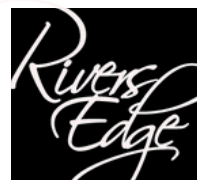


DINNER

SERVED 6-9



SINCE 1380

STARTERS

SOUP OF THE DAY 	Crusty bread roll	8.5
PAN FRIED HALLOUMI & ROASTED CHESTNUT SALAD	Served with honey & mango dressing	9
CLASSIC PRAWN COCKTAIL 	Bread & butter	10
ROASTED WALNUT & AVOCADO SALAD 	Sun blush tomatoes & truffle dressing	10
PAN FRIED MUSHROOMS & ROASTED CHESTNUTS 	In creamy garlic & parsley sauce with crusty bread	12
HOMEMADE NACHOS 	Topped with Jalapenos & melted cheese, with fresh guacamole, salsa & sour cream	8

BURGER FACTORY

CHOOSE FROM AN 8OZ BEEF BURGER OR CHICKEN FILLET BURGER	15
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Served in a toasted brioche bun, with burger sauce, baby gem lettuce & tomato, with fries and coleslaw

ADD BACON, MONTEREY JACK CHEESE, STILTON, BRIE, HALLOUMI, HASH BROWN OR FRIED EGG	2
ADD BBQ PULLED PORK, BEEF CHILLI OR EXTRA BURGER	4

SIDES

FRIES	4
CHUNKY CHIPS	5
HOUSE SALAD	4
VEG BOWL	5
GARLIC BREAD/CHEESY GARLIC BREAD	4 / 5
ONION RINGS	4
POTATO WEDGES	4

 = Gluten free option available.  = Vegan Option Available

Please speak to your server if you have any dietary requirements. Please be aware that due to the nature of our kitchen, we cannot guarantee that any of our dishes made in house are completely free of any of the 14 recognised allergens. All prices are in GBP and include VAT at the current rate.

DINNER

SERVED 6-9



SINCE 1380

MAINS

HOMEMADE NACHOS ♥	Seasoned tortilla chips topped with jalapenos & melted cheese. Served with fresh guacamole, salsa & sour cream	13
ADD CAJUN CHICKEN BREAST, BBQ PULLED PORK OR BEEF CHILLI		4
LOCAL ALE BATTERED FISH ✕	Served with chunky chips, garden peas & tartare sauce	19
8OZ SIRLOIN STEAK ✕	Seasoned with garlic & thyme. Served with roasted tomato, flat mushroom & chunky chips	28
12OZ PORK T-BONE STEAK ✕	With chive & mustard mash, a medley of veg & creamy cider sauce	24
CHICKEN, BACON & BLACK PUDDING STACK	Topped with melted stilton, served with potato wedges & salad	18
BEEF & MUSHROOM LASAGNE ✕	Served with garlic bread & salad	18
BEEF CHILLI CON CARNE ✕	Served with rice & tortilla chips	17
HONEY GLAZED GAMMON STEAK ✕	Topped with pineapple or fried egg. Served with chunky chips & salad	20
VEGAN SAUSAGES & GRAVY ✕♥	Served with crushed new potatoes, onion gravy & medley of a vegetables	16
VENISON & RED WINE PIE	In a puff pastry crust, with new potatoes & vegetables	20
HALLOUMI, CARROT & ORANGE SALAD ✕	With roasted chickpeas & sun blushed tomatoes, drizzled with honey & mustard dressing	17
MUSHROOM & SPINACH STROGANOFF ✕♥	Served with rice	20
CHICKEN BALTI ✕	Served with rice, poppadum & mango chutney	19

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DINNER

SERVED 6-9



SINCE 1380

HOMEMADE DESSERTS

CHEESECAKE OF THE DAY	Ask for today's homemade selection	10
LEMON & BLUEBERRY ETON MESS	Crumbled meringue & whipped cream	9
RASPBERRY & ALMOND TART ♡	Served with vegan ice cream	9
RHUBARB & MIXED BERRY CRUMBLE ✕♡	Served with custard	9
HAZELNUT & CHOCOLATE BREAD PUDDING	Served with vanilla ice cream	10
LOADED YORKSHIRE PUDDING	Filled with golden syrup, salted caramel ice cream, marshmallows, Biscoff Sauce & a Biscoff crumb	10

SUNDAES

CHOCOLATE BROWNIE ✕	Chocolate brownie pieces, chocolate sauce, vanilla & chocolate ice cream, topped with whipped cream & a wafer	10
STRAWBERRIES & CREAM ✕	Fresh strawberries, clotted cream, strawberry ice cream, topped with whipped cream & shortbread biscuit	10
CARAMEL BISCOFF	Salted caramel & vanilla ice cream, biscoff sauce, Biscoff biscuits, topped with whipped cream & Biscoff crumb	10

ICE CREAM & SORBET 2 SCOOPS £6, 3 SCOOP £8

VANILLA, STRAWBERRY, CHOCOLATE, SALTED CARAMEL, MANGO
SORBET, RASPBERRY SORBET, CHAMPAGNE SORBET, BLOOD ORANGE
SORBET

REGIONAL CHEESE PLATTER 3 CHEESE £14

MATURE CHEDDAR, WEST COUNTRY BRIE, STILTON
Artisan biscuits, Celery, Apple, Grapes, Unsalted Butter

LIQUEUR COFFEE ALL £10

IRISH (Jameson)

FRENCH (Grand Marnier)

ITALIAN (Disaronno)

PARISIENNE (Courvoisier)

CALYPSO (Tia Maria)

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WINE



CHAMPAGNE & SPARKLING

BTL 125

H. Lanvin & Fils Brut NV - France	79	13.5
H. Lanvin & Fils Rosé Brut NV - France	85	
Moët & Chandon Impérial Brut NV - France	150	
Veuve Clicquot Yellow Label Brut NV - France	175	
Terre del Doge Prosecco - Italy	29	5.8

WHITE

BTL 250 175

Le Sanglier Vin de France Blanc - France	24.5	8.75	6.25
Morajo Pinot Grigio - Italy	24	8.5	6.25
Millstream Chenin Blanc - South Africa	25	9	6.5
Silver Lake Sauvignon Blanc - New Zealand	38	13	9.5
Pocket Watch Chardonnay - Australia	29	10	7.75
Gavi, Terre del Barolo - Italy	38		
Viognier 'Les Gazelles' IGP Pays d'Oc, J. M. Aujoux - France	33		

ROSÉ

BTL 250 175

Henri Gaillard Côtes de Provence Rosé - France	36		
Morajo Pinot Grigio Blush - Italy	24.5	8.75	6.25
Bad Eye Deer Zinfandel Rosé - USA	24.5	8.75	6.25

RED

BTL 250 175

Le Sanglier Vin de France Rouge - France	24.5	8.75	6.25
Spearwood Shiraz - Australia	26	9	6.75
Bougrier Pure Vallée Pinot Noir - France	31	10.75	7.75
Ocarina Merlot - Chile	24.5	8.75	6.25
Vinas de Mednoza Malbec - Argentina	34	12	9
Côtes du Rhône, Cuvée St Laurent - France	34		
Medievo Rioja Reserva - Spain	35		

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