

STARTERS & SHARERS

Mixed Mediterranean Olives (VG / GF) 3.5

Today's Soup w/ Fresh Baked Bread. Ask our team! (VG) 5.5

Fresh Baked Toasted Bread w/ Balsamic Oil & Butter (V / VGO) 4

Franks Buffalo Wings w/ Ranch Dressing & Celery (GF) 7

Salt & Pepper Squid w/ Citrus Aioli 6.5

Chorizo Scotch Egg w/ Mustard Mayo 6

ROASTS

All Served with Seasonal Veg, Roast Potatoes, Yorkshire Pudding

21 DAY AGED BEEF RUMP 19

ROAST HALF CHICKEN 17.5

SLOW ROASTED PORK BELLY 18

SPINACH, CARAMELISED ONION, MUSHROOM & SAUSAGE WELLINGTON (V / VGO) 16.5

BEER BATTERED COD & CHIPS 15

Pea Purée & Homemade Tartar Sauce

SIDES & EXTRAS

CAULIFLOWER CHEESE 6

SWEET POTATO FRIES (VG/GF) 5

EXTRA YORKIE 1.5

TRUFFLE FRIES (VG/GF) 5

FRIES (VG/GF) 4

PARMESAN & TRUFFLE FRIES 6

DESSERTS

Nutella Swirl w/ Vanilla Ice Cream & Summer Berries (V) 7

Banana Flambe w/ Desiccated Coconut & Vanilla Ice Cream (VG / GF) 6

Ice Cream Scoop - Ask the team for flavours (V / VGO) 3

VG – VEGAN, V – VEGETARIAN, GF – GLUTEN FREE, GFO – GLUTEN FREE OPTION AVAILABLE PER REQUEST. HOWEVER SOME OF OUR PREPARATION AND COOKING METHODS COULD AFFECT THIS. PLEASE ASK STAFF FOR ANY ALLERGEN INFORMATION. OUR FOOD AND DRINKS ARE PREPARED IN FOOD AREAS WHERE CROSS CONTAMINATION MAY OCCUR AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.