

OUR CLASSIC MENU

SERVED ALL DAY TUESDAY TO SATURDAY

APPETIZERS & STARTERS

DEEP FRIED WHITEBAIT <i>garlic aioli</i>	3.90
RUSTIC ARTISAN BREADS <i>olive oil, roasted garlic & balsamic (GFO)</i>	5.20
FRESH KALAMATA & BOSCAIOLA OLIVE SELECTION (GF)	3.90
RUSTIC HAM HOCK TERRINE <i>chefs' own piccalilli, Hartington's Stilton & crisp apple salad (GFO)</i>	5.50
CREAMY GARLIC & CHIVE MUSHROOMS <i>toasted herb buttered sourdough, watercress (V)(GFO)</i>	5.50
HALLOUMI FRIES & DIPS <i>garlic & herb aioli & chilli, lime & herb dip (V) (GF)</i>	5.70
GOATS CHEESE & GRILLED TOMATO BRUSCHETTA	5.40
<i>balsamic pickled onions, basil dressing & rocket (V)(GFO)</i>	
GRILLED NACHOS	5.20 to share 8.90
<i>corn chips topped with guacamole, smoked tomato salsa, sour cream, jalapenos & Applewood smoked cheddar (V)(GF)</i>	
STICKY CHICKEN WINGS	5.40
<i>hoisin, honey & five spice glaze, Asian slaw & toasted sesame seeds (GF)</i>	
PAN FRIED GARLIC & CHILLI KING PRAWNS	5.90
<i>Spanish chorizo, dressed rocket & fresh lemon (GF)</i>	

MAGNIFICENT MAINS

ANDWHYNOT LINGUINI	13.90
<i>chicken fillet strips, smoked bacon & button mushrooms, creamy garlic, herb & white wine sauce, pea shoots & parmesan shavings (GFO)</i>	
SALMON, ATLANTIC PRAWN & CHIVE FISHCAKE	10.50
<i>seasoned skinny fries, dressed rocket & garlic aioli</i>	
ROASTED GARLIC CHICKEN BREAST	12.90
<i>buttered leeks & baby carrots, creamy mash, button mushroom & thyme sauce (GF)</i>	
SHREDDED DUCK TERIYAKI	13.90
<i>pak choi, mushroom, spring onion & beansprouts, ginger & soy sauce, fresh egg noodles</i>	
BUTTERNUT SQUASH, SPINACH & GOATS CHEESE BAKE	10.90
<i>smoked paprika, herb & panko crumb, rocket, shallot & tomato salad, Cajun wedges (V)</i>	
SUPERFOOD SALAD	10.90
<i>baby spinach, beetroot, charred fennel & red peppers, vine tomatoes, olives, quinoa, pea shoots & basil oil (V)(GF)</i>	

BLACKENED CAJUN SALMON	14.50
<i>grilled fennel, peppers & aubergine, seasoned sweet potato fries, tomato & red pepper coulis (GF)</i>	
ROASTED LAMB RUMP	14.90
<i>served pink, Rogan Josh sauce, basmati rice, coriander flat bread & mint raita</i>	
10oz RIBEYE OF PORK ON THE BONE	14.50
<i>mustard glaze, fried hen's egg, grilled pineapple, seasoned sweet potato fries & rocket (GF)</i>	
8 HOUR BRAISED BRISKET OF BEEF	13.90
<i>parsley mash, honey glazed carrots, wilted buttered greens & rich roast gravy (GF)</i>	
LARGE REAL ALE BATTERED FISH OF THE DAY	12.50
<i>hand cut, twice cooked chips, minted mushy peas, homemade tartare sauce & lemon wedge</i>	
THE SWEET CHILLI CHICKEN BURGER	10.90
<i>buttermilk battered chicken breast, topped with molten Cheddar cheese & a chilli, smoked bacon & chorizo jam, with skinny fries or hand cut, twice fried chips (GFO)</i>	
THE BLACK & BLUE BURGER	10.90
<i>our 6oz 100% beef burger, with blue cheese mayonnaise, Cajun onion rings & rocket, with skinny fries or hand cut, twice cooked chips. (VO) (GFO)</i>	
THE SMOKIN' STACK BURGER	11.90
<i>6oz 100% beef burger, stacked with crispy smoked back bacon, ale braised onions, melted smoked Cheddar & homemade BBQ sauce, with skinny fries or hand cut, twice cooked chips. (GFO)</i>	
THE VEGGIE STACK BURGER	10.50
<i>homemade sweet potato & corn burger, stacked with a carrot, fennel & red cabbage slaw, topped with garlic aioli, with skinny fries or hand cut, twice cooked chips (V)(GFO)</i>	
28 DAY MATURED, LOCAL 8oz BISTRO RUMP STEAK	16.50
<i>roasted garlic, grilled field mushroom & roast tomato, twice cooked, hand cut chips & rocket (GF)</i>	
28 DAY MATURED, LOCAL 8oz SIRLOIN STEAK	18.50
<i>roasted garlic, grilled field mushroom & roast tomato, twice cooked, hand cut chips & rocket (GF)</i>	
<i>Why not upgrade your burger or steak with sweet potato fries or Cajun wedges? Please add £1</i>	
<i>Add a sauce for £1? Stilton & chive / Mushroom & thyme / Cracked black pepper</i>	

FINISHING TOUCHES

SEASONED SKINNY FRIES WITH GARLIC AIOLI (V)(GF)	3.50
SEASONED SWEET POTATO FRIES (V)(GF)	3.50
TWICE COOKED, HAND CUT CHIPS	2.90
<i>topped with molten cheddar & red onion (V)(GF)</i>	3.90
CAJUN WEDGES (V)(GF)	2.90
GARLIC CIABATTA (V)(GFO)	3.20
<i>with molten cheddar</i>	3.90
FRESH SEASONAL SALAD (V)(GF)	3.90
REAL ALE BATTERED ONION RINGS (V)	2.90
DOOR STOP BREAD & BUTTER (V)(GFO)	1.95

DESSERTS

STICKY TOFFEE PUDDING <i>butterscotch sauce, vanilla ice cream (V)</i>	
CHEFS' SIGNATURE CHEESECAKE <i>please see your server for todays indulgent creation</i>	
DOUBLE BELGIAN CHOCOLATE BROWNIE <i>dark chocolate sauce, mint chocolate chip ice cream (V)</i>	
BANOFFEE PIE <i>biscuit base topped with toffee, fresh banana, whipped cream & chocolate shavings (V)</i>	
VERY BERRY SUNDAE <i>seasonal berries, meringue pieces, raspberry coulis & vanilla ice cream with whipped cream (V) (GF)</i>	
<i>All desserts 5.90</i>	
TEMPTING TASTING PLATE	9.95
<i>a selection of our chefs' signature cheesecake, double Belgian chocolate brownie, banoffee pie & sticky toffee pudding. Served with vanilla ice cream & seasonal fruits (VO)</i>	

(v) - Vegetarian suitable meal
(vo) - Vegetarian option available
(gf) - Gluten free (gfo) - Gluten free option available

We allocate a 2 hour table time, should you require your table for longer, please inform us upon booking. Please inform your server if you have any allergies, full allergy information is available upon request. It is important not to rely exclusively on menu information because sometimes, our recipes may change. Customers who consider themselves at risk should always seek advice from our team before ordering. Your food is cooked freshly for you, therefore our chefs are more than happy to amend most of their ingredients.