

MAIN MENU

If you have an allergy or intolerance, please speak to a team member before you order your food and drink. Full allergen & dietary information is available from our website.

A LITTLE APERITIF

WINTER SPRITZ	7.75
<i>Sipsmith Sloe, Aperol, Fever-Tree Italian Blood Orange Soda</i>	
STRAWBERRY BELLINI	7.50
<i>Strawberry purée, Prosecco</i>	
ELDERFLOWER SPRITZ	7.95
<i>St. Germain, White Grape & Peach Fever-Tree Soda, mint</i>	
FLOWER POWER 0%	5.50
<i>Seedlip Spice 94, apple juice, sugar syrup, muddled raspberries</i>	
A CARAFE OF PORETTI FOR TWO	10.20
<i>Two pint serve</i>	

WHILE YOU WAIT

SOURDOUGH COB, SALTED BUTTER, OLIVE OIL & BALSAMIC VINEGAR, MARINATED OLIVES (V)	5.95
FLATBREAD, BEETROOT HUMMUS, CHIPOTLE RELISH (VE)	3.75
SALT & PEPPER HALLOUMI STRIPS (V)	6.50
TRUFFLE BUTTER DOUGH BALLS (V)	5.95

TO START

FRIED BUTTERMILK CHICKEN	7.25
<i>Spicy mayonnaise, jalapeños, micro coriander</i>	
SPICED CARROT BHAJIS (VE*)	6.95
<i>Kachumber salad, coriander chutney</i>	
RED WINE GLAZED BEEF BRISKET	8.95
<i>Yorkshire pudding, pickled onion, Dijon mustard cream</i>	
PORK & SMOKED BACON SAUSAGE ROLL	7.25
<i>Golden beetroot piccalilli</i>	

TO SHARE

BAKED BRITISH CAMEMBERT (V)	12.25
<i>Honey & thyme, red onion & balsamic jam, charred sourdough</i>	
PLOUGHMAN'S	14.75
<i>Orange marmalade glazed ham, Butlers Mature Cheddar, pork & smoked bacon sausage roll, piccalilli, pickled onions, baby gem lettuce, charred sourdough, triple mustard mayonnaise</i>	

MAINS

CHEESE & BACON BEEF BURGER <i>Aged beef patty, crispy maple-smoked bacon, Butlers Mature Cheddar, pickles, burger sauce, skinny fries, garlic mayonnaise</i> <i>Add glazed beef brisket 2.00</i>	15.25
CHICKEN, HAM HOCK & PEA PIE <i>Creamed mash, roasted winter vegetables, gravy</i>	13.95
KING PRAWN, CHORIZO & GREEN LIPPED MUSSEL RISOTTO	16.50
GRILLED PORK, SAGE & THYME SAUSAGES <i>Savoy cabbage mash, crispy bacon, onion gravy</i>	12.25
ALE-BATTERED COD & TRIPLE-COOKED CHIPS <i>Sweet mushy garden peas, chunky tartare sauce</i>	14.25
DUO OF DUCK <i>Roast breast & confit of leg bon bon, carrot purée, Tenderstem® broccoli, potato terrine, gravy</i>	19.95
SPICY TOMATO & CHICKPEA CURRY (VE) <i>Cucumber tzatziki, potato saag aloo, pilau rice, flatbread</i>	14.00
ROASTED BUTTERNUT SQUASH & BEETROOT SALAD (V) <i>Whipped feta, toasted pumpkin seeds</i>	12.50

STONE - BAKED PIZZAS

Our crispy sourdough pizzas have a rich tomato sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.

Swap half of any pizza for our house salad with a balsamic dressing.

MARGHERITA (V) <i>with marinated buffalo Mozzarella, tomatoes, basil</i> <i>Vegan option available</i>	9.75
SALAMI PEPPERONI <i>with Peppadew® peppers, red chillies, jalapeños</i>	10.75
KOREAN-STYLE SPICY CHICKEN <i>with Peppadew® peppers, red onion, goats' curd, fresh chillies</i>	10.95
BEEF RAGU <i>with salami pepperoni, chorizo Ibérico, prosciutto ham</i>	12.50
PROSCIUTTO HAM <i>with caramelised pineapple, marinated tomatoes</i>	10.75
CHESTNUT MUSHROOMS (V) <i>with a parsley crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, balsamic glaze, lemon zest</i>	10.25

TO COMPLEMENT

TRUFFLE & ROCK SALT SKINNY FRIES OR TRIPLE-COOKED CHIPS (V*)	4.00
SKINNY FRIES OR TRIPLE-COOKED CHIPS (VE*)	3.50
SWEET POTATO FRIES (VE*)	3.75
MAPLE-ROASTED WINTER VEGETABLES (V)	4.50
SALT & VINEGAR ONION RINGS (V*)	3.50
ROCKET, CHERRY TOMATOES, OLD WINCHESTER CHEESE, BALSAMIC GLAZE (V)	3.50

CHARCOAL OVEN-COOKED STEAKS

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. Our steaks are served with triple-cooked chips, a smoked flat mushroom topped with tomato rarebit and watercress.

8oz RUMP RECOMMENDED MEDIUM <i>One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one</i>	18.50
8oz SIRLOIN RECOMMENDED MEDIUM RARE <i>Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling</i>	21.50
8oz RIB EYE RECOMMENDED MEDIUM <i>You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling</i>	24.50
8oz FILLET RECOMMENDED MEDIUM RARE <i>The most prized cut of all, the fillet is incredibly tender</i>	27.50
12oz ARGENTINIAN RIB EYE RECOMMENDED MEDIUM <i>Exceptional quality of beef from Argentina with great marbling which creates a superior flavour</i>	30.50
BÉARNAISE (V) / CHIMICHURRI (VE) / PEPPERCORN SAUCE	1.95

STEAK SIDES

UPGRADE TO TRUFFLE & ROCK SALT TRIPLE-COOKED CHIPS (V*)	0.50
CHARRED HISPI CABBAGE, SAGE & ONION CRUST, TRIPLE MUSTARD MAYONNAISE (V)	3.50
SALT & VINEGAR ONION RINGS (V*)	3.50

ROOM FOR SOMETHING SWEET?

TURN OVER FOR OUR DELECTABLE DESSERTS

DESSERTS

STICKY TOFFEE PUDDING, CARAMELISED BANANA, GINGERBREAD ICE CREAM (V)	7.95
BAKED BLUEBERRY CHEESECAKE, BERRY SAUCE (V)	6.95
CHOCOLATE & COCONUT PRALINE TORTE, CHERRY SORBET (VE)	7.95
DARK CHOCOLATE BROWNIE, MISO CARAMEL SAUCE, CHOCOLATE HONEYCOMB, PEANUT BUTTER ICE CREAM (V)	6.95

PERFECT FOR TWO THE SHARER (V)

*A selection of three of our desserts for those who can't decide!
Baked blueberry cheesecake, dark chocolate brownie and sticky toffee pudding*

15.75

DESSERT WINES

	125ML / BOTTLE	
QUADY WINERY, ESSENSIA ORANGE MUSCAT USA, 15% <i>Sweet oranges & apricots balanced with a fine citric acidity</i>	7.90	23.00
CARLO PELLEGRINO, PASSITO DI PANTELLERIA ITALY, 15% <i>Dried fruits & apricots; elegant in style</i>	7.90	23.00
SAINT CLAIR AWATERE NOBLE RIESLING NEW ZEALAND, 12.5% <i>Pear & stone fruit with a long lingering sweet honey finish</i>	10.55	31.00
CASTELNAU DE SUDUIRAUT, SAUTERNES FRANCE, 14% <i>Aromas of orange blossom & spices; soft & delicate</i>	10.55	31.00

SUNDAY ROASTS

We love Sundays and think they should be full of indulgence and spent with the people you love. That's why our roasts with home-made Yorkshire puddings, roast potatoes and all the trimmings are the perfect feast for all to enjoy.

[ASK ABOUT BOOKING YOUR TABLE](#)

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. Please speak to a member of staff should you have any concerns. Full allergen information is available at the bar or on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, shellfish, chicken, pork, duck or beef dishes do not contain bones or shells. For any more information on our menu, please ask a member of our team.