



Evening menu for the week of 17th December

Served 5.30pm – 9.30pm

Mediterranean platter £10

Pan fried chorizo, hummus, feta and marinated olives with garlic toast

Seafood platter £14

Yellowfin sole goujons, salt and pepper squid and crispy fried whitebait with garlic toast

8oz rump steak with skin-on chips, mixed salad and red wine butter £10

Spiced sweet potato soup with maple croutons and granary bread and butter £5

Free-range chicken breast wrapped in bacon with garlic and thyme new potatoes and buttered peas £10

Salmon and broccoli fishcakes with skin-on chips, mixed leaf salad and tartare sauce £10

Lincolnshire sausages with mash, mulled wine gravy and caramelised red onion £9.75

Steak and Devonshire Blue pie with buttered peas, mash and mulled wine gravy £10

Classic burgers served with skin-on chips

Beef burger £9.50

Minted lamb burger £9.75

Free-range chicken breast burger £10

Falafel and spinach burger £9.50

Sides / Smalls

Chips £3.50

Potato wedges £3.50 *add chilli salsa and melted mature Cheddar for £1*

Sweet potato wedges £4.50 *add chilli salsa and melted mature Cheddar for £1*

Nachos with melted mature Cheddar, sour cream, chilli salsa and jalapeños £5

Baby sausages with honey and wholegrain mustard £4.75

Crispy fried whitebait £5

Salt and pepper squid £5

Hummus with warm pitta £4.75

Side salad £4

Garlic ciabatta £3.50

Melted mature Cheddar on ciabatta £4

Add a topping:

Gherkins 30p

Chilli salsa 30p

Caramelised red onion 60p

Mature Cheddar 70p

Swiss cheese 80p

Blue cheese 80p

Brie 80p

Bacon 80p

Black pudding 80p

Chorizo £1.50

Fried organic egg £1

Puddings £5 *served with vanilla ice cream*

Apple and blackberry pie

Dark chocolate melt-in-the-middle pudding

Yuzu lime pie

Sticky toffee pudding

Rhubarb crumble

Gluten-free Bramley apple and cinnamon crumble

Wherever possible we will adapt a dish to suit any dietary requirements - please ask.

Please ask a member of staff if you require allergen information. Our food is freshly cooked to order.

We aim to have your meal with you within 20 minutes but please bear with us at busy times.

We use British meat and fish from sustainable stock.