

At lunchtime enjoy 2 courses for £20
3 course £25

To Start

- Homemade focaccia **VG** £4.5
- Goats Cheese & Red Onion jam Crostini **V GFA** £8
- Soup of the Day **VG GFA** £6.5
- Beetroot and mint Hummus, spiced nuts & seeds, flatbread **VG** £6.5
- Whitebait, tartar sauce £7
- Sausage Roll, piccalilli £7.5

Mains

- 8oz Beef burger, cranberry, bacon and smoked cheese, fries £19.5
- Beer battered haddock, chips, garden peas, tartar **GFA** £19.5
- Sausage & mash, beer braised onion gravy £18.5
- Beyond Chicken Burger, garlic mayo, gem, tomato, salted fries **VG** £17.5

Burger and a Drink £16
5oz beefburger, cheddar cheese, house burger sauce, coleslaw & fries, served with a pint of Madri, cask ale or soft drink or 175ml house wine. Available all day Wed & Thurs & lunchtimes only Fri and Sat.

Sandwiches

- Served on white bloomer or ciabatta
Cheese or ham & pickle **VA VGA** £8
Smoked Salmon & Cream Cheese £10
Classic BLT £10
Add chips or bowl of soup £3

Pub Classics

- Thick cut gammon ham, egg & chips
GF DF £12
Chilli, fries & cheese **GF DFA** £6 / £10
Fries, slow cooked beef, cheddar cheese jalapeno peppers, sour cream
Ploughman's Board **GFA** £12
Mature cheddar, thick cut gammon ham, mixed pickles, homemade bread

Desserts

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream **V** £8.5
Eton Mess £7
Saffron Ice Cream – selection of flavours and sorbets **V GF** £3 per scoop
Affogato **V GF** £6

Smaller appetite? Some of our mains are available in smaller portions, please ask the team for details

V – Vegetarian, VA – Vegetarian Available, VG – Vegan, VGA – Vegan Available DF – Dairy Free, DFA – Dairy Free Available, GF – Gluten Free, GFA – Gluten Free Available Our kitchen handles nuts, gluten, and other allergens.

While we take precautions to minimise cross contamination, there is a risk that traces of these may be in other food that we serve. Please let a team member know of any allergies or dietary requests. Allergy information available upon request.