



Small Plates

Homemade focaccia with olive oil & balsamic vinegar **GF** £4.5

Nocellara olives **VG DF GF** £4.5

Pork & black pudding Scotch Egg £10

Soup of the Day **VG GFA** £6.50

Whitebait, lemon and tartar sauce £7

Sunday - all served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy

Roast Topside of Beef £20

Roast Pork loin £18

Roast Chicken £18

Homemade Nutroast £17

Add Cauliflower & broccoli cheese £6

Mains

Beefburger, smoked bacon, cranberry sauce & smoked cheddar, salted fries and slaw £19.5

Beer battered Haddock, chips, mushy peas, homemade tartar sauce **DF GFA** £19.50

Sausage & Mash, caramelised beer braised onion gravy £18.50

Deserts

Apple & sultana crumble blackberry, cream or ice cream £8.5

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £8.5

Affogato **V GF** £6

Eton Mess £7

Saffron ice cream - selection of flavours & sorbets £2

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.