



WHATS ON...

Monday Steak Night

Triple cooked chips
& pepper sauce from £15

Freebie Tuesdays

Free starter with every
main course
(supplements may apply)

Wine Wednesdays

£10 bottle of house wine
with our 2 course deal

2 Courses for £20

Monday, Wednesday &
Thursday
12pm-9pm

Friday & Saturday
12pm-4pm

Sunday Roasts

2 courses for £22
2pm - 8pm

(all offers not available bank
holidays & national events)

Starters

French onion soup,
grilled cheese croutons
£6.5

Garlic bread, choice of plain,
cheese or tomato
£6.5

Hoi sin duck salad, on a bed of rice
and lettuce cups
£9.5 (£2 supplement)

Baked goats cheese in neapolitan sauce,
with Mediterranean vegetables
and toasted ciabatta
£7.5 GF

Honey & sriracha chicken wings
£8 GF

Chicken liver pate, toasted ciabatta
and tomato chutney
£8.5

Crispy ribs coated in Korean sauce
£10 (£3 supplement)

Prawn marie rose salad, with a poached
king prawn & croutons
£8.5 GF

Haddock & leek fishcake, with curried
tartare sauce
£8

King prawns & nduja butter on toasted
garlic ciabatta
£10 GF (£3 supplement)

Mushrooms baked with cream, garlic,
spinach & feta
£7 GF

We cannot guarantee our
products do not contain traces of nuts and or
seeds. If you have any allergies please let a
member of staff know.

GF = dishes can be made without gluten
ON REQUEST

Seafood

Trio of fish, seabass fillet, haddock and
leek fishcake, garlic and prawn cream
sauce with seasonal vegetables
£18

Beer battered haddock, triple cooked chips,
curried tartare sauce and mushy peas
£17

King prawn linguine, creamy white wine
sauce with tomato, spinach, chilli & feta
£18 GF

Firecracker salmon, lime rice and
Mediterranean vegetables
£20 GF (£3 supplement)

Vegetarian

Cottage pie with lentils and mixed
vegetables, topped with sweet potato
mash potato and vegetables
£15 GF

Vegetable and halloumi enchilada, peppers,
onions, tomato ragu, cheese, guacamole
and sour cream
£15

Goats cheese pasta tossed with red pesto,
tomatoes and Mediterranean vegetables
£14 GF (add garlic bread £2)

Chilli made with vegan mince,
peppers and kidney beans in a tomato chilli
sauce with rice and guacamole
£14 GF

Meat

Homemade pie, ask for todays selection
£18 GF

Pork tomahawk, apple & sage puree,
dauphinoise potato & crispy leeks
£18 GF

Tarragon chicken breast with pancetta
cream sauce, mash potato and roasted
broccoli
£15 GF

Chicken and nduja enchilada with
peppers onions, tomato ragu, cheese,
guacamole & sour cream
£18

JD glazed beef short rib, triple cooked
chips, onion rings & slaw
£20 GF (£3 supplement)

Fillet steak strips cooked in stroganoff
sauce with mushrooms and shallots.
Served with rice
£20 GF (£3 supplement)

Lamb shank, dauphinoise potato,
savoy cabbage & red wine jus
£24 (£6 supplement)

Double beef burger, pepper sauce,
cheese, fried onions on a brioche bun,
triple cooked chips and slaw
£16

226g Rump £23 / 200g Fillet £32
Tomatoes, mushrooms, triple cooked
chips and a sauce of your choice;
Peppercorn / Diane / Stilton
GF (£6 / £10 supplement)

Sides £4.5

Triple cooked chips / Beer battered onion rings
Cabbage and pancetta / Seasonal vegetables
Dauphinoise Potato / Greek Salad