



SMALL PLATES

- Baked Camembert (v)** with toasted bloomer **£8.50**
Bucket of Whitebait with tartare sauce **£6.25**
Marinated Olives & Bread (v) **£4.95**
Salt & pepper Squid with paprika mayonnaise **£6.95**
Ham hock Croquettes with homemade piccalilli **£ 6.50**

MAINS (SPECIALS CAN BE FOUND ON THE BLACK BOARD)

- Homemade Beef Burger and chips** in a toasted brioche bun **£12.50**
Ale battered Hake & chips with warm crushed minted peas **£13.95**
Smoked Haddock Kedgerree with egg, peas, mushrooms and curried rice **£13.95**
Steak & Kidney suet steamed pudding with roast vegetables, mash potato & gravy **£14.95**
Puy lentil burger (v) in a brioche bun, field mushroom, Manchego, sweet potato fries **£12.95**
Garden Tartiflette (v) with potato, mushroom, spinach, onions & glazed with Reblochon **£12.95**
Caesar Salad with eggs & anchovies
Small (v): £6.25/with chicken **£8.50** **Large (v):** £11.95/ with chicken **£15.45**
Sausage meal **£11.45** **Premium *** **£13.50** Please choose sausages from our board
All sausage meals are served with creamy mash potato, caramelised onion & gravy

SIDES DISHES each £3.25

- Mixed vegetables, Garlic & thyme beans,**
Chips, Ale battered onion rings, Mixed salad

LITTLE GUESTS

- Sausage & mash** with beans **£7.50**
Fish & chips with peas **£7.50**
Burger & chips **£6.95**
Macaroni & cheese **£6.50**

DESSERTS

- Hot chocolate fondant** served with raspberry panna cotta ice cream **£6.95**
Crème Brûlée **£6.25**
Warm Treacle tart served with vanilla ice cream **£6.50**
Trio of Ice cream **£6.25**
Trio of Sorbet **£6.25**
Dessert of the week

Not all ingredients are listed on our menu. If you require further information on ingredients which may cause you allergy or intolerance, speak to our server before ordering and we will inform the kitchen staff to avoid risks of cross contamination.