



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	
Mushroom & Truffle Parfait (v) (gf*)	9.5
Crispy Sage, Smoked Nuts, Red Onion & Beetroot Relish, Toasted Sourdough	
Whipped Goats Cheese Tart (v) (gf*)	9.5
Walnut Honey, Black Figs, Rocket	
Crispy Fish Cake	10.5
Prawn & Saffron Bisque, Pickled Fennel	
Braised Beef Bruschetta (gf*)	10.5
Braised Brisket, Sourdough, Crispy Onions, Parmesan	

SANDWICHES *(Available 12-2.30pm)*

<i>Served on White or Granary Bread Add Fries +3.5</i>	
Mature Cheddar Sandwich (v) Add Ham £2	8.5
Beetroot & Red Onion Relish, Gem Lettuce	
Fish Finger Sandwich	10
Tartar Sauce, Gem Lettuce	
Cumberland Sausage Sandwich	10.5
Colston Basset Stilton, Caramelized Red Onions, Rocket	
Pastrami Sandwich	10.5
Sauerkraut, Mustard Mayo, Rocket	

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, Pak Choi, Thai Red Curry Sauce	
Braised Beef & Guinness Pie	23
Creamed Potatoes, Tenderstem Broccoli & Red Wine Sauce	
Fish & Chips	19.5
Battered Haddock, Hand Cut Chips, Crushed Peas, Lemon	
Confit Duck Leg (gf)	22
Creamed Mustard Leeks, Sweet Potato Puree, Apple Relish	
Roast Chicken Breast (gf)	22
Creamed Potatoes, Wilted Kale, Nduja Bourguignonne Sauce	
Chargrilled Hispi Cabbage (v) (gf)	17
Butterbean Hummus, Jerusalem Artichoke Crisps, Smoked Almonds, Harissa Dressing	
Railway 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	
8oz Flat Iron Steak <i>(Served Pink)</i> (gf)	27.5
Roast Vine Tomato, Field Mushroom, Fries, Rocket	
Add Peppercorn Sauce +£3.95	
<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	
Classic Custard Tart (v)	10
Black Fig & Rum Soaked Prunes	
Warm Ginger Sponge (v)	9.5
Blood Orange Jam, Vanilla Custard	
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.