



STARTERS

Artisan Rustic Breads, olives, farmhouse butter, balsamic and olive oil dip (v) 6.75

Smoked Salmon and Prawn Cocktail, Marie Rose Sauce 9.5

Vegetables Platter, Hummus Dip, Crostinis and Fresh Salad 7.25

Charcuterie Platter, Olives, Crostinis and Fresh Salad 8.75

Rustic Chicken Liver Pâté, Warm Toast, Red Onion Chutney 7.95

Warm Tart of Roasted Tomatoes, Feta, Picked Salad and Balsamic Dressing 7.25

Homemade Soup, Warm Rustic Bread 5.95

A Fresh Salad of Orange, Pink Grapefruit, Carrot Ribbons, Mange Tout, Fresh Leaves 6.5

RESTAURANT CLASSICS

Slow Roast Belly Pork, Celeriac Remoulade Salad and Sautéed Potatoes 18

Lamb Rump, Mash, Vegetable and Red Wine Gravy 24

Creamy Cheesy Gnocchi topped with Pulled Pork, Garlic Bread 16

Pan-Fried Chicken Supreme, Crushed Potatoes, Tender Stem Broccoli, Garlic Mushroom Cream
17.5

Spring Green Vegetable Risotto, Rocket and Shaved Parmesan (v) 15

Catch of the Day resting on Buttered New Potatoes, Vegetables and a Fresh Tomato Salsa 19

Freshly Beer Battered Fish and Chips, tartar sauce, mushy peas 16

FROM THE CHAR GRILL

28 days aged Rump Steak with roasted tomato, mushroom, salad and either CHIPS or FRIES 23
ADD a sauce or onion rings 3 each

BURGERS

Chargrilled Chicken Burger or Chargrilled Beef Burger 15
in a brioche bun, salad and relish and fries

ADD cheese 2 ADD bacon 2 ADD pulled pork 3.5

Veggie Burger in a brioche bun, salad, relish and fries 14.75

Sides 3.00 each

Seasonal vegetables, chunky chips, creamed potatoes, dressed house salad, sea salt fries, coleslaw,
mushy peas, onion rings, roasted root vegetables, spinach

Food Allergies & Intolerances before ordering, please consult our staff for details of ingredients
a 12% service charge will be added