

Lunch dishes served 12-5 (Mon – Fri), 12.30-5 (Sat)

Coronation chicken sandwich, on soft brioche bun **11**

Toasted – ham and cheese sandwich, on seeded white **12.5**

Prawn marie rose sandwich, on soft brioche bun, crisp prawn **11**

Short rib of beef, on toasted sourdough, grilled smoked Applewood cheese, fried egg **12.5**

Feta, sweetcorn and pineapple salsa wrap, yoghurt and coriander coleslaw **10**

Bread, olives and dips

Tomato and rosemary focaccia **5.5** • Gordal olives **5.5**

pickled red pepper • basil pesto • tapenade • gherkin and black garlic **5.5 per dip**

Starters

Chicken liver parfait, pear and shallot chutney and toasted sour dough **11**

Cauliflower cheese croquettes, smoked anchovy **11**

Tomato arancini, truffle mayonnaise **11**

Mushroom parfait, grilled sourdough, crisp shitake mushrooms, smoked mayonnaise **11**

Black pudding scotch egg, smoked apple purée **11**

Soup of the day, served with bread **8**

Coarse country pate, pistachios, toasted sourdough, warm prunes **12**

Burgers

8oz beef burger, served on brioche bun with dill pickle and fries **15.5**

Choices of burger toppings

Maple cured smoked bacon, chilli avocado and fried egg **6.5**

Braised beef cheek, Portabello mushroom and onion ring **7.5**

Blackstick blue rarebit **4.5**

Spiced vegan bean burger, kidney beans, lentils, peppers, coriander & jalapeño and fries (ve) **17.5**

Buttermilk chicken burger, sweet chilli mayonnaise, Asian slaw and fries (n) **17.5**

Fish

Haddock and chips, peas, tartare sauce, curry sauce and chunky chips **17.5**

Grilled wild seabass, tomato confit, herb crust, mussel and fennel vol au vent **25**

Poached, smoked haddock, new potatoes, fish cream, spinach and poached egg **17**

Red Mullet, leek and potato croquettes and red wine braised squid **24**

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Our dish descriptions may not include all of the ingredients used to make the dish. If you have a food allergy
please speak to a team member before ordering*



Meat

Pie of the day, served with its own accompaniments **18**

Braised pig cheek, apple pomme Anna and smoked eel **27**

Salt aged duck breast, pressed potato terrine, artichokes, Alsace bacon and peas **24**

Beef fillet, chips, Parsley butter, garlic and gherkin ketchup **39**

10oz Ribeye, chips, parsley butter, garlic and gherkin ketchup **39**

Steak sauces, peppercorn, béarnaise **5.5**

14oz Chateaubriand (to share for 2) **85**

chips, parsley butter and a choice of peppercorn or béarnaise sauce

20oz Wing rib (to share for 2) **85**

chips, parsley butter and a choice of peppercorn or béarnaise sauce

Vegetarian

Grilled Hispi cabbage, bubble and squeak and roasted onion puree (ve) **18.75**

Pumpkin and potato gnocchi, sage butter and grilled broccoli (v) **17**

Squash, ricotta and spinach pie, fennel confit, cheese sauce (v) **18**

Salads

Cesar salad **11**, baby gem lettuce, Parmesan cheese, pickled anchovies, crouton
(add grilled chicken) **17**

Warm winter vegetable salad, golden beetroot, pearl barley, roasted pumpkin, watercress
and chicory **15**

Sides

6

- chips •fries •mashed potato •kale and bacon
- spinach and mushrooms •Parmesan and truffle fries (£1 supplement)

Available on Sundays only

Roast Beef or Pork **21**

Vegetarian nut roast **18**

All served with roast and mashed potato, mixed vegetables, gravy and Yorkshire pudding

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