

MENU

• small plates •

Choose any 3 small plates for just £18

Beer battered padron peppers with sweetcorn salsa and avocado (pb) (gif)	6.5
Halloumi chips with coconut raita (v) (gif)	6.5
Buffalo chicken wings with your choice of BBQ or Franks RedHot® sauce (gif)	6.5
Crispy whitebait with tartare sauce	6.5
Ox cheek croquettes with sriracha mayonnaise (gif)	7
Korean style crispy pork belly bites with sesame and picked ginger	7
Crunchy jackfruit wings with aioli and 'bacun jam' (pb)	7.5
Crispy salt and pepper squid served with chilli mayonnaise (gif)	7.5
Chicken satay with Indonesian slaw and toasted peanuts (gif)	7.5

• sharing •

Whole baked Camembert with rosemary and garlic	13
Nachos with sour cream, salsa and guacamole (gif)	6 / 11

• big plates •

Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle, with chips <i>Add smoked bacon £1.5</i>	12.5
Korean chicken burger with kimchi, gem lettuce, mustard and jalapenos in a bun with chips	12.5
'Moving Mountains' vegan burger, topped with Gouda in a lettuce, tomato and burger sauce loaded bun with chips (pb)	12.5
Battered haddock and chips with garden peas and tartare sauce (gif)	12.5
Cumberland sausage and mash with onion rings and sauteed greens	9.5
Smoked Mac and Cheese (v) <i>Add smoked bacon £1.5</i>	9.5
Classic Caesar salad topped with a soft boiled egg <i>Add roasted chicken breast £4</i>	9.5
Salt-baked celeriac katsu curry, with edamame salad and steamed rice (pb) (gif)	11.5
Creamy fish pie, with haddock, salmon and prawns, topped with mash and served with buttered veg	11
Longhorn beef pie of the day with your choice of chips or creamy mash and peas	12
Posh chicken kebab: flat bread topped with harissa marinated chicken, slaw, salad and aioli	11.5
Posh falafel kebab: flatbread piled with sweet potato and basil falafel, houmous, slaw, salad and pomegranate (pb)	11.5
Jambalaya topped with vegan sausages and served with creole buttered spicy cornbread (pb)	12
Pan fried chicken supreme, with roasted Mediterranean vegetables and black olives (gif)	12
Chicken Parmigiana: panko breaded chicken breast topped with tomato sauce and mozzarella served with chips and salad	13.5
8oz bavette steak with garlic and herb butter and chips (gif)	16

• sandwiches •

Served on your choice of sourdough bread or wrap

Cheddar and apple chutney with balsamic onions (v)	6.5
Chicken, bacon and tomato with mayo and little gem	6.5
Plant based meatballs topped with arrabbiata sauce and vegan cheese (pb)	6.5
Char-grilled steak with horseradish cream, caramelised onions and watercress	8.5
Fish finger, with little gem and tartare sauce	6.5

Add chips £1.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask.
Please be aware that food containing allergens is prepared and cooked in our kitchen.

• snacks & sides •

Sourdough with balsamic vinegar and oil (pb)	3
Nocellera olives (pb) (gif)	3.5
Honey and mustard glazed cocktail sausages	4
Chips (pb) (gif)	3
Katsu curry sauce (pb)	1.5
House salad with maple and mustard dressing (pb) (gif)	3

• sweet stuff •

Sticky toffee pudding with vanilla ice cream and toffee sauce (v) (gif)	6
Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	6.5
Baked New York style cheesecake with mango sorbet (pb) (gif)	6.5
Your choice of our ice creams and sorbets (v) (pb) (gif)	per scoop 2
Traditional treacle tart served with your choice of vanilla ice cream or custard (v)	6.5
British cheese board; Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers (v)	8

• sunday roast •

Served only on Sunday

Served with garlic and rosemary roasted potatoes, lemon and thyme roasted carrots and parsnips, braised red cabbage, Yorkshire pudding and rich, red wine gravy

Roast 28-day aged sirloin of beef	16.5
Half a roast chicken with sage and onion stuffing	14.5
Mushroom and cashew nut Wellington (pb)	12.5
Roast pork belly with apple sauce	14.5
Cauliflower cheese (v)	3.5
Pigs in blankets with rosemary, honey and mustard	3.5
Sage and onion stuffing (v)	3
Yorkshire pudding (v)	1

• • • Our Microbrewery • • •

Have you spotted it? Would you like to know more about what we brew and what our beers taste like?

Our brewer runs regular tours, where you can find out all about our brewing, and learn a few trade secrets over a beer or two! Or get a 'brew crew' together and come and enjoy a beer tasting dinner.

Ask a member of staff to get booked in.

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