



APPETISERS

Mixed Olives (v) (gf)	4
Stone in Mixed Olives	
Padron Peppers (v) (gf*)	6
Maldon Sea Salt	
Olive & Garlic Flatbread (v)	6.5
Garlic Butter, English Parmesan	
Baked Focaccia (v)	8.5
Aged Balsamic Vinegar & Cold Pressed Rapeseed Oil	

STARTERS

Soup of The Day (gf*) (v)	8.5
Baked Bread	
Prawn & Mango Salad (gf*)	12
Gem Lettuce, Sriracha Mayonnaise, Croutons	
Crispy Salt & Pepper Squid	8.5
Charred Lime, Togarashi Mayonnaise	
Tomato & Mozzarella Salad	9.5
Poached Peach, Basil Pesto, Smoked Almonds	
Pulled Beef Bruschetta (gf*)	10.5
BBQ Brisket, Red Wine Pickled Shallots, Parmesan	

SANDWICHES *(Available 12-2.30pm)*

<i>Served on White or Granary Bread Add Fries +3.5</i>	
Cumberland Sausage Sandwich	10.5
Colston Bassett Stilton, Red Onions	
Fish Finger Sandwich	10
Tarta Sauce, Gem Lettuce	
Roast Beef Sandwich	10.5
Mustard Mayonnaise, Rocket, Pickles	
Mature Cheddar Sandwich (v)	8.5
Beetroot Relish, Gem Lettuce	
Smoked Salmon Open Sandwich	12.5
Toasted Sourdough, Pickled Cucumber, Dill Mayonnaise	

SIDES

Fries	4.5
Broccoli & Crushed Nuts	6
Rocket & Parmesan Salad	6
Creamed Potatoes	6
Truffle Mayonnaise & Parmesan Fries	6.5

MAINS

Pan Fried Salmon (gf)	21.5
New Potatoes, Green Beans, Thai Red Curry Sauce	
'Chefs Cut' Beef & Guinness Pie	22
Honey Roast Carrots, Creamed Potatoes, Red Wine Gravy	
Confit Duck Leg (gf*)	22
Fondant Potato, Radicchio, Blackberry Sauce, Tenderstem Broccoli	
Fish & Chips	19.5
Battered Haddock, Hand Cut Chips, Crushed Peas, Lemon	
Roast Chicken Breast (gf*)	21
Creamed Potato, Romesco Sauce, Charred Courgettes, Hazelnut Pesto	
Moroccan Spiced Cauliflower Steak (v) (gf)	18
Cumin Red Lentils, Fresh Pomegranate, Golden Raisins	
8oz Flat Iron Steak <i>(Served Pink)</i> (gf*)	28.5
Salsa Verde, Tenderstem Broccoli, Red Wine Sauce, Truffle & Parmesan Fries	
Rump Cap Beef Burger (gf)	19.5
Sesame Bun, Cheddar, Chorizo Jam, Gem Lettuce, Gherkin, Fries	
*Crispy Halloumi Burger (v)	18.5
Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Gherkin, Fries	
<i>*Upgrade your Fries with Truffle Mayonnaise & Parmesan +£2</i>	

DESSERTS

Sticky Toffee Pudding (v)	9
Muscovado Caramel Sauce, Vanilla Ice Cream	
Warm Blueberry & Pistachio Tart (v)	9.5
Blackberry Sorbet, Honey	
Fruit Trifle (gf*)	9.5
Lemon Sponge, Strawberry Jelly, Basil Custard, Whipped Cream, 100s & 1000s	
Lemon Parfait (gf*)	9.5
Honey Ice Cream, Brandy Snap Mango Curd, Raspberry	
Macarons (gf) (v)	8
6 Flavoured Macarons as a light Dessert	
Warm Chocolate Brownie (v)	9.5
Peach Sorbet, Whipped Cream, Toasted Almonds	

(v) vegetarian

(v*) vegetarian on request

(gf) no gluten ingredients

(gf*) gluten ingredients can be omitted.

We cook with all allergens in our kitchen and cannot eliminate the risk of cross contamination. Please speak with the team regarding allergies or dietary requirements.