



STARTERS

ROASTED BUTTERNUT, TOASTED ALMOND
AND APPLE SOUP (VEGAN / GFO) £7.99

Served with bread & butter

SALMON AND BRIE (GFO) £7.99

Brie cheese wrapped in smoked salmon, deep-fried in beer
batter, served with redcurrant sauce and dressed salad

CRAYFISH AND PRAWN COCKTAIL (GFO) £9.50

Served with Marie Rose sauce and Melba toast

CHICKEN LIVER PATE (GFO) £7.99

Served with dressed salad, onion chutney and toasted bread

SPICY CORN FRITTERS (VEGAN / GF) £7.99

Served with dressed salad and vegan mayo

CRISPY GARLIC MUSHROOMS (VEGAN) £7.99

Served with sweet chilli mayo

SIDES (GFO) £4.00

TRIPLE-COOKED CHIPS, CHEESY CHIPS,
FRENCH FRIES, TRUFFLE & PARMESAN FRIES,
GARLIC BREAD, CHEESY GARLIC BREAD,
SEASONAL VEGETABLES, DRESSED SALAD

TRADITIONAL ROAST

SIRLOIN BEEF (28 days matured) (GFO) - served pink with horseradish sauce £20.50

TURKEY BREAST (GFO) - served with stuffing, pigs in blankets and cranberry sauce £19.99

SLOW-COOKED PORK BELLY (GFO) - served with stuffing and apple sauce £19.99

TRIO OF MEATS (GFO) - all three meats, stuffing, pigs in blankets and your choice of sauce £20.50

NUT-FREE ROAST(VEGETARIAN) -served with roast potatoes, £17.50

braised red cabbage and vegetarian gravy

ADD CAULIFLOWER CHEESE FOR £3.50

All our roasts are served with Yorkshire pudding, roast potatoes,
braised red cabbage, fresh seasonal vegetables and pan gravy

MAIN COURSES

8oz SIRLOIN STEAK (GFO) £24.99

Served with triple-cooked chips, Portobello mushrooms,
grilled tomatoes and onion rings

Add peppercorn, blue cheese or red wine sauce £3.00

12oz T-BONE STEAK (GFO) £29.99

Served with triple-cooked chips, Portobello mushrooms,
grilled tomatoes and onion rings

GOURMET BEEF BURGER (GFO) £16.99

Brioche bun with iceberg lettuce, tomato, streaky bacon, red onion,
Monterey jack cheese and house burger sauce

Served with triple-cooked chips, onion rings and dressed salad

SALMON FILLET (GFO) £23.50

Herb-crusted salmon, served on a bed of samphire with
new potatoes and creamy white wine & clam sauce

FISH AND CHIPS (GFO) £16.99

Beer battered haddock, triple-cooked chips, house mushy peas
and house tartare sauce

AROMATIC SWEET POTATO & ROASTED
PEPPER CURRY (VEGAN / GF) £16.99

Served with saffron rice

ROASTED VEGETABLE TART (VEGAN) £16.99

Served with dressed salad and redcurrant & port jus

Our main dishes are served with a bowl of seasonal vegetables

*If you have a food allergy or a special dietary requirement please
inform a member of our staff or ask for more information*