

Autumn Menu...



To Start...

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Fried chicken du jour	7.95
Mackerel pate, pickled cucumber, capers & rye	7.95
Beer battered cod goujons, curry sauce, lemon & scraps	7.95
Chicken & tarragon croquettes, garlic butter	7.95
Seasonal soup du jour, bread & butter* (v)	5.95
Baked camembert (for two), confit garlic, warm bread & chutney (v)	13.50

To follow...

Cheese & bacon smash burger, relish, pickle & triple cooked chips	15.95
Pie of the week, mash/triple cooked chips & proper gravy	16.95
Autumn vegetable tarte tatin, green leaves & goats' cheese (v)*	14.95
Salmon & smoked haddock fishcake, spinach, herb velouté	16.95
Sausages & mash, roasted squash, black pudding, sage pesto	16.95

On the Side...

Buttered mash (v)	4.50
Seasonal greens (v)*	4.50
Triple cooked chips (ve)	4.50
Beer battered onion rings (v)	4.50

To Finish...

Sticky toffee pudding (v)	7.95
Deep fried apple pie (v)	7.50
Espresso martini tart (v)	7.95
Mum's bread & butter pudding (v)	7.50

Vegetarian dishes marked * can also be served as vegan. Please ask for vegan alternatives, we can try to accommodate where possible.

Please ask your server for vegan dessert choices.

Please speak to your server if you would like information regarding allergens.

All items subject to availability. Food served Thursday, Friday, Saturday 12pm-3pm / 6pm-9pm.

Sunday lunch sittings between 12pm-4.30pm – BOOKING ESSENTIAL!