



## A la Carte

Served 12 noon to 7pm Wednesday to Saturday

V – Vegetarian | Ve – Vegan | Gf – Gluten free

### Table nibbles £3.50

Grilled Focaccia bread with smoked bacon and parsley butter. (V Avail)

Black pudding croquettes, Guinness HP sauce.

Artichoke Fritters, Truffle mayonnaise (Ve)

### Starters

Prawnography £10.95

Probably the best prawn cocktail ever..... (Gf Avail)

Duo of soups £5.95

Two delicious freshly made seasonal soups, served with crusty bread and butter. (V, Gf Avail)

Crab Rarebit £7.95

White and brown crab meat on toast with a rich creamy cheese glaze, cayenne pepper and lemon mayonnaise, apple salad. (Gf Avail)

Moules Mariniere £8.45

Fresh mussels cooked with shallots, white wine, and cream finished with a hint of lemon and dill. (Gf)

Chicken liver and Madeira pate £6.95

Onion chutney and Toasted focaccia. (Gf avail)

Goats cheese crostini £6.95

Beetroot salad, Frizee and smoked nuts. (V)

### Check the Grill

10oz Rib eye steak £21.95

8oz Pork loin £14.50

8 oz. beef fillet £39.95

8oz Gammon steak £14.50

All our steaks are matured for 21 days

Served with fries, baked flat mushroom, tomato, English bhajis.

Choose from peppercorn sauce, Garlic butter, blue cheese or rich marrowbone gravy. (Gf Avail)

## **Main Courses**

Roast chicken £14.95

Wild mushroom, parmesan polenta, leeks, tarragon jus. (Gf)

Pressed steak and ale pie £14.95

Slow cook steak in local ale with root vegetables, served with creamed mash, honey roast root vegetables and braised red cabbage.

Peppered cauliflower steak £12.95

Cauliflower puree, raisins, pinenuts, cream and coastal herbs. (V, Ve Avail)

Beer battered Haddock £14.50

Triple cooked chips, minted mushies and Tartar sauce (Gf Avail)

Fish pie £16.95

Smoked haddock, wild sea trout, mussels, cod, spinach and peas cooked in a creamy white wine sauce. (Gf)

Bacon and cheese burger £13.50

Tomato relish, smokey bacon, peppercorn mayonnaise, Kos lettuce, tomato and red onion, fries and onion rings. Add an extra beef patty £3.50

Halloumi burger £12.50

Panko breaded halloumi, grilled peppers and mushrooms, Tomato relish, baby gem, tomato, red onion and hummus, fries and onion rings. (v)

## **Sides £3.50**

Triple cooked chips, fries, Green vegetables, English Bhajis, Pigs in Blankets, House salad, roasted new potatoes with garlic and parmesan.

## **Dessert**

Baked egg custard £5.95

Honey roasted figs, port syrup

Apple and Blackberry crumble £5.95

Custard and vanilla ice cream.

Sticky Toffee pudding £6.45

Butterscotch sauce, vanilla ice cream

Chocolate mousse £6.45

Candied salted peanuts, Brownie and Chantilly cream.

Cheese and Biscuits £7.95

5 European cheeses, Biscuits, Bread, Chutney, grapes and celery (Gf avail)

All our food is prepared fresh on site in our kitchen, our menu descriptions do not include all the ingredients, therefore please tell us on arrival of any dietary requirements.



## **Pub Classics and Sandwiches**

Served in the Bar area

12 noon to 7pm Wednesday to Saturday

V – Vegetarian | Ve – Vegan | Gf – Gluten free

### **Table Nibbles £3.50**

Grilled Focaccia bread with smoked bacon and parsley butter. (V Avail)

Black pudding croquettes, Guinness HP sauce.

Artichoke Fritters, Truffle mayonnaise (Ve)

### **Pub Classics**

Beer battered Haddock £14.50

Triple cooked chips, minted mushies and Tartar sauce (Gf Avail)

Bacon and cheese burger £13.50

Tomato relish, smokey bacon, peppercorn mayonnaise, Kos lettuce, tomato and red onion, fries and onion rings. Add an extra beef patty £3.50

Halloumi burger £12.50

Panko breaded halloumi, grilled peppers and mushrooms, Tomato relish, baby gem, tomato, red onion and hummus, fries and onion rings. (V)

Pressed steak and ale pie £14.95

Slow cook steak in local ale with root vegetables, served with creamed mash, honey roast root vegetables and braised red cabbage.

10oz Rib eye steak £21.95

Served with fries, baked flat mushroom, tomato, English bhajis.

Choose from peppercorn sauce, Garlic butter, blue cheese or rich marrowbone gravy. (Gf Avail)

Beef chilli Nachos £9.95

Topped with cheese, served with Guacamole and sour cream

### **Baguettes £9.95**

Served with Triple cooked chips or fries, house salad and coleslaw

Hot beef, rich caramelised onion gravy.

Cajun chicken, cheese, iceberg lettuce, gherkins, guacamole and cayenne mayonnaise.

Roast peppers, halloumi, and hummus (V, Ve Avail)

Gluten free bread is available

### **Dessert**

Baked egg custard £5.95

Honey roasted figs, port syrup

Apple and Blackberry crumble £5.95

Custard and vanilla ice cream.

Sticky Toffee pudding £6.45

Butterscotch sauce, vanilla ice cream

Chocolate mousse £6.45

Candied salted peanuts, Brownie and Chantilly cream.

Cheese and Biscuits £7.95

5 European cheeses, Biscuits, Bread, Chutney, grapes and celery (Gf Avail)

### **Mutt's Menu**

Treat your dog in the bar area to a delicious home made dinner

Please advise us of any dietary requirements your beloved pooch may have.

1 course £3.95, 2 course £5.95

### **Main Course**

#### **Quarter Hounder**

4oz beef pate, oatmeal, carrots, gravy and cheese.

#### **Chicken fried rice**

Mixed vegetables and egg.

#### **Hot Dog**

2 pork sausage, sweet potato and scrambled egg

### **Dessert**

Slush puppy

Peanut butter and yoghurt ice cream

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### **Light Bite Menu**

Served Wednesday to Saturday, 12 noon to 4pm

2 courses £17.50, 3 courses £20.50

Includes a drink: pint of house lager or Beer, 125ml house wine, any soft drink, tea or coffee.

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### **Table Nibbles £3.50**

Grilled Focaccia bread with smoked bacon and parsley butter. (V Avail)

Black pudding croquettes, Guinness HP sauce.

Artichoke Fritters, Truffle mayonnaise (Ve)

### **Starters**

Duo of soups

Two delicious freshly made seasonal soups, served with crusty bread and butter. (V)

Crab Rarebit

White and brown crab meat on toast with a rich creamy cheese glaze, cayenne pepper and lemon mayonnaise, apple salad. (Gf Avail)

Moules Mariniere

Fresh mussels cooked with shallots, white wine, and cream finished with a hint of lemon and dill. (Gf)

Chicken liver and Madeira pate

Onion chutney and Toasted focaccia. (Gf Avail)

Goats cheese crostini

Beetroot salad, Frizee and smoked nuts. (V)

## **Main courses**

Roast chicken

Wild mushroom, parmesan polenta, leeks, tarragon jus. (Gf)

Pressed steak and ale pie

Slow cook steak in local ale with root vegetables, served with creamed mash, honey roast root vegetables and braised red cabbage.

Peppered cauliflower steak

Cauliflower puree, raisins, pinenuts, cream and coastal herbs. (V)

Beer battered Haddock

Triple cooked chips, minted mushies and Tartar sauce (Gf Avail)

Bacon and cheese burger

Tomato relish, smokey bacon, peppercorn mayonnaise, Kos lettuce, tomato and red onion, fries and onion rings. Add an extra beef patty £3.50

Halloumi burger

Panko breaded halloumi, grilled peppers and mushrooms, Tomato relish, baby gem, tomato, red onion and hummus, fries and onion rings. (V)

Sides £3.50

Triple cooked chips, fries, Green vegetables, English Bhajis, Pigs in Blankets, House salad, roasted new potatoes with garlic and parmesan.

## **Dessert**

Baked egg custard

Honey roasted figs, port syrup

Apple and Blackberry crumble

Custard and vanilla ice cream.

Sticky Toffee pudding

Butterscotch sauce, vanilla ice cream

Chocolate mousse

Candied salted peanuts, Brownie and Chantilly cream.

Cheese and Biscuits

5 European cheeses, Biscuits, Bread, Chutney, grapes and celery (Gf Avail)

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## **Sunday Menu**

Served 12 noon to 5pm

1 course £13.95, 2 course £17.95, 3 Course £20.95

Children's roast dinner £7.95

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### **Table Nibbles £3.50**

Grilled Focaccia bread with smoked bacon and parsley butter. (V Avail)

Black pudding croquettes, Guinness HP sauce.

Artichoke Fritters, Truffle mayonnaise (Ve)

### **Starters**

Prawnography (£5 surcharge)

Probably the best prawn cocktail ever..... (Gf Avail)

Duo of soups

Two delicious freshly made seasonal soups, served with crusty bread and butter. (V)

Crab Rarebit

White and brown crab meat on toast with a rich creamy cheese glaze, cayenne pepper and lemon mayonnaise, apple salad. (Gf Avail)

Chicken liver and Madeira pate

Onion chutney and Toasted focaccia. (Gf Avail)

Goats cheese crostini

Beetroot salad, Frizee and smoked nuts. (V)

Creamed Garlic Mushrooms (V)

## **Main Course**

A choice of: Roast topside of beef, Roast loin of pork, Roast chicken.

All served with seasonal vegetables, Yorkshire pudding and rich marrowbone gravy. (Gf Avail)

Pressed steak and ale pie

Slow cook steak in local ale with root vegetables, served with creamed mash, honey roast root vegetables and braised red cabbage.

Peppered cauliflower steak

Cauliflower puree, raisins, pinenuts, cream and coastal herbs. (V)

Beer battered Haddock

Triple cooked chips, minted mushies and Tartar sauce (Gf Avail)

Bacon and cheese burger

Tomato relish, smokey bacon, peppercorn mayonnaise, Kos lettuce, tomato and red onion, fries and onion rings. Add an extra beef patty £3.50

Halloumi burger

Panko breaded halloumi, grilled peppers and mushrooms, Tomato relish, baby gem, tomato, red onion and hummus, fries and onion rings. (V)

Sides £3.50

Chips, Fries, English onion bhajis, cauliflower cheese, creamed mashed potato, pigs in Blankets, Sage and onion stuffing, buttered greens

## **Dessert**

Baked egg custard

Honey roasted figs, port syrup

Apple and Blackberry crumble

Custard and vanilla ice cream.

Sticky Toffee pudding

Butterscotch sauce, vanilla ice cream

Chocolate mousse

Candied salted peanuts, Brownie and Chantilly cream.

Cheese and Biscuits

5 European cheeses, Biscuits, Bread, Chutney, grapes and celery (Gf Avail)

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## **Kids Menu**

Available for children 12 years and under  
Served 12 noon to 7pm Wednesday to Saturday  
1 course £5.95, 2 course £8.95, 3 course £11.95  
V – Vegetarian | Ve – Vegan | Gf – Gluten free

### **Starters**

Homemade soup with bread and butter (V)

Cheesy garlic bread (V)

Creamy garlic mushrooms (V)

Beef chilli nachos topped with melted cheese

### **Main Courses**

Sausage, mash, peas and gravy

Cheese burger with fries, onion rings and coleslaw.

Mini Fish and chips with garden peas. (Gf Avail)

Pasta with tomato sauce, cheese. (V)

### **Dessert**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Knickerbocker glory

Chocolate brownie with cream. (V, Gf)

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