Salsa & Sea Veg (GF) 40

Spinach & Porcini Risotto with Chard & Wild Mushrooms (GFO) 28

Crispy Aubergine on Warm Hummus with Sriracha Slaw (GF, V, VV) 28

Cumberland Sausages with Leeks, Onions, Mash & Gravy (GF) 28

Sides

Mixed Leaves (GF) 8 / Cauliflower Cheese 8/ Sauteed Green Beans (GFO) 8 / Bowl of Chips with Aioli (GF) 12

Puddings

Sticky Toffee Pudding with Butterscotch Sauce & Ice-cream 16

Rhubarb & Raspberry Bread and Butter Pudding with Custard 17

Trio of Mini Puddings – Lemon Posset, Chocolate Pot & Crème Brulée (GFO) 18

A Selection of European Cheese with Crackers & Peach Chutney (GFO) 24

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

If you have a food allergy, please notify your server.

1.5% transaction fee on all card transactions