

Lunch Menu



Light Bites

homemade soup of the day	£6
<i>with warm ciabatta bread & butter [gfa, ve]</i>	
chicken & wild mushroom terrine	£7.50
<i>with pickled shallots, roasted garlic aioli & toasted brioche soldier [gfa]</i>	
vegetable sourdough bruschetta	£8
<i>warm roasted mediterranean vegetable sourdough bruschetta topped with lovage pesto [ve, gfa]</i>	
stout glazed beef short rib	£8.50
<i>with pickled red cabbage with fennel & black onion seeds & chive oil</i>	
scottish smoked salmon	£7.50
<i>with wild rocket, lemon & lime crème fraiche & crispy capers [gf]</i>	
southern fried chicken strips	£7.50
<i>with a house slaw & a sesame seed, jack daniels & honey dipping sauce</i>	
red leicester welsh rarebit	£8.50
<i>on toasted sourdough, with chefs homemade tomato & chilli chutney, micro watercress & sun blushed tomato salad</i>	



Big Bites

pan roasted chalk stream trout supreme	£17
<i>on a smoked fish spaghetti carbonara, finished with parmesan and lemon oil</i>	
confit leg of gressingham duck	£16
<i>with sweet braised red cabbage, roasted garlic and parsley mashed potatoes & redcurrant and thyme jus [gf]</i>	
slow roast pork belly	£15
<i>with sauteed baby potatoes, apple & honey glazed carrots & creamy cider sauce [gf]</i>	
chef's pie of the day	£13
<i>with chips, or mash & seasonal vegetables</i>	
harissa roasted aubergine	£12
<i>stuffed with spiced vegetable quinoa, with fire roasted red pepper purée & romanesco [ve]</i>	
roasted cajun chicken supreme	£15
<i>with a panko & herb topped mac n cheese & dressed house salad</i>	
roasted butternut squash salad	£13
<i>with sun blushed tomatoes, olives, pine kernels, rocket, vegan feta cheese, curried cauliflower with a balsamic fig glaze [ve]</i>	
<i>add chicken - £4.00</i>	



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

Lunch Menu



Burgers

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]



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

Classics

trio of cumberland sausages £13

with buttery mashed potatoes, seasonal vegetables & onion gravy

honey & mustard roasted ham £14

with fried eggs, chunky chips, & garden peas [gf]

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

baked potatoes 1 filling £9
£1.50 per extra filling

fillings:

- cheese
- beans
- tuna
- beef shin chilli

served with dressed house salad & homemade slaw

omelette 1 filling £9

fillings: 2 fillings £10

- ham
- cheese
- mushroom
- tomato
- spinach
- red onion

served with dressed house salad & skin on fries



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