WOOD FIRED PIZZA

All our pizzas are made fresh and cooked in our Italian wood fired pizza oven 14.50 mozzarella - marinara sauce 15.50 Funghi (vvo) marinara, roasted red onion, garlic mushrooms, mozzarella Pepperoni 15.95 with Hot Honey 15.50 Goats Cheese & Prosciutto (vo) tomato base, basil pesto, roasted courgette & toasted pine nuts 15.95 The Hot One marinara, nduja, chilli flakes, jalapeños, sliced chorizo & hot honey Cajun Chicken chicken - sweetcorn - smoked bacon - roasted red onion Ham & Pineapple 15.95 marinara, mozzarella, pulled ham, roasted pineapple Whipped Ricotta (v) 15.50 white base, mozzarella, caramelised red onion, sesame seeds & garlic oil 15.95

FLATBREADS / PIZZETTE

Roasted Garlic (vv)

BBQ base, torn chicken, sweetcorn & roasted red onion

Roasted Garlic & Mozzarella (vvo)	10.45
Roasted Garlic, Tomato & Chilli (vvo)	10.95
Chorizo, Garlic, Goats Cheese & Hot Honey	11.45
Pizza Dippers (vv)	1.50
$BBQ \cdot Hot \ Sauce \cdot Garlic \ Aioli \cdot Sweet \ Chilli \cdot Mint \ Yoghurt \cdot$	

9.95

SANDWICHES & WRAPS

Tandoori Mayo · Chilli Jam · Sour Cream

Our sandwiches are only served 12pm - 5pm Monday to Saturday

Our Sandwiches are served on toasted white bloomer, brown bloomer or tortilla wrap, seasoned fries. GF Bread is available

Grilled chicken Club - chargrilled chicken, crispy smoked bacon, tomato, gem lettuce, curried mayonnaise (gfo) 11.95

Fried Halloumi - red peppers, pickled red onion,

chilli jam & rocket (gfo)(v) 10.95

Peppercorn Steak - strips of rump steak, peppercorn sauce, sauteed

chestnut mushrooms, onions (gfo) 13.95

Fish Fingers - gem lettuce, tartare sauce, lemon (gfo) 11.50

Cajun Chicken (gfo) - tandoori mayo, cucumber, pickled red onion,

shredded gem & mint yoghurt 11.95

Honey Baked Ham (gfo) - mature cheddar, rocket & red onion marmalade 13.9:



DESSERTS

Affogato - warm espresso, shot of Frangelico & clotted cream 7.95 vanilla ice cream (vvo) Raspberry Eton Mess - Chantilly cream, mango & raspberry sauce, 7.95 crushed meringue & ripple ice cream (gfo)(v) 8.95 Homemade Cheesecake of the Day, vanilla ice cream (v) Please ask your server for today's choice Milk Chocolate Cookie Dough served warm - topped with a choice of Mixed Fruit, Berry Sauce & Clotted Cream Ice Cream Honeycomb, Milk & White Chocolate & Ice Cream 8.95 8.95 Toffee sauce, fudge pieces & salted caramel ice cream Lemon Bakewell Tart - with Blackberry Compote & Lemon 8.75 Meringue Ice Cream (v) Double Chocolate Brownie - Oreo, white chocolate sauce, chocolate shards & Oreo ice cream (vvo) 8.75 Sticky Toffee Pudding - toffee sauce, clotted cream vanilla ice cream 8.50 or custard (v) Chocolate Fondant - White Chocolate Centre, White Chocolate Soil & Vanilla Ice Cream (v) Please allow 12 minutes cooking time.

HOT DRINKS

Americano / 3.25	Cappuccino / 3.25
Flat White / 3.25	Latte / 3.25
Latte Macchiato / 3.50	Mocha / 3.50
Espresso / 3.00	Double Espresso / 3.50
Cream Floater Coffee / 4.00	Amaretto Coffee / 6.75
Baileys Coffee / 6.75	Calypso Coffee /6.75
Cointreau Coffee / 6.75	Irish Coffee /6.75
French Coffee / 6.75	

 $\label{eq:continuous} \mbox{Hot Chocolate / 3.50} \qquad \qquad \mbox{Creamy Hot Chocolate / 3.50}$

Flavoured Tea / 2.95 Pot of Tea / 2.95

Green tea, peppermint & camomile

Add a shot of vanilla, caramel or gingerbread for 75p

All coffee available decaf

ALL ITEMS ARE SUBJECT TO AVAILABILITY. ALL OUR FOOD IS FRESHLY PREPARED AND COOKED TO ORDER. FISH MAY CONTAIN SMALL BONES - OLIVES MAY CONTAIN SMALL STONES.

V = VEGETARIAN / VVO = VEGAN OPTION / GFO = GLUTEN FREE OPTION

GLUTEN FREE OPTIONS DO NOT CONTAIN GLUTEN HOWEVER YOU SHOULD
BE AWARE THAT CROSS CONTAMINATION MAY OCCUR IN OUR KITCHEN AND
AS SUCH, WE CANNOT 100% GUARANTEE THAT ANY DISH IS ALLERGEN
FREE, ALL DISHES MAY CONTAIN NUTS.









BAR SNACKS

Chorizo Scotch Egg	6.50
Caramelised Red Onion Sausage Roll	3.95
Black Pudding Fritters with Brown Sauce	3.95
Blue Cheese Fritters with Red Onion Jam (v)	5.95
Burnt Apple Croquettes (v)	3.95
Pork Crackling with Apple Sauce (gfo)	4.25
Duck Leg Croquettes with Cherry Compote	8.95

FOR THE TABLE

The Dog's Nachos

- baked tortillas topped with nacho cheese sauce, tomato salsa, sour cream, chillies, shredded spring onion - choose from:-

BBQ Pulled Beef	17.95
Cajun Chicken, Crème Fraîche, Peppers & Spring Onion	17.95
Crispy Halloumi & Sweet Chilli Sauce (v)	16.95
House Breads	9.95

A mix of sourdough, homemade Irish soda bread & rosemary-garlic focaccia. Served with extra virgin olive oil, balsamic vinegar & flavoured butters. (v)(vvo)

Gordal Olives (vv)(gfo)	5.95
Ploughman's	22.95

Honey-roasted ham, caramelised red onion sausage roll, chorizo Scotch egg, pickled gherkins, pickled beetroot, extra-mature cheddar, Colston Bassett Stilton, red onion marmalade & toasted sourdough

STARTERS

Spanish Chorizo Scotch Egg, Roasted Red Pepper Sauce 8.25

Creamy Garlic & Herb Mushrooms on	Toasted Sourdough, Aged Grana
Padano & Herb Oil (v)(gfo)	7.95

Honduran Pork Balls, Homemade Sweet Chilli Sauce & Chargrilled Lime

King Prawn Pil Pil, Garlic, Chilli, White Wine, Cherry Tomatoes

& Toasted Sourdough (gfo)	12.95

Crispy Halloumi Crostini,

Sweet Chilli Sauce & Herb Salad (v)	8.45
Homemade Soup of the Day with Soda Bread (vvo)(gfo	0) 7.95
Fresh Ravioli filled with Nduja & Ricotta in Basil Sauc	e 8.25

Courgette Carpaccio with Lemon, Peperonata &

7.95 Toasted Pumpkin Seeds (vv)(gfo)

Prawn Cocktail with Lettuce. Sundried Tomatoes. Salted Cucumber Ribbons, Home-made Marie Rose Sauce & Buttered Wholemeal Bread (gfo)

MAINS

MAINS	
Steak & Ale Pie — creamy mash & seasonal vegetables or chips & m peas, rich gravy	nushy 19.95
Fish & Chips — mushy peas, tartare sauce & lemon (gfo)	19.50
Oven-Roasted Sweet Potato Salad — sautéed red onions,	
baby leaves & sage oil dressing (v)(gfo)	16.95
Pan-Seared Seabass Fillet – crushed new potatoes, creamy mussel	,
pea & chorizo fricassee, buttered fine beans (gfo)	21.95
Crispy Belly Pork — burnt apple croquette, caramelised red onion sa roll, glazed root vegetables, herb mash & apple cider jus	usage 18.95
Chicken Breast wrapped in Pancetta — buttered greens, crispy garlic	;
& herb dauphinoise, white wine cream sauce (gfo)	19.50
Smoked Haddock & Leek Risotto — fresh parmesan	
& leek puff cracke r (gfo)	19.95
12-Hour Braised Feather Blade of Beef — pea purée, crispy shin beef	f,
mini beef hot pot & buttered winter greens (gfo)	19.95
Pan-Fried Duck Breast — crispy duck leg croquette, buttered greens,	,
rich cherry jus & toasted almonds (gfo)	23.95
Classic Fish Pie — mixed fish in white wine, parsley & dill sauce with topped with mash & herb crumb, served with seasonal greens	lemon, 19.95
Slow-Braised Beef Rigatoni — rich red wine ragu, braised beef shin, horseradish oil & parmesan crisp	18.95
Roasted Courgette Linguine — red pepper, basil pesto & toasted pin (vvo)	ne nuts 16.95
Add chargrilled chicken, steak strips or fried halloumi	
${\bf 24-HourSlow-RoastedLambShoulder-rolledinrosemary\&mint,}$	
buttered greens, herb mash & lamb jus (gfo)	22.95
Chicken Caesar Salad — baby gem, crispy herb croutons, shaved Gra Padano & Caesar dressing (vvo)	ana 17.50

BURGERS

All our burgers are stacked with baby gem lettuce, sliced beef tomato, pickled red onion, dill pickled gherkins served on a brioche bun with skin on fries & house slaw

Our burgers can be served as a beef patty or Southern Fried Chicken

Classic Cheese — Monterey Jack (gfo)	17.95
Garlic & Parmesan Butter — tossed in garlic butter, topped with	
shaved Parmesan (gfo)	17.95
Brie, Bacon & Cranberry — back bacon, French brie	
& cranberry sauce (gfo)	18.25
BBQ Hunter's — BBQ sauce, back bacon & Monterey Jack (gfo)	18.25
Herbivore – fried halloumi, dill pickles, sautéed mushrooms	
& chilli jam (vvo)(gfo)	17.95

FROM THE GRILL

All our grills are served with roasted tomato, sauteed garlic chestnut mushrooms, rocket, with a choice of proper chips or skin on fries

8oz Bistro Rump (gfo)	23.00
10oz Sirloin (gfo)	29.95
8oz Fillet (gfo)	33.00
10oz Gammon Steak -	
fried hen's egg & grilled pineapple (gfo)	21.95

16oz Chateaubriand — cooked to your liking, choice of two sauces, onion rings, triple-cooked chips or seasoned fries, sautéed mushrooms & grilled vine tomatoes (gfo)

Fillet Steak Rossini – beef dripping crostini topped with pulled beef & red onion jam, buttered seasonal greens, rosemary mash & red wine-bone marrow jus (gfo)

STEAK SAUCES

Peppercorn	3.5
Stilton	3.5
Grain Mustard	3.5
Red Wine & Bone Marrow	3.5

STEAK EXTRAS

Garlic & Chilli King Prawns	9.95
Chargrilled Cajun Chicken	6.95
Plain Chicken Breast	6.50
Caesar Salad	6.50

SIDES

Seasoned Fries (v)(gfo)	4.95
Real Chips (v)(gfo)	4.95
Onion Rings (v)(gfo)	4.95
Buttered New Potatoes (v)(gfo)	4.95
Seasonal Vegetables (v)(gfo)	4.95
Bread & Butter (v)(gfo)	3.50
Truffle & Parmesan Fries (gfo)	5.75
Creamy Mash (v)(gfo)	4.25
Garlic & Chilli King Prawns (gfo)	9.95
Chargrilled Cajun Chicken (gfo)	6.95
Grilled Chicken Breast (gfo)	6.55
Caesar Salad (v)(gfo)	6.50
Halloumi Fries with Sweet Chilli Sauce (v)(gfo)	9.95



