

STARTERS

Pastrami cured salmon - £8.75
With pickled kohlrabi, capers, beetroot & cornichons
Buffalo cauliflower bites £6.95

Served with BBQ sauce and mix leaves salad

Creamy garlic mushrooms and spinach - £7.25

Served with homemade focaccia **V DF VG**

Duck liver and pork pate - £6.95

Orange cognac mixed pate served with homemade focaccia, butter and mixed salad

Soup of the day - £6.50 V

Homemade focaccia and butter

Salt and pepper calamari - £7.25

Served with sweet chilli sauce and mixed salad

Homemade focaccia bread - £6.50

With mixed Italian olives, balsamic olive oil

Duo of cheeses - £15.50 (to share)

Baked Camembert and breaded Brie served with celery, garlic, rosemary, onion chutney & focaccia bread

BURGERS

Beef burger - £15.95 **
Grilled chicken burger - £15.95 **
Wagyu burger - £17.95 **

** All our meat burgers are served in a toasted brioche bun, bacon, Monterey Jack, slaw, relish, crispy onion & fries

Bean and beet burger - £14.50 V DF

Beetroot, bean and bulgur wheat
Toasted brioche bun with sprout slaw, red onion
marmalade & fries

A LA CARTE MENU

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MAINS

Whole baked Bibury rainbow trout - £22.50

Baby potatoes, broccoli, samphire, fine beans

& salsa verde GF

Grilled pork loin - £17.50 GF

Decadent pork loin served with mash potatoes, broccoli and creamy apple mustard sauce **GF**

Slow cooked lamb shank - £23.50

In a rich mint gravy with mash and green peas

Homebaked pie of the day - £16.50

Encased in shortcrust pastry, topped with onion seeds, served with seasonal vegetables, mash potatoes & gravy

Mushroom & leek pie - £15.50 V

Encased in shortcrust pastry, topped with poppy seeds and served with seasonal vegetables, vegan gravy, new potatoes, mash or chips

Bangers and mash - £13.95 GF

Served with creamy mash potato, green peas and caramelised onion gravy

Hunter's chicken - £17.50 GF

Grilled chicken breast topped with crispy bacon, Monterey Jack, BBQ sauce, mixed salad & chunky chips

Sweet potatoes and spinach curry - £14.50 \mbox{V}

Served with rice and papadum

Beer battered haddock - £15.95 DF

Chunky chips, lemon, tartare, peas or mushy peas

Scampi and chips-£13.95

Served with chips, tartare sauce & green peas

Chicken Katsu £15.95

Grilled chicken breast served with rice and garden peas and topped with Katsu sauce

STEAKS

8oz sirloin steak - £22.50 10oz ribeye steak - £25.50 Fillet steak - £28.00

Served with chunky chips and mixed salad GF
For £2.50 add: peppercorn, blue cheese, bearnaise
sauce or garlic butter

SALADS

Chicken Caesar salad - £15.95

Baby gem lettuce, bacon, anchovies, croutons, boiled egg, parmesan and Caesar dressing

Goat cheese rainbow beetroot salad - £14.95

Three colours beetroot, mix lettuce, rockets, sundried tomatoes, fresh red onions, goat cheese pearls, sprinkled with pine nuts (add chicken for £2.50)



A LA CARTE MENU

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SIDES

Freshly tossed salad - £3.50
Seasonal vegetables - £3.50
Onion rings - £3.00
Garlic Bread - £3.50
Cheesy Garlic Bread - £4.50

Buttered new potatoes - £3.50 Sweet potato fries - £4.00 Chunky chips - £3.50 French fries -£3.00 Cheesy chips - £4.50

CHILDREN'S MEALS £8.95

Chicken nuggets & fries Beef burger & fries

Add bacon & cheese toppings £1 each

Cheese & tomato pizza & fries V Macaroni cheese & garlic bread V

All served with choice of peas or baked beans An ice lolly or a scoop of ice cream with every children's meal

PUDDINGS

Chocolate fudge cake - £7.25

With pouring cream

Mixed berry & white chocolate Eton mess - $\pounds 7.25$ GF

Apple and berry crumble - £7.25 DF VG

With custard or vegan custard

Sticky toffee pudding - £7.25

With clotted cream

White chocolate chip brownie -£7.50

Vanilla ice cream

Lemon posset - £7.25 *With raspberry sorbet*

Bramley apple pie - £7.50 V DF

With custard*

Selection of ice creams - £2 per scoop GF

A choice of strawberry, chocolate, vanilla, salted caramel and honeycomb

Cheese board - £12.00

Brie, blue Stilton, Black Bomber served with celery, grapes, crackers and chutney

DF = dairy free, GF = gluten free, VG = vegan, V = vegetarian

If you have a food allergy or intolerance, please let us

know before ordering

A discretionary 10% service charge is applied to all table bookings for 6 or more guests.

*can be vegan