Light Bites

Gluten free bread, with rosemary and sea salt butter V 5.75

Garlic gluten free bread V 3.85

Add cheese V 0.60

Marinated olives, with rosemary and sun-dried tomatoes VE 3.85

Pork Belly Bites, with wholegrain mustard and apple sauce 6.50



Chef's homemade soup of the day, gluten free bread V *VE 5.85

Teriyaki glazed Chicken Wings 7.60

Grilled asparagus and feta salad, new potatoes, and lemon and sea salt dressing VE 8.25

Battered king prawns, pea shoots and sweet chilli sauce £8.95
As a main 14.95



NON-GLUTEN CONTAINING INGREDIENTS MENU

To Share

Baked whole camembert, infused with garlic and rosemary, served with real ale chutney, and gluten free bread V 15.75

Seasonal Mains

Crispy pork belly, with wholegrain mustard mash, tender stem broccoli, herb roasted carrots and apple cider jus 17.95

Pan-fried salmon supreme, with herb roasted new potatoes, grilled asparagus and lemon and dill butter 18.50

Pan-fried chicken supreme, with dauphinoise potato, herb roasted carrots, tender stem broccoli and a bacon and lardon jus 16.95

8oz Sirloin steak, served with chunky chips, flat field mushroom, grilled tomato, and a choice of garlic and parsley butter or peppercorn sauce 29.50

Grilled asparagus and feta salad, new potatoes, and lemon and sea salt dressing VE 14.50

Add chicken 4.75

Our Classics

House burger, streaky bacon, mature cheddar cheese, lettuce, beef tomato, and house relish, with fennel slaw, and skin-on fries 15.95

Double up your burger 4.50

Add battered onion rings V 3.95

Plant-based burger, vegan cheese, lettuce, beef tomato, vegan relish, and skin-on fries VE 14.95

Pie of the day, smooth mash, spring greens, herb roasted carrots and red wine gravy 16.95

Veggie pie of the day, smooth mash, spring greens, herb roasted carrots and veg gravy VE 15.95

Crispy battered haddock and chunky chips, with buttered garden peas, and tartare sauce 16.80

Sides

Creamy mash VE 3.95

Skin-on fries or chunky chips VE 3.95

Add cheese 0.60

Spring greens VE 3.95

Mixed leaf salad, house dressing VE 3.50

Battered onion rings V 3.95

Fennel slaw V 3.50