

ALL DAY MENU

NIBBLES

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| Marinated Olives (pb) | 4.5 | Warm Artisan Sourdough; whipped confit garlic butter, olive oil & balsamic (v)(pbo) | 5.5 |
| Butchers Pork Scratchings; spiced apple sauce | 4.5 | Beer-Battered Pickle Fries; marmite mayonnaise | 5 |
| Asian Spiced Pork Belly Bites; pickled shallots & toasted sesame seeds | 8 | Crispy Halloumi Fries; chilli & coriander jam (v) | 8 |

STARTERS

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| Soup of the Day; artisan sourdough roll, whipped Maldon sea salted butter (v)(pbo) | 7 |
| Classic Moules Marinière; organic mussels with white wine & garlic, artisan sourdough | 8.5 / 16.5 |
| Crispy Smoked Sea Salt & Pepper Squid; aioli, grilled lemon | 8 |
| Pumpkin & Sage Ravioli; spiced coconut cream, toasted pine nuts, Italian hard cheese (v)(pbo) | 8.5 / 16.5 |
| British Venison & Beef Shin Terrine; lilliput capers, pickles, wholegrain mustard & mixed leaves | 8.5 |
| Moroccan Lamb Kofta; spiced yoghurt, roasted chickpeas, black olive tapenade, pomegranate | 8 |
| Baked Camembert For Two; rosemary, artisan sourdough, whipped confit garlic butter, red onion marmalade | 17.5 |

MAINS

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| Slow-Cooked Lamb Shank; white bean & roasted tomato cassoulet, sautéed chard | 22.5 |
| Garlic & Herb Pork Belly Bonbon; dauphinoise potato, black pudding, braised leeks and carrots, red wine jus | 17.5 |
| Pan-Seared Seabass & Seafood Risotto; smoked salmon, mussels, king prawns, lobster bisque, Italian hard cheese, petit pois | 18.5 |
| Waldorf Salad; pink lady apple, celery, grapes, walnuts, baby gem lettuce, chive mayonnaise (pb) ~ add crispy buttermilk chicken +5 ~ ~ add blackstick blue cheese (v) +3 ~ | 11.5 |
| Aromatic Thai Green Curry; coconut, pak choi, bell pepper, baby corn, sugarsnap peas, pea & coriander jasmine rice (pbo) ~ add pan-seared seabass +5 ~ ~ add corn-fed chicken +5 ~ ~ add king prawns +5 ~ | 12 |

CLASSICS

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| Brewpoint Beer-Battered Cod & Chips; mushy peas, tartare sauce | 17.5 |
| Honey & Mustard Glazed Bacon Loin Chops; fried hens eggs, chunky chips, golden beetroot piccalilli | 15.5 |
| Homemade Shortcrust Beef Brisket Pie; mashed potato, seasonal vegetables, beef & red wine gravy ~ cheddar cheese mash +1.5 ~ ~ colcannon mash +1.5 ~ ~ wholegrain mustard mash +1.5 ~ | 16.5 |
| Olde English Sausage & Mash; seasonal vegetables, red wine gravy ~ cheddar cheese mash +1.5 ~ ~ colcannon mash +1.5 ~ ~ wholegrain mustard mash +1.5 ~ | 13.5 |
| Corn-Fed Tarragon Chicken Pappardelle; leeks, creamy white wine & tarragon sauce | 16.5 |

GRILL

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| ~ burgers are served in a brioche bun with skinny fries, baby gem salad, and house slaw ~ | |
| Chuck Steak Burger; Emmental cheese, chilli jam, aioli ~ add streaky bacon +1 ~ | 16 |
| Crispy Buttermilk Chicken Burger; chipotle mayo, jalapeños ~ add Emmental cheese +1 ~ ~ add streaky bacon +1 ~ | 16 |
| Old Bay Celeriac Steak; warm Mediterranean pearl couscous salad, black olive tapenade, pickled fennel, verde sauce (pb) | 14 |
| Prime Aged Beef Steaks; chunky chips, roasted plum tomato, sautéed garlic mushrooms, baby gem & pickled shallot salad ~ 35-Day Aged Sirloin 100z | 28.5 |
| ~ 21-Day Aged Black Angus Ribeye 8oz ~ add peppercorn sauce +2 ~ ~ add bernaise sauce +2 ~ ~ add Blacksticks blue cheese sauce +2.5 ~ | 26.5 |

SIDES

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| Skinny Fries (pb) / Chunky Chips (pb) / Dauphinoise Potato (v) / Buttered Mash (v)(pbo) | 4.5 | Braised Red Cabbage (pb) | 4.5 |
| Truffle & Italian Hard Cheese Fries (v) | 6.5 | Seasonal Vegetables (v) (pbo) | 4.5 |
| Beer-Battered Onion Rings | 4.5 | Green Salad; baby gem, pickled shallots, cucumber, roasted tomato, fresh herbs (pb) | 4.5 |
| Mac & Cheese (v) | 5.5 | | |



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.