

Appetisers & Starters

Mixed Marinated Olives (v) (ve) £5.5

Sun Blushed Tomatoes & Feta Cheese £6

Fresh Warm Breads, Balsamic Olive Oil & Whole Roasted Garlic (v) (ve*) £7

Chefs Soup of the Day, Breads (v) (gf*) £6.5

Classic Caesar Salad, Baby Gem, Anchovies, Crispy Pancetta, Aged Parmesan £7 / **MAIN** (v*) (gf*) £14

Add Chicken £4

Sesame Crusted Tuna Carpaccio, Pickled Mooli, Wasabi, Radish, Lime & Ginger Dressing £12

Vegetable Gyoza, Sesame & Coriander Salad £8 / **Main** (v) (ve) £16.50 (with Fries)

Whipped Goats Cheese Mousse, Shortcrust Pastry Shards, Textures of Beetroot, Endive, Local Honey (v) £9

Sticky Pork Burnt Ends, Sesame, Sriracha & Smokey Glaze, Pickled carrot, Radish & Spring Onion (gf) £8

Thai Mussels, Red Thai Paste, Coconut Milk, Ginger, Lemongrass, Chilli, Lime with Fresh Bread (gf*) £8 / **MAIN** £16 with Fries & Bread

Heritage Tomato Caprese Salad, Heritage Tomatoes Buffalo Mozzarella, Pesto Emulsion, Thai Basil (v) (ve*) (gf) £9

Confit Duck Spring Roll, Hoi Sin Dip, Baby Coriander £9.5

Sharing

Antipasti Board, Chorizo, Salami, Serrano Ham, Olives, Sun Blushed Tomatoes, Feta, Peppadew Peppers, Balsamic, Bread (gf*) £20

Whole Baked Camembert, Warm Bread, Roasted Garlic & Chutney, Crudities & Marinated Courgette – Seasonal Dressed Salad (v) (gf*) £18

Homemade Nachos for 2, Fried Tortilla Chips, Pulled Brisket, Cheddar, Fresh Guacamole, Tomato Salsa, Coriander Sour Cream, Jalapenos (v*) £18

Mains

Seafood Tagliatelle, King Prawn & Crab Meat Tagliatelle, Aged parmesan, Coriander & Lime Pesto £20

Beer Battered Fish 'N' Chips, Tartar Sauce, Hand Cut Chips, Mushy Peas, Sea Salt £16 (gf)

Asparagus, Pea & Mint Risotto, Soft Herbs, Poached Egg, Hollandaise Sauce (v) (ve*) £16.50

Vegetable Lasagna Verde, Mediterranean Vegetables in a Tomato Sauce, Garlic Bread, Garden Salad, £16.50 (v)

8oz Barnsley Lamb Chop, Roast Garlic Mash, Baby Carrots, Salsa Verde, Red Wine Jus £20 (gf)

Twice Cooked Belly Pork, Potato Fondant, Seasonal Veg, Black Pudding Bon Bon, Red Wine Jus £19 (gf*)

Char-Grilled Tuna Nicoise, New Potatoes, Soft Boiled Egg Olives, Tomatoes, Gem Lettuce, Lemon Dressing (gf) £22

Thai Red Curry, with Potatoes, Green Beans, Carrots, Rice Noodles & Coriander (ve) (v) (gf) £16 **ADD CHICKEN** £4

Burgers

All Burgers Served with Fries (unless stated otherwise)

Lamb Kofte Burger, Naan Bread Bun, Mint Yoghurt, Baby Gem, Tomato, Red Onion £16

The Vegan, Moving Mountains Vegan Burger, Baby Gem Tomato Onion, Served on Toasted Sesame Bun Sesame (ve) £14

The Gourmet, Handmade from 100% Rump Steak Mince Burger, Melted Stilton, Bacon, Baby Gem, Tomato & Red Onion, Served on Toasted Sesame Bun (gf*) £16

ADD ONION RINGS - £1, ADD SLAW - £1

Steaks (gf)

All Scotch Beef is aged for 28 Days, Char Grilled, Served with Tomato, Mushroom, Leaves, Hand Cut Chips OR Fries. (gf)

Sauce: £4 - Stilton, Peppercorn or Diane Sauce

8oz Flat Iron Steak, From the Flank, cut with the Grain, Grilled, Eats like Rump, Very Tasty. Served Pink Only! £22

10oz Rib Eye Steak, Internal Fat will Caramelise when Cooked, Adding Flavour. We do not Recommend this Steak to be Cooked Rare, it is much Better Cooked Medium-Rare £28

7oz Fillet Steak, Lean, yet Succulent, Buttery Texture, Subtle Flavour, Cooked to your Liking £35

20oz 'Butcher Block' T-Bone Steak, A Mammoth Steak Taken from the Whole Sirloin, on one Side of the Bone is a Tender Fillet; on the other side is a Flavoursome Sirloin Steak £42

Sides

Truffle & Parmesan Fries £6.5

Mash £6

Garlic Bread £5

Add Cheese 50p

Onion Rings £5

Vegetables of the Day £6

Skinny Fries £5

Hand Cut Chips £6

Slaw £5

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal
(gf) Gluten Free (gf*) Gluten Free on Request (v) Vegetarian (v*) Vegetarian on request (df) Dairy free