

## SMALL PLATES

<b>Sweet Potato Fries</b> (v)	
feta, pomegranate, basil pesto	£4.50
<b>Olives</b> (ve)	
marinated olives in herbs and oil	£2.95
<b>House Breads</b> (gfo)(v)	
flavoured oil, butter	£3.50
<b>Mozzarella Sticks</b> (gf)(v)	
tomato and basil salsa	£4.50
<b>BBQ Chicken Flat Bread</b>	
coriander and lime dressing	£4.95
<b>Corn &amp; Sweet Pepper Fritter</b> (gf)(v)	
bang bang sauce	£4.50
<b>Prawns &amp; Marie Rose</b> (gf)	
gem lettuce, cucumber	£5.50

## STARTERS

<b>Chefs Homemade Soup of the Day</b> (gfo)(v)	
herb butter, house bread	£5.95
<b>Glazed Fig Tart</b> (v)	
goats curd, balsamic, purple basil, marjoram	£6.25
<b>Five Spiced Pork Ribs</b> (gf)	
black beans, asian slaw	£6.50
<b>Prawn Pil Pil</b> (gfo)	
garlic and chilli oil, rustic bread	£7.95
<b>Smoked Duck</b> (gf)	
watermelon, wild radish, cashew nut, cress	£7.25
<b>Box Baked Camembert</b> (v)(gfo)	
(serves 2 people) country garden chutney, house bread	£13.95

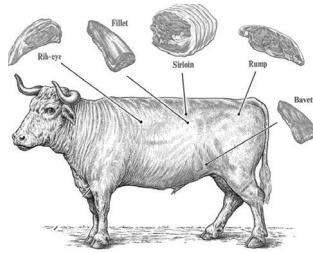
## SANDWICHES

Sandwiches served until 5.30pm  
 All served with salad and skinny fries  
 £7.50 each

<b>Prawn &amp; Marie Rose</b> (gfo)	
baby gem, tomato, cucumber	
<b>Peppered Beef Pastrami</b> (gfo)	
mustard slaw, baby gem	
<b>Smoked Cheese</b> (gfo)(v)	
pickled onion, rocket	
<b>Chicken &amp; Mango</b> (gfo)	
baby gem, red onion, mango chutney	
<b>Beetroot &amp; Cream Cheese</b> (gfo)(v)	
tomato, cucumber, baby gem	

## MAINS

<b>Fish &amp; Chips</b> (gf)	
homemade mushy peas, hand cut chips, lemon	£11.95
<b>Fish De Jour</b> (gf)	
crushed potatoes, spinach, sauce grenoble	£15.95
<b>Pasta Amatriciana</b> (v)	
penne pasta, sunblush tomato, pine nut, basil add chicken for £2.00	£12.95
<b>Curried Shank Of Lamb</b> (gf)	
sagaloo potatoes, onion bhaji, minted yogurt	£16.95
<b>Aubergine Parmigiana</b> (v)(gf)	
spiced carrot salad, basil	£11.95
<b>Smoked Haddock &amp; Spring Onion Pie</b> (gf)	
buttered green beans, parsley sauce	£12.95
<b>Garlic &amp; Herb 1/2 Chicken</b> (gf)	
house salad, hand cut chips	£13.95



## THE GRILL

<b>12OZ Matured ribeye</b> (gf)	£21.95
<b>8OZ Fillet steak</b> (gf)	£25.95
<b>10OZ Rump steak</b> (gf)	£15.95

### Tori and Ben's dry aged steak of the day £Market price

All served with rocket, mushroom purée,  
 pickled mushrooms and hand cut chips.

<b>Charred Gammon Steak</b> (gf)	
fried eggs, apple compote, hand cut chips	£12.95

## BURGERS

<b>House Burger</b> (gfo)	
tori and ben's beef pattie, baby gem, tomato, gherkin, bacon jam, house relish, monterey jack cheese	£12.95
<b>Harissa Spiced Chicken</b> (gfo)	
free range chicken, sour cream, tomato, baby gem	£12.95
<b>Grilled Spiced Paneer &amp; Vegetable Flat Bread</b> (gfo)(v)	
mint yogurt, mango chutney	£11.95

## SALADS

<b>Caesar Salad</b> (gfo)	
baby gem, pancetta, parmesan, crouton, caesar dressing, boiled egg	£10.95
<b>Superfood Salad</b> (gf)(v)	
tenderstem broccoli, quinoa, toasted pumpkin seeds, green beans, watercress, raisin, poppy seed dressing	£12.95
<b>Pink Grapefruit &amp; Watercress</b> (gf)(v)	
red onion, endive, sumac, almond	£11.95



## DESSERTS

<b>Strawberry &amp; Mango</b> (gfo)	
mango bavois, strawberry jelly, strawberry and mango salsa, pink peppercorn tuille	£7.25
<b>Millionaire Shortbread</b> (v)	
chocolate, salted caramel mousse, shortbread, caramel ice cream	£6.50
<b>Summer Pudding</b>	
prosecco soaked berries, tarragon, vanilla crème fraiche	£6.95
<b>Glazed Peaches</b> (gfo)(v)	
amaretto granola, almond ice cream	£7.50
<b>Selection Of Homemade Ice Creams</b> (gf)(v)	
house fudge, berries	£5.50
<b>Cheese Slate</b> (gfo)	
selection of cheese, chutney, quince jelly, grapes, crackers, brack bread	£7.95
<b>SIDES &amp; SAUCES</b>	
<b>Battered pickled onion rings</b> (v)(gf)	£3.75
<b>Hand cut chips</b> (v)(gf)	£3.25
<b>Skin On fries</b> (v)(gf)	£3.25
<b>House Vegetables</b> (v)(gf)	£3.50
<b>House salad</b> (v)(gf)	£3.50
<b>Peppercorn Sauce</b> (gf)	£3.50
<b>Boot Beer Sauce</b> (gf)	£3.50

(ve) vegan (v) suitable for vegetarians (gf) gluten free (gfo) please note: most dishes can be adapted to offer a gluten free option, please ask staff

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.