

Starters

Our own made Soup with heritage bread roll and butter 6.50 (v/gf)

Chicken Liver pate, crusty bread, red onion marmalade, salad garnish 7.50

Crispy breaded butterfly king prawns, sweet chilli dip, green leaves, lemon 7.50

Caesar salad, croutons, anchovies, parmesan, cos lettuce, Caesar dressing 7.

Grazing platter, Feta cheese, olives, gherkins, artichokes, pickled peppers, sun dried tomatoes, chorizo, serrano ham, warm pitta slices, sweet balsamic dip, pine nuts 16.95 (small plate 8.50)

Mains

Piri Piri Chicken on a chilli jam naan, lettuce, sliced tomato, grilled halloumi, corn on cob, Cajun skinny fries 14.

Penne Pasta in pine nut pesto sauce, grilled chicken, sun dried tomatoes, sliced olives, Grana Padano, garlic bread 14.

Our signature Beef Steak, Ale and Onion pie with puff pastry lid, cream mash or double cooked chips, seasonal vegetables, beef gravy 14.50

Churchill Chicken breast, creamy mushroom and tarragon sauce, buttered new potatoes, broccoli, buttered carrots. 14.50

Vegetable Roast with Apricots, sunflower seeds & goats cheese with Pan fried vegetables 13.

Sea Trout Fillet poached with butter, crème fraiche, cream, capers. Served with Hasselback potatoes, edamame beans, root vegetables 16.

12oz Horseshoe gammon, Loodal farm egg, grilled tomato, garden peas, double cooked chips 13.50

British Lamb shank slow-cooked in red wine with mint gravy, cream mash, green beans 18.

Our signature beer battered haddock, double cooked chips with mushy or garden peas, lemon 14.

Wholetail breaded scampi, double cooked chips or Jacket, garden salad 13.

British 9oz Sirloin Steak, vine herb tomatoes, onion rings, portabella buttered mushroom, bearnaise or stilton & mushroom sauce, double cooked chips 22.

British 9oz Rump Steak, grilled tomato, buttered mushrooms, onion rings, double cooked chips 17.

8oz Beef Burger OR Chicken breast OR Thai Edamame Bean burger

Our burgers are served on a toasted brioche bun, tomato, lettuce, sliced mature cheese, gherkins, chipotle mayo, onion rings, skinny fries 14. – Add Bacon 1.

Sides

Flat naan garlic bread 4. Green Salad 3. Onion rings 4. Double cooked chips or skinny fries 3. Cheesy chips 3.50. Seasonal vegetables 4. Bread & butter 1.50 Bowl of Olives 4. Stilton mushroom sauce or Bearnaise sauce or Peppercorn sauce 2.

Please see our weekly Specials

Desserts



The Cookie Dealer Cookies (ask for this week's selection) with clotted cream ice cream or creamy custard 7.

Chris's homemade white chocolate Cheesecake on a ginger biscuit base with triple chocolate ice cream, chocolate sauce 7.50

Raspberry Tartlet – butter pastry, frangipane, berry fruits and clotted cream ice cream 7.

Syrup Sponge pudding in golden syrup, custard or vanilla ice cream 6. (gf)

Natural lemon sorbet, café curl 4.50

Speciality Ice Cream

Choose 3 scoops of cappuccino amaretto, raspberry ripple, triple chocolate, creamy coconut, clotted cream, 6. (gf)

Praline Chocolate Brownie, triple chocolate ice cream, chocolate sauce 6. (gf)

French Apple tart served warm with clotted cream ice cream or jug of custard 6.

Speciality Coffees/Teas

Please ask your server for the Menu

Small Children's Menu 5.

Cod Fish Fingers served with chips or buttered mash, peas or beans

4oz Beef Burger with cheese served with chips or salad, beans or peas (gf)

Battered fillet of chicken with chips or new potatoes, peas or beans

Cheese and Tomato Pizza with mini corn on cob, chips or salad

Two Pork sausages with mash potato, vegetables and gravy (gf)

Children Desserts 3.

Jelly and vanilla ice cream (gf)

Trio of ice cream – vanilla, strawberry, chocolate (gf)

Praline chocolate brownie with vanilla ice cream (contains nuts) (gf)

Mini doughnuts with chocolate sauce

Please advise us if you have any allergies or dietary requirements. Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.

We have Gluten Free and Vegan Menus available – please ask your server

