

Light Bites

Choose any 4 for 20.00

Rosemary and sea salt focaccia, with The Cold Pressed Oil Company rapeseed oil, and balsamic syrup V 5.75

Garlic ciabatta V 3.85
Add cheese V 0.60

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

Pigs in blankets, with cranberry sauce 5.80

Deep fried whitebait, with garlic mayonnaise V 5.50

Starters

Parsnip and thyme soup, farmhouse bloomer VE 5.85

Warm goat's cheese and caramelised leek tart, peppery watercress, and balsamic glaze V 7.50

Roasted beetroot, pomegranate and bulgur wheat salad, sun-dried tomatoes, and citrus dressing VE 7.95
As a main 13.95
With chicken 4.75

Tempura king prawns, dressed rocket and sweet chilli sauce 8.95
As a main 13.95

For allergies and intolerances, please speak to your server about our pink plate policy.

V= Vegetarian VE = Vegan

*VE = Can be adapted for vegans

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To Share

Baked whole camembert to share, infused with garlic and rosemary, served with real ale chutney, and rosemary and sea salt focaccia V 15.75

Sunday Roasts

All our roasts are served with garlic and herb roasted potatoes, roasted carrots, braised red cabbage, sautéed sprouts, bottomless Yorkies, and traditional gravy

Sirloin of grass-fed beef and horseradish sauce 19.75

Roast turkey with pigs in blankets, pork and sage stuffing and cranberry sauce 18.95

Roast loin of pork with crackling and apple sauce 17.95

Trio of roasts: a bit of everything with all the trimmings 23.95

Roasted butternut squash with a maple glaze V *VE 14.75

Extras...

Cauliflower cheese V 4.50

Pork and sage stuffing 4.50

Roast potatoes V 4.50

Pigs in blankets with cranberry sauce 5.80

Our Classics

Prime British beef burger, crispy streaky bacon, mature cheddar cheese, lettuce, pickled red onion, beef tomato, and chef's burger sauce, with red cabbage slaw, and skin-on fries 15.95

Double up your burger 4.50

Add tempura battered onion rings V 3.95

'Heura' plant-based chorizo burger, vegan cheese, leaves, pickled red onion, vegan burger sauce, beef tomato, and skin-on fries VE 14.95

Steak and ale pie, creamy mash, glazed carrots, sautéed kale, and a rich red wine gravy 16.95

Roasted butternut squash, mushroom and thyme pie, wholegrain mustard mash, glazed carrots, sautéed kale, and Madeira jus VE 15.95

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

Pan-fried fillet of sea bass, dill potato cake, sautéed spinach, and a lobster and crayfish bisque 18.50

Sides

Creamy mash VE 3.95

Skin-on fries or chunky chips VE 3.95

Add cheese 0.60

Seasonal vegetables VE 3.95

Mixed leaf salad, house dressing VE 3.50

Tempura battered onion rings V 3.95

Red cabbage slaw V 3.50