

Evening Menu



Starters

homemade soup of the day £6

with warm ciabatta bread & butter [gfa, ve]

chicken & wild mushroom terrine £7.50

with pickled shallots, roasted garlic aioli & toasted brioche soldier [gfa]

vegetable sourdough bruschetta £8

warm roasted mediterranean vegetable sourdough bruschetta topped with lovage pesto [ve, gfa]

stout glazed beef short rib £8.50

with pickled red cabbage with fennel & black onion seeds & chive oil

scottish smoked salmon £7.50

with wild rocket, lemon & lime crème fraiche & crispy capers [gf]

southern fried chicken strips £7.50

with a house slaw & a sesame seed, jack daniels & honey dipping sauce

red leicester welsh rarebit £8.50

on toasted sourdough, with chefs homemade tomato & chilli chutney, micro watercress & sun blushed tomato salad



Mains

pan roasted chalk stream trout supreme £17

on a smoked fish spaghetti carbonara, finished with parmesan and lemon oil

confit leg of gressingham duck £16

with sweet braised red cabbage, roasted garlic and parsley mashed potatoes & redcurrant and thyme jus [gf]

slow roast pork belly £15

with sauteed baby potatoes, apple & honey glazed carrots & creamy cider sauce [gf]

chef's pie of the day £13

with chips, or mash & seasonal vegetables

harissa roasted aubergine £12

stuffed with spiced vegetable quinoa, with fire roasted red pepper purée & romanesco [ve]

roasted cajun chicken supreme £15

with a panko & herb topped mac n cheese & dressed house salad

roasted butternut squash salad £13

with sun blushed tomatoes, olives, pine kernels, rocket, vegan feta cheese, curried cauliflower with a balsamic fig glaze [ve]
add chicken - £4.00

V - Vegetarian Ve - Vegan GF - Gluten Free GFA - Gluten Free Available
Please ask a member of staff for information regarding allergies

Evening Menu



From the grill

all burgers served in a toasted bun with lettuce, tomato, red onion, gherkins, skin on fries, slaw & onion rings

6oz chuck steak and brisket £15
topped with cheddar cheese, dijonaise & beer onions

buttermilk chicken thighs £14
topped with hash brown, cheddar cheese with chilli flakes & sriracha & lime mayonnaise

pulled bbq jackfruit £14
with vegan cheese & a vegan coriander mayonnaise [ve]

Classics

trio of cumberland sausages £13
with buttery mashed potatoes, seasonal vegetables & onion gravy

beer battered haddock fillet £16
with chunky chips, chefs' tartare sauce & mushy peas

slow braised beef shin chilli £13
with basmati rice, sour cream & cheddar cheese



Sides

sweet potato fries £5.50

chunky chips small £3 - large £5

skin on fries small £3 - large £5

seasonal vegetables £4

dressed mixed salad £4

buttered baby potatoes £4

beer battered onion rings £4

garlic & pesto buttered baked ciabatta £3.50



Desserts

espresso opera gateaux £7
with coffee laced chantilly cream [v]

warm bakewell tart £7
with cranberry compote & mandarin orange sorbet [v]

golden syrup & apricot sponge £7
with homemade custard

roasted winter fruits £7
with vegan black forest gateaux ice cream [v, ve]

crumble of the day £7
please see the board for today's crumble [gfa, ve]

cheese & biscuits £8
with biscuits, grapes, celery & honey [gfa, v]

ice creams & sorbet 2 scoops £4. 3 scoops £5

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