



Snacks

FRIED HALLOUMI BITES
Hot chilli honey, lime yogurt (v)(GF) 7.⁹⁹

BLACK OLIVE TAPENADE
Garlic & herb crostinis (VE)(GFO) 5.⁹⁹

STUFFED CHERRY PEPPERS
Cream cheese, olive oil,
basil (v)(GF) 7.⁹⁹

GARLIC CIABATTA
Garlic butter, parsley (v) 6.⁹⁹
MAKE IT CHEESY + 1.⁵⁰

SMOKED SQUASH HUMMUS
Toasted paprika chick peas, croutes
(VE)(GFO) 6.⁹⁹



Small Plates

**HAM HOCK & PISTACHIO
TERRINE**
Herb salad, sourdough 9.⁹⁹

VEDUJA GLAZED SQUASH
Veduja & tomato glaze, hummus, crispy
chickpea (VE) 8.⁹⁹

PRAWN COCKTAIL
North Atlantic prawns, shredded lettuce,
house bread, whipped butter, Marie Rose
sauce (GFO) 10.⁹⁹

ASIAN BEEF SHORT RIB
Thai curry sauce, kimchi salad,
cashew nut 10.⁹⁹

SMOKED MACKEREL PARFAIT
New potato salad, taramasalata 9.⁹⁹

SPICED SWEET POTATO SOUP
House bread, toasted seeds (v) 7.⁹⁹

CIDER & HONEY PORK ENDS
Pork belly ends, cider & honey glaze,
apple (GF) 9.⁹⁹

**MUSHROOMS & AVOCADO
ON SOURDOUGH**
Sautéed mushrooms, avocado purée,
garlic, tarragon (VE)(GFO) 8.⁹⁹

**HONEY & MUSTARD
PIGS IN BLANKETS**
Smoked bacon, mustard & honey glaze
8.⁹⁹

Classics & Salads

FISH & CHIPS
Mushy peas, hand cut chips, lemon,
tartare sauce (GF) 16.⁵⁰

SAAG ALOO PIE
Turmeric potatoes, masala sauce, kale
(VE) 14.⁹⁹

HOUSE CAESAR SALAD
Gem lettuce, parmesan, cherry tomatoes,
garlic croutons, caesar dressing 12.⁹⁹
ADD CHICKEN OR HALLOUMI + 2.⁵⁰

SLOW BRAISED BEEF & ALE PIE
Braised red cabbage, mash potato, gravy
15.⁹⁹

**CHESTNUT MUSHROOM
BOURGUIGNON**
Chickpeas, wholegrain rice, kale
(VE)(GF) 14.⁹⁹

Large Plates

DERBYSHIRE TURKEY BREAST
Cranberry & pork stuffing, roast potato,
cranberry sauce, pig in blanket, roasting
gravy, winter greens & chantenay carrots
(GFO) 18.⁹⁹

ROASTED SQUASH RISOTTO
Smoked squash, sumac, pickled fennel
(VE)(GF) 15.⁹⁹

ADD CHICKEN OR HALLOUMI + 2.⁵⁰

PAN-FRIED SEA BASS
Crab pilaf, Thai green curry, lime
yoghurt, puffed rice 21.⁹⁹

SLOW COOKED PORK BELLY
Cannelloni beans & savoy cabbage
ragout, pickled fennel, crème fraîche
15.⁹⁹

Burgers

HOUSE BURGER
Beef pattie, cheese, red onion, gem, lettuce,
gherkin, burger relish, glazed bun
14.⁹⁹

**FRIED SWEET CHILLI
CHICKEN BURGER**
Fajita peppers, cheese, sweet chilli mayo,
lettuce, slaw, fries 15.⁹⁹

**DOUBLE SMASHED
BEEF PATTIE BURGER**
Bacon, American cheese, tomato,
caramelised onions, spicy mayo,
slaw, fries 15.⁹⁹

**SPICED PLANT &
PICKLE BURGER**
Vegan cheese, lettuce, red onion,
pickled red cabbage, gherkin
(VE) 15.⁹⁹

All burgers are served with fries & house slaw.

Steaks

GAMMON 10OZ (GF)
Hand cut chips, fried eggs,
pineapple chutney 16.⁹⁹

DRY-AGED STEAKS

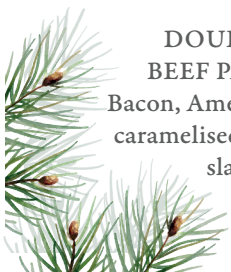
Dry-ageing is regarded as the best
way to concentrate the taste of the
meat & maximise the flavour.

FILLET (GF) 7OZ 32. ⁹⁹	RUMP (GF) 10OZ 22. ⁹⁹	RIBEYE (GF) 10OZ 27. ⁹⁹
--	---	---

All served with hand cut chips &
mini caesar salad.

SAUCES & EXTRAS

Peppercorn sauce (GF) 4.²⁹
Blue cheese sauce (GF) 4.²⁹
Pickled onion rings (GF)(VE) 5.⁹⁹



Sides

PICKLED ONION RINGS (VE)(GF) 5.⁹⁹

HAND CUT CHIPS (VE)(GF) 4.⁵⁰

FRIES (VE)(GF) 4.⁵⁰

HOUSE SALAD (V) 5.⁹⁹

ROAST CHANTENAY CARROTS

Lemon, thyme (VE)(GF) 4.⁹⁹

WINTER GREENS

Brussels sprouts, sage crumble (VE)(GF) 4.⁹⁹

Sandwiches

All sandwiches are served with fries & poppyseed coleslaw on a choice of farmhouse white, granary or seeded wrap, unless stated.

FISH FINGER

Gem lettuce, tartar sauce 12.⁹⁹

CHEDDAR & APPLE

Mature cheddar, apple chutney (V) 9.⁹⁹

PRAWN & MARIE ROSE

Pickled cucumber, gem 13.⁹⁹

TURKEY CLUB CIABATTA

Turkey, bacon, mozzarella, herb mayo, lettuce 13.⁹⁹

BEEF, ONION & GRAVY

Roasted beef ribeye, fried onions, mustard served with gravy dip 13.⁹⁹

Desserts

DARK CHOCOLATE DELICE

Soaked cherries, pistachio (V)(GF) 9.⁹⁹

SALTED CARAMEL PANNA COTTA

Spiced ginger cake, poached pear 8.⁹⁹

CHRISTMAS PUDDING

Brandy caramel, vanilla ice cream (VEO) 8.⁹⁹

SELECTION OF CHEESES

Onion chutney, celery & biscuits 13.⁹⁹

ICE CREAM

Berry compote, house fudge 8.⁹⁹



PLANT - BASED

menu

Snacks

SMOKED SQUASH HUMMUS

Toasted paprika chick peas, croutes
(VE)(GFO) 6.⁹⁹

BLACK OLIVE TAPENADE

Garlic & herb crostinis (VE)(GFO) 5.⁹⁹

Small plates

MUSHROOMS & AVOCADO
ON SOURDOUGH

Sautéed mushrooms, avocado purée, garlic,
tarragon (VE)(GFO) 8.⁹⁹

VEDUJA GLAZED SQUASH

Veduja & tomato glaze, hummus, crispy
chickpea (VE) 8.⁹⁹

Mains

ROASTED SQUASH RISOTTO

Smoked squash, sumac, pickled fennel
(VE)(GF) 15.⁹⁹

SAAG ALOO PIE

Turmeric potatoes, masala sauce, kale
(VE) 14.⁹⁹

CHESTNUT MUSHROOM
BOURGUIGNON

Chickpeas, wholegrain rice, kale (VE)(GF) 14.⁹⁹

SPICED PLANT & PICKLE BURGER

Vegan cheese, lettuce, red onion,
pickled red cabbage, gherkin, spicy tomato
salsa, fries & house slaw (VE) 15.⁹⁹

Desserts

CHRISTMAS PUDDING

Brandy caramel, vanilla ice cream (VEO) 8.⁹⁹



A discretionary service charge of 10% will be added to your bill. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES.
FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.