

Starters & Sharers

Olives , marinated in garlic & rosemary (V,GF,VG)	£4.95
Rosemary & sea salt focaccia bread , served warm with oils & butter	£4.95
Potato skins , topped with either bbq pulled pork & mozzarella (GF) or salsa & mozzarella (V,GF)	£7.95
Pate of day , served with a warm bread roll, chutney & pea shoots	£6.95
Duck bon bons , served with dressed salad & hoisin	£7.95
Breaded mushrooms , served with dressed salad & garlic mayo (V)	£6.95
Seafood medley , king prawns, smoked salmon & crab in seafood sauce with dressed salad & warm bread roll	£8.95
Pigs in blankets , glazed in honey & mustard with bbq sauce & dressed salad	£6.95
Chefs sticky ribs or chicken , served with homemade coleslaw & pea shoots	£8.95
Dirty fries sharer , topped with homemade chilli con carne & melted cheddar (GF) or BBQ pulled pork & melted mozzarella (GF) or red onion, tomato, jalapeno & melted cheddar. (V,GF)	£16.95
All served with sour cream & chive & guacamole	
Nachos sharer , topped with melted cheddar, jalapenos & salsa, with a home made chilli con carne bowl, sour cream & chive & guacamole (GF) (V option)	£18.95
Fish platter , panko coated calamari, breaded whitebait, whole tail scampi, crab cakes, & panko butterfly prawns served with dressed salad garnish, sweet chilli & homemade Tartare	£18.95
Meat platter , spicy chicken wings, duck spring rolls, honey & mustard glazed pigs in blankets, breaded pate filled mushrooms & southern fried chicken goujons, served with dressed salad garnish, BBQ sauce & sour cream & chive	£18.95

Mains

10oz Ribeye , served on a sizzling skillet of onions & mushrooms with baked tomato, skinny fries & creamy pepper sauce (GF)	£25.95
Sea bass fillet , on a bed of roasted mediterranean vegetables, lemon rice & balsamic glaze (GF)	£18.95
Sizzling fajitas , beef fillet, chicken breast, king prawn or halloumi with sour cream & chive, guacamole & grated mature cheddar	£18.95
House beer battered cod & chips , served with our minted mushy peas & homemade tartare (GF)	£16.95
Home made chilli con carne , with rice, nachos, sour cream, grated cheddar & guacamole (GF)	£17.95
Home made stroganoff , beef fillet (GF) or wild mushroom (V,GF) with rice & sour cream & chive	£17.95
Creamy tagliatelle , baked salmon fillet & asparagus (GF) add garlic ciabatta for £2	£19.95
Chefs sticky chicken & ribs , cajun fries, homemade coleslaw & sour cream & chive (GF)	£18.95
House curry , poppadoms, mango chutney, minted yoghurt & kachumber salad (GF)	£17.95
- Please ask for todays options -	
Pie of the day , served with a selection of vegetables, mashed potatoes & meat gravy (V OPTION)	£17.95
House burgers , your choice of homemade 8oz beef, battered lemon chicken breast, beer battered halloumi or vegetarian, served in a loaded bun with chips, relish & homemade coleslaw.	£15.95

Sides

Creamy bacon & cheese pasta (GF)	£5.95	Chips / Skinny (V,GF,VG)	£3.75
Seasonal Vegetables (V,GF,VG)	£2.95	Cheesy chips / Skinny (V,GF)	£4.95
Battered onion rings (V,VG)	£4.45	Garlic ciabatta (V)	£4.45
Dressed salad (V,GF,VG)	£2.50	Homemade coleslaw (V)	£1.50

We use local produce where possible and all dishes are prepared to order so may take time.

We cannot guarantee that any food item is completely free from allergens. If you have any specific dietary needs or allergies please speak to your server. (V) Vegetarian (VG) Vegan. (GF) Gluten Free. (option) Can adjust meal to suit description.

Sunday Menu

Starters & sharers

Olives , marinated in garlic & rosemary (V,GF)	£4.95
Rosemary & sea salt focaccia bread , served with oils & butter (V)	£4.95
Duck bon-bons , served with dressed salad & hoisin	£7.95
Breaded mushrooms , served with garlic mayo & dressed salad (V)	£6.95
Pate of day , served with warm bread roll, chutney & pea shoots	£6.95
Dirty fries , topped with homemade chilli con carne & melted cheddar (GF) or BBQ pulled pork & melted mozzarella (GF) or red onion, tomato, jalapeno & melted cheddar (V,GF)	£16.95
All served with sour cream & chive & guacamole	
Fish platter , panko coated calamari, breaded whitebait, whole tail scampi, crab cakes, & panko coated butterfly prawns served with dressed salad garnish, sweet chilli & homemade Tartare	£18.95
Meat platter , spicy chicken wings, duck spring rolls, honey & mustard glazed pigs in blankets, breaded pate filled mushrooms & southern fried chicken goujons, served with dressed salad garnish, BBQ sauce & sour cream & chive	£18.95
Nachos Sharer , topped with melted cheddar, jalapenos & salsa served with home made chilli con carne bowl & sour cream & chive & guacamole (GF) (V option swap chilli for vegan meatballs in salsa)	£18.95

Mains

A selection of Traditional Sunday Roasts will be available

Add an extra portion of Yorkshire pudding, stuffing, roast potatoes & gravy	£3.95
Sea bass fillet , on a bed of roasted mediterranean vegetables, lemon rice & balsamic glaze(GF)	£18.95
House burgers , your choice of homemade 8oz beef, battered lemon chicken breast, beer battered halloumi or vegetarian, served in a loaded bun with chips, burger relish & home-made coleslaw	£15.95
Pie of the day , served with a selection of vegetables, mashed potatoes & meat gravy (VG option)	£17.95
House beer battered cod & chips , with our minted mushy peas, & homemade tartare (GF)	£16.95
All day brunch , 2 pork sausages, smoked bacon rashers, 2 fried eggs, roasted tomatoes, mushrooms, beans and chips.	£14.95
Home made stroganoff , beef fillet (GF) or wild mushroom served (V,GF) with rice & sour cream	£17.95

Sides

Creamy bacon & Cheese pasta	£5.95	Chips / Skinny (V,GF,VG)	£3.75
Seasonal Vegetables	£2.95	Cheesy chips / skinny(V,GF,)	£4.95
Battered onion rings (V)	£4.45	Garlic ciabatta (V,)	£4.45
Dressed salad (V,GF,VG)	£2.50	Home made coleslaw	£1.50

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Lunch menu

Breaded whole tail scampi , served with skinny fries, dressed salad & homemade tartare.	£11.95 (S) £14.95 (L)
Quinoa salad , topped with smoked mackerel or pan fried halloumi both dressed with balsamic balsamic glaze	£13.95
Ploughmans , ham, cheddar, stilton, bread roll, apple, pickle, pickled onion, dressed salad	£13.95
Creamy bacon & cheese pasta , served with garlic ciabatta	£12.95
Fish cake of the day , served with skinny fries, dressed salad & sweet chilli dip (GF)	£11.95 (S) £14.95 (L)
Honey glazed ham , served warm with skinny fries, pineapple, fried egg, peas & tomato chutney	£13.95

Wraps & Jacket potatoes

wraps served with skinny fries & homemade coleslaw

Seafood medley in mary rose sauce & mixed leaves	£9.95
Pan fried halloumi, peppers & salsa (V)	£9.95
Beef fillet with horseradish mayo & pea shoots	£9.95
Coronation Chicken & mixed leaves	£9.95
Honey glazed ham, cheddar & pineapple	£9.95

Jacket potatoes served with dressed salad & butter portion

Seafood medley in mary rose sauce (GF)	£9.95
Grated mature cheddar with baked beans or homemade coleslaw (V,GF)	£9.95
Home made chilli con carne (GF)	£9.95
BBQ pulled pork & melted mozzarella (GF)	£9.95
Coronation chicken (GF)	£9.95
Curry of the day	£9.95

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Children's menu £8.95

Main meal & ice cream scoop with flake

Starters / snacks

Garlic ciabatta	£2.45
Garlic ciabatta with melted cheese	£3.25

Main meals

Breaded whole tail scampi

Sausages

Battered chicken bites (GF option)

Fillet steak strips (GF) (additional £2)

Battered cod goujons(GF option)

Pizza twist (margherita or pepperoni)

served with skinny fries & a choice of peas or beans

Pasta with tomato sauce (V,VG) or bolognese,

served with garlic ciabatta.

Jumbo hot dog,

served a choice of peas, or beans

Ice cream flavours available...

vanilla, chocolate, strawberry, mint choc, salted caramel,

rum & raisin, blackcurrant sorbet

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