LUNCH OFFER CHOOSE ANY LUNCH DISH

WITH A SOFT DRINK* FOR 13.00

Offer available Monday to Friday | 12pm-3pm

*Upgrade to an alcoholic drink for just 2.00. To & Cs apply.



PRIX FIXE MENUS

TWO COURSES FOR 18.50 THREE COURSES FOR 23.50

Monday to Friday | All Day (dishes marked with ●)

	SMALL	PLATES	
• Crispy Fried Chicken (gf)	Halloumi Fries (v) (gf) 9.75 cornflake crumb, chipotle mayo, pomegranate, coriander		Crispy Pork Belly Bites (gf) 9.00 BBQ Gochujang, toasted sesame, lime
• Crispy Squid (gf)	Pear & Cropwell Bishop Stilton Salad (v) (gf) 10.00 pecans, oak leaf, honey & lemon dressing		Potted Hot-smoked Trout (gfa) 8.75 horseradish crème fraîche, pickled fennel & dill,
● Butternut Squash Soup (v) (gfa)			toasted sourdough
	SHA	RERS	
Bread & Olive Board (ve) 14.25 artisanal sourdough, focaccia, rustic pitta bread, pitted Greek olives, sun-blushed tomato, olive oil & balsamic dip		Baked Camembert (v) 19.00 hot chilli honey, rosemary, onion marmalade, black pepper & sourdough	
Served from Monday	LU l to Saturday from 12pm until 5	N C H pm · All our sandwiches are se	erved with skin-on fries
Fish Finger Sandwich 13.75	Grilled Chicken Sandwich 13.75		6oz Bavette Steak (gf) 14.25
beer-battered haddock, lettuce, tartare sauce, farmhouse bread	sun-blushed tomato, tarragon mayo, watercress,		roasted garlic & shallot butter, skin-on fries
Philly Steak Wrap 14.25	farmhouse bread		Rigatoni (ve) vegan 'Nduja, tomato ragu, black olives, rosemary, roast garlic, crispy capers
grilled steak, roasted peppers & onions, American cheese, pickles, aïoli	Grilled Halloumi & Hone beef tomato, baby spinach, lem	ey Focaccia (v)13.75	
American cheese, pickies, alon	beer tomato, baby spinach, lemon mayo		Honey & Mustard Roast Ham (gf)
	МА	INS	
Beer-battered Fish & Triple-cooked Chips (gf) 18.50 North Sea haddock, pea purée, tartare sauce	Hand-raised Beef & Ale F seasonal greens, thyme-roaste	Pie 18.75 d carrot, mashed potato, gravy	Pear & Cropwell Bishop Stilton Salad (v) (gf)14.25 pecans, oak leaf, honey & lemon dressing
Maple-glazed Pork Belly (gf)			Thai Red Curry (ve) (gf)
triple-cooked chips		18.00	rice, lentils, grilled broccoli
	smoked fish, prawns & salmon mashed potato, poached egg, te	, dill & peas,	
	GRI	LLS	
• Chuck & Rib Burger 17.95	Crispy Chicken Burger		Smoked Mushroom Burger (ve) 16.25
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	brioche bun, tarragon mayo, iceberg lettuce, skin-on fries		vegan 'Nduja mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries
		AKS	
all served with slow-roasted t	omato, roasted mushroom, water	cress and a choice of fries, triple-	cooked chips or buttered mash
8oz Flat-iron Steak (gf) 19.00	8oz Sirloin Steak (gf)	29.50	10oz Ribeye Steak (gf) 28.50
8oz Rump Steak (gf)	8oz Fillet Steak (gf)	37.50	
	SAU	CES	
Peppercorn Sauce (gf)	Roasted Garlic & Shallot	Butter (gf) (v)1.50	Bearnaise Sauce (gf) (v)4.00
	SII	DES	
Triple-cooked Chips (gf) (ve)	5.25 Beer-battered Onion Rings (gf)		
Truffle Parmesan French Fries (gf) 6.25 Buttered Savoy Cabbage (gf) (vea)			? (gf) (vea)
Skin-on Fries (gf) (ve)	4.75 Pigs in Blankets		5.75



Mashed Potato (gf) (v)....

4.75

honey & mustard glaze







We'd love to hear from you! Scan the QR code to leave us a review.