

GRAZING

NOCELLARA GREEN OLIVES ⑆ 162kcal Maldon sea salt	5.00
WARM FOCACCIA BREAD ⑆ 630kcal Extra virgin olive oil and balsamic	5.50
ROASTED & SALTED CASHEWS ⑆ 466kcal	4.50
CARAMELISED CHILLI HONEY NUTS ⑆ 726kcal Cashews, pecans, pistachios	5.00

SHARERS

NACHOS ⑆ 1499kcal Multigrain tortilla nachos, five bean chilli, melted Cheddar cheese, sour cream, guacamole	12.50
BAKED CAMEMBERT ⑆ 1086kcal Pistachios, apricots, chilli infused honey, extra virgin olive oil, focaccia sticks	14.00

SMALL PLATES

SPICED HUMMUS ⑆ 263kcal Focaccia sticks, extra virgin olive oil, pomegranate seeds, coriander cress	7.00	COD GOUJONS 402kcal Atlantic cod goujons in herb batter, tartare sauce	7.50
DUCK CROQUETTES 563kcal Smoky chipotle mayonnaise, spring onion, flat leaf parsley	7.50	SMOKED HADDOCK & DILL CROQUETTES 320kcal Crispy kale, Maldon sea salt, tartare sauce	7.50
STICKY THAI CHICKEN BITES 495kcal Toasted sesame seeds, spring onion, coriander cress	7.50	TEMPURA PADRON PEPPERS ⑆ 307kcal Maldon sea salt, smoky chipotle mayonnaise	7.00
CURRIED CAULIFLOWER WINGS ⑆ 274kcal Madras batter, mango relish, chilli flakes, spring onion	7.00	HALLOUMI FRIES ⑆ 737kcal Tracklements chilli jam, garlic and parsley mayonnaise, pomegranate seeds	7.50
TOMATO & BASIL SOUP ⑆ 287kcal Warm focaccia bread	7.50	KING PRAWNS PIL PIL 470kcal Chilli, garlic and parsley butter, warm focaccia bread	8.00

PUB CLASSICS

SAUSAGE & MASH 1018kcal	15.50
Cumberland sausage, creamed mash, roasted red onions, red wine gravy	
HAM & EGGS 830kcal	14.50
Honey roasted ham, fried free range eggs, triple-cooked chips	
SCAMPI & CHIPS 912kcal	16.00
Breaded wholetail scampi, triple-cooked chips, smashed peas, grilled lemon	
FISH & CHIPS 900kcal	18.00
Atlantic cod fillet, herb batter with Maldon sea salt, triple-cooked chips, smashed peas, grilled lemon	
HUNTERS CHICKEN 1192kcal	16.00
Grilled chicken breast in BBQ sauce, topped with smoked streaky bacon and Cheddar cheese. Triple-cooked chips, house slaw	

HANDCRAFTED PIES

Served with creamed mash 274kcal or triple-cooked chips 374kcal, red wine gravy, seasonal greens

SPICED CAULIFLOWER, SPINACH & LENTIL PIE ⑥ 642kcal	15.50
CHICKEN, HAM HOCK & LEEK PIE 902kcal	16.00
Shredded British chicken, ham hock in a cream sauce	
STEAK & ALE PIE 848kcal	16.50
Hand diced British beef braised with onions and ale in a rich meat sauce	

MAINS

KALE CAESAR ⑤ 564kcal	12.50
Baby spinach, sunblushed tomatoes, Gran Moravia cheese, focaccia croutons, soft-boiled free range egg - add grilled halloumi 3.50 433kcal, chargrilled chicken 4.00 237kcal, grilled prawns 4.00 135kcal, salmon fillet 7.00 300kcal	
CHIMICHURRI SHREDDED CHICKEN RICE BOWL 986kcal	16.50
Brown rice, kale, paprika chickpeas, baby spinach, fennel, flat leaf parsley, seeded avocado, pomegranate seeds, sour cream dressing, grilled lemon	
PLANT BASED "BEEF" RAGU ⑥ 803kcal	15.50
Plant based beef, rigatoni pasta, sunblushed tomatoes, rocket, extra virgin olive oil	
GRILLED SALMON 543kcal	17.50
Fennel, cucumber and baby potato salad, red chillies, grilled lemon, sour cream dressing, flat leaf parsley, mint, pomegranate seeds	
28 DAY AGED SIRLOIN STEAK 1160kcal	24.00
Chargrilled 8oz sirloin steak, triple-cooked chips, slow roasted beef tomato, flat mushroom, peppercorn sauce, dressed house salad	

BURGERS

WAGYU BURGER 1192kcal 17.50
6oz Wagyu beef patty, Tennessee seeded brioche bun, burger sauce, gem lettuce, beef tomato, pickled gherkins, triple-cooked chips

BUTTERMILK CHICKEN BURGER 1383kcal 16.50
Buttermilk chicken breast, coated in panko crumb, Tennessee seeded brioche bun, burger sauce, gem lettuce, beef tomato, pickled gherkins, triple-cooked chips, house slaw

BETROOT, CORIANDER & MINT BURGER 887kcal 14.00
Plant based pretzel bun, burrito mix, pineapple, lemongrass and ginger dressing, gem lettuce, beef tomato, pickled gherkins, triple-cooked chips

Add Barber's vintage Cheddar 351kcal, smoked streaky bacon 156kcal 2.00 each
Swap fries to sweet potato fries +20kcal 2.00

SANDWICHES SERVED MON-SAT UNTIL 5PM

Served on sliced bloomer bread with a mug of triple-cooked chips 347kcal or a dressed house salad 127kcal

Swap fries to sweet potato fries +20kcal 2.00

COD GOUJON SANDWICH 738kcal 10.00
Atlantic cod goujons in herb batter, gem lettuce, tartare sauce

CBLT SANDWICH 730kcal 10.00
Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce, mayonnaise

AHT SANDWICH 988kcal 10.00
Avocado, halloumi, tomato, dill oil, Traclements onion marmalade

STEAK SANDWICH 682kcal 11.00
4oz sirloin steak, Traclements onion marmalade, gem lettuce, horseradish

SIDES

TRIPLE-COOKED CHIPS 4.50
448kcal

SWEET POTATO FRIES 5.00
549kcal

HOUSE SLAW 3.00
283kcal

SEASONAL GREENS 3.50
111kcal

HOUSE SALAD 4.00
127kcal
Gem lettuce, baby spinach, diced cucumber and beef tomato, red onion, red peppers, grated carrot, lemon, extra virgin olive oil dressing

PUDDINGS 7.50 EACH

LOTUS BISCOFF CHEESECAKE 921kcal

Dulce De Leche caramel sauce, vanilla pod ice cream, mint

BELGIAN WAFFLE 692kcal

Dulce De Leche caramel sauce, vanilla pod ice cream, mint

SALTED CARAMEL

PROFITEROLES 597kcal

Warm chocolate sauce

LEMON TART 733kcal

Raspberry sorbet, crushed meringue, whipped cream

WARM CHOCOLATE BROWNIE 829kcal

Salted caramel, vanilla pod ice cream, chocolate sauce

AFFOGATO 642kcal

Vanilla pod ice cream, crushed biscuit, espresso, chocolate sauce

ON SUNDAYS WE ROAST

All our Sunday roasts are freshly prepared and served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

TOPSIDE BEEF 1230kcal

20.00

HALF ROAST CHICKEN 1538kcal

18.00

Sage and onion stuffing

SWEET POTATO & CHESTNUT 1049kcal 838kcal

16.50

*served without Yorkshire pudding

SIDES

CAULIFLOWER CHEESE 319kcal 4.00

SAGE & ONION STUFFING 323kcal 3.00

PIGS IN BLANKETS 249kcal 4.00

EXTRA YORKSHIRE 123kcal 2.00

SERVED SUNDAYS ONLY

Ⓥ Suitable for vegetarians. Ⓟ Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000kcal a day. **Allergen Information.** Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind.

All prices include VAT. A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.