

Kitchen opening times:
Tue to Thu 16h - 22h
Fri and Sat 12h - 22h
Sun 12h - 20h

Menu

STARTERS

Crispy salt and pepper squid served with chilli mayonnaise 362Kcal (gif)	8.75
Honey seared halloumi , Romesco sauce, toasted almonds and olive oil 254Kcal (v)	9
Nachos with sour cream, salsa and guacamole 1043Kcal (v)(gif)	8.75
Classic Prawn cocktail 212Kcal (gif)	9.5
Mozzarella, tomato, artichoke & basil salad with pesto 685Kcal (v)(gif)	8.5
Smoked mackerel pâté with beetroot and heritage carrot slaw 355Kcal	8.5

TO SHARE

Dishes serve 2 to 3 people

Nachos with sour cream, salsa and guacamole 1567Kcal (v)(gif)	13
Whole Baked Camembert with rosemary and garlic 1145Kcal	14

MAINS

Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato, pickle, and chips 1088Kcal <i>Add smoked bacon 172Kcal 1.5</i>	13.5
Korean chicken burger with kimchi, gem lettuce, mustard and jalapenos in a bun, chips 1070Kcal	14.5
'Future Farm' vegan burger , topped with vegan Gouda in a loaded bun with chips 936Kcal (pb)	14.5
Battered haddock and chips with garden peas and tartare sauce 1272Kcal (gif)	13.5
8oz bavette steak with garlic & herb butter and chips 1415Kcal (gif)	17
Great Berwick Longhorn beef & stilton pie with creamy mash and peas 924Kcal	14
Pan fried chicken supreme on chorizo, pepper & white bean ragu with tender stem broccoli 1097Kcal	15.5
Salmon and prawn fishcakes with lemon mayonnaise, tomato and mixed leaves 942Kcal	16
Open chicken kebab : flat bread topped with harissa marinated chicken, slaw, salad and aioli 746Kcal	13
Miso roasted mushroom & spring vegetable kebab with slaw, aioli, pomegranate and flat bread 381Kcal	13.5
Dressed salad of tender stem broccoli , guacamole, pink grapefruit, kale, chickpeas, red cabbage and pomegranate seeds 371Kcal (pb)(gif)	13

Check reverse for snacks, sides and pudding

v (vegetarian) pb (plant based) gif (gluten ingredients free)

Adults need around 2000Kcal a day. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to you bill.

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SNACKS & SIDES

Chips 336Kcal (pb)(gif)	3
Nocellara olives 155Kcal (pb)(gif)	3.5
Frickles with Sriracha aioli 572Kcal (pb)(gif)	4.5
Half a pint of maple chilli bacon 379Kcal	4.75
House salad with maple and mustard dressing 123Kcal (pb)(gif)	4
Pan fried broccoli with toasted almonds and olive oil 273Kcal (pb)(gif)	4

PUDDING

Chocolate brownie with raspberry ice cream and vanilla cream 801Kcal (v)(gif)	6.75
Sticky Toffee pudding with vanilla ice cream and toffee sauce 919Kcal (v)(gif)	6
Baked Plant Based New York style cheesecake with mango sorbet 421Kcal (pb)(gif)	6.5
Raspberry and frangipane tart with raspberry coulis and ice cream 683Kcal (pb)(gif)	6.75
Profiteroles with chocolate sauce 581Kcal (v)	
Scoop of your choice of our ice creams 396Kcal and sorbets 191Kcal (v) (pb)(gif)	1.5 each

SUNDAY ROAST – served every Sunday from 12pm

Served with garlic & rosemary roasted potatoes, lemon and parsley roasted carrots, broccoli and roasted hispi cabbage with thyme & parsley, Yorkshire pudding and rich, red wine gravy.

Roast 28-day aged sirloin of beef 878Kcal	18.5
Half a roast chicken with sage & onion stuffing 1427Kcal	18.5
Roast pork belly 1301Kcal	17
Mushroom and cashew nut Wellington 1274Kcal (pb)	16
EXTRAS	
Cauliflower cheese 286Kcal (v)	4.5
Sage & onion stuffing 253Kcal	3.75
Extra Yorkshire pudding 190Kcal (v)	1

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