



Whilst YOU WAIT

BREAD & OLIVES   £4.50

To START

HOMEMADE SOUP   £6.50
with crusty bread & butter

SEAFOOD ASSIETTE £7.50
hot smoked salmon, prawns in garlic & chilli oil,
cod cheek ceviche with garlic aioli & crusty
bread

MOULES MARINERE £8.50
mussels in white wine, garlic & cream sauce with
toasted sourdough

HOMEMADE NACHOS  £6.50
with cheese sauce, salsa, jalapeños, guacamole,
soured cream & spring onions

BLACK PUDDING SCOTCH EGG £8
with honey pearl onions and balsamic glaze

SHARING CHARCUTERIE BOARD £18
a selection of cured meats, black pudding scotch egg, olives,
honey glazed pearl onions & crusty bread (recommended for 2
people)

Pub CLASSICS

STEAK, MUSHROOM & ALE PIE £18
rich bone marrow gravy, seasonal vegetables & hand-cut chips

BATTERED FISH & CHIPS £16
with mushy peas & chargrilled lemon

BREADED WHOLETAIL SCAMPI £15
with hand-cut chips, garden peas & chargrilled lemon

LOCAL SAUSAGES & MASH £16
a trio of local butchers sausages with creamy mashed potato,
caramelised onions & rich gravy

GRILLED BACON CHOP £16
topped with cheese, leek & wholegrain gratin, with hand-cut chips,
confit tomato & garden peas

ROASTED CHICKEN BREAST £17
with garlic sautéed spinach, honey glazed carrots, potato fondant,
crispy parma ham & chicken jus




HOMEMADE BEEF BURGER £16
with streaky bacon & cheese sauce

SPICED BEAN BURGER   £15
with sweetcorn & mango salsa



Our burgers are served in a vegan brioche bun with dill pickle,
shredded lettuce & sliced tomato, accompanied by fries & side salad

Add a bit ON THE SIDE

HAND-CUT CHIPS   £3

FRIES   £3 add Truffle & parmesan  for £1

GARLIC BREAD  £2.50

DRESSED HOUSE SALAD   £2.50



SEASONAL VEGETABLES   £3

ONION RINGS   £3

Room for something SWEET?

Ask about our homemade desserts

Evening MENU

If you have a food allergy, please tell us before placing your order. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Our menus do not list all ingredients. Full allergen information is available on request from our team.  vegetarian  vegan

Pasta AND SALADS

CHICKEN & BACON CAESAR SALAD £15
with or without anchovies, rosemary croutons & parmesan

KING PRAWN & HOT SMOKED SALMON SALAD £16
with mixed leaf, new potatoes, cherry tomatoes, red onion & house
dressing

SEAFOOD SPAGHETTI £16.50
cod cheek, mussels & prawns in a tomato sauce with fresh chives
& parmesan

CHICKEN & BACON CARBONARA £16.50
in a traditional egg yolk sauce with black pepper, topped with fresh
rocket & parmesan

CREAMY LEMON & SPINACH SPAGHETTI  £15
with shallots & peas, topped with parmesan

Chefs FAVOURITES

DUCK BREAST £19
pan-fried with garlic & thyme, served with vanilla mashed potato,
honey glazed carrots, tenderstem broccoli & port sauce

KATSU CHICKEN RAMEN £16.50
with rice noodles, red chilli & spring onion in a chicken & coconut
broth with a tea smoked egg

BLACKENED SALMON £17
with dirty rice, mango & sweetcorn salsa, tenderstem broccoli &
lime mayonnaise

TOMATO & BASIL QUICHE  £15
in shortcrust pastry with rosemary salted fries & dressed house
salad

From THE GRILL

We source our steaks from award Winning butchers & cook them to
your liking. Served with hand-cut chips, confit tomato, flat cap
mushroom, garden peas & chimi churi dressed rocket

8OZ FLAT IRON £21

8OZ RIBEYE £24

Add PEPPERCORN OR MUSHROOM SAUCE £2

Steak night every Friday FROM 5PM

order any two steaks and get a bottle of selected wine
absolutely free! Choose from white Airen or a red Tempranillo

Scan The QR code
TO VISIT OUR WEBSITE

You'll find all our menus, allergen information,
opening times & how to book a table



