

Lunch & Light Bites

Soup of the Day (Ve) £3.75

Made with fresh local ingredients, Served with bread.

Tortilla Wrap £3

Served with side salad.

White Baguette £4

Served with side salad.

Oven Baked Jacket Potato £3.75

Served with side salad.

House Salad £3

Includes any of the below fillings. Add £1 to upgrade to a premium filling:

Fillings

Chilli

Beans (Ve)

Chicken and Bacon Mayo

Egg Mayo (V)

Tuna Melt

Ham Salad

Bacon

Tuna Mayo

Fried Egg (V)

Ham and Cheese

Premium Fillings

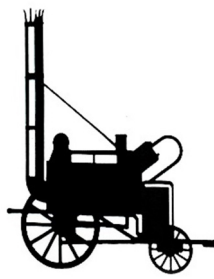
Steak and Onion

Sausage

Bacon and Sausage

Prawn Marie Rose

Add salad to any of the above for free. Add extra cheese and/or homemade coleslaw for 20p.



Snacks & Pub Classics

Home Made Crisps (Ve) £2.55

Choice of paprika, garlic and thyme or salt and pepper.

Crispy Pigs Ears £4.25

Slow braised pigs' ears deep fried and served with sweet and sour apple dip.

Halloumi Fries (V) £5.50

Deep fried breaded halloumi served with a fresh tomato relish.

Nachos (V) £5.00

Fresh nachos served with sour cream and salsa, topped with melted cheese.

Add Chilli £2

Fish and Chips £12.50

Signature fish and chips served with garden peas and homemade tartare sauce. Half Portion £8

Signature Burger £11.95

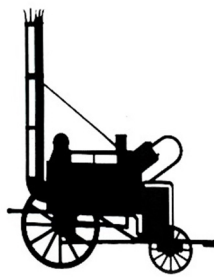
Homemade 6oz patty topped with smoked bacon, cheese, lettuce, tomato, onion, gherkin, and relish in a brioche bun.

Sausage of the Week POA

Ask your server for flavour and price. Served with mash, green veg and jus.

Halloumi Burger (V) £10

Fried halloumi topped with lettuce, tomato, onion, gherkin, and relish in a brioche bun.



Starters

Soup of the Day (Ve) £3.75

Homemade soup with fresh local ingredients, served with bread.

Baked Potted Mushrooms (V) £5.25

Mushrooms in a garlic, cream and onion reduction topped with Applewood cheddar. Served with a ciabatta roll.

Smoked Mackerel and Haddock Fishcake £5.75

Homemade fishcake served with frissee salad and sweet chili sauce.

Slow Braised Brisket £6.00

Cubes of slow braised brisket with garlic aioli, crispy capers, and sticky jus.

Pea and Mature Cheddar Arancini (V) £5.25

Deep fried rice balls with pea and cheddar served with grated parmesan.

Crispy Calamari £5.20

Served with coriander and a garlic and lemon aioli.

For all allergies and dietary requirements please inform your server.



Mains

Steak and Ale Pie £13.00

Tender steak and ale in shortcrust pastry. Served with creamy mash and seasonal greens.

Add melted Stilton on top of pie £1

Roasted Red Pepper Risotto (Ve) £12.50

Roasted red peppers in creamy risotto with broad beans and Romanesco.

Highland Chicken £15.20

Chicken stuffed with haggis wrapped in smoky bacon. With roasted root vegetables, mash, and a sticky jus.

Pan Fried Seabass £15.50

Pan fried sea bass with a white wine, shrimp, and cream sauce. Served with buttered new potatoes and a seafood beignet.

Stovies in a Yorkshire £14.00

Our take on traditional Scottish Stovies, a slow cooked stew, served in a giant Yorkshire pudding.

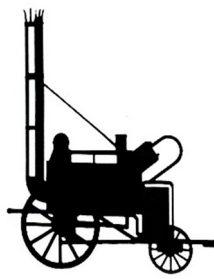
Ribeye Steak £22

10oz ribeye steak served with portobello mushroom, cherry tomatoes, hand cut triple cooked chips and a rocket salad

Add a Sauce £1

Peppercorn/Red Wine Jus/Stilton

For all allergies and dietary requirements please inform your server.



Dessert

Seasonal Crumble (Ve on request) £5.30

Seasonal fruit and topped with a golden crumble, served with hot custard. Ask your server for today's choice.

Sticky Toffee Pudding (V) £5.00

Date and dark rum sponge cake served with butterscotch sauce and vanilla ice cream.

Chocolate Brownie (V) £5.25

Homemade chocolate brownie served with vanilla ice cream.

Banoffee Pannacotta £5.50

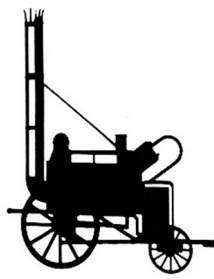
Banana pannacotta served with toffee sauce.

Orange and Cinnamon Cheesecake (V) £5.85

Orange and cinnamon cheesecake on a biscuit base.

Selection of Ice Creams and Sorbets £1.20 per
scoop

Ask your server for flavours available.



Kids Menu

1 course £4 – 2 course £5.50 – 3 courses £6.50

To start

Cheesy Garlic Bread (V)

Homemade Soup (Ve)

Mains

Chicken Goujons

Served with fries and choice of beans or peas.

Fish Goujons

Served with fries and choice of beans or peas.

Tomato and Basil Pasta (Ve)

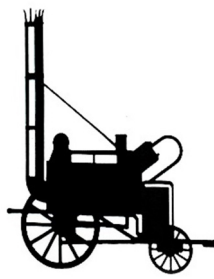
Dessert

Sticky Toffee Pudding (V)

Chocolate Brownie (V)

2 scoop Ice Cream or Sorbet (with choice of sauce)

Portions typically better suited to children 7 and under. For a larger portion of any of the above please ask your server and add £3.



Sunday Lunch

1 course £14 – 2 course £17 – 3 courses £21

To Start

Soup of the Day (Ve)

Slow Braised Brisket, *with garlic aioli.*

Pea and Cheddar Arancini. (V)

Crispy Calamari, *with garlic and lemon aioli.*

Mains

All roasts served with seasonal greens, roasted potatoes & a Yorkshire pudding. Side of cauliflower cheese and roasted root vegetables for the table.

Choice of **Roast Beef** (*served M/R but can be well done if preferred*)

Roasted Chicken and Stuffing

Nut Roast (Vegetarian but can be made vegan on request)

Half portions and child's portions available please ask your server for details

Dessert

Sticky Toffee Pudding, *with ice cream* (V)

Seasonal Crumble, *with custard* (Ve on request)

Banoffee Pannacotta, *banana pannacotta with toffee sauce*

Orange and Cinnamon Cheesecake (V)