



Kitchen open, Monday – Thursday 12-2pm & 6-9pm

Friday – Saturday 12pm-9pm

Sunday 12-8pm

Please see the blackboards for our specials

Please advise us of any food allergies and intolerances

STARTERS

| | £ |
|---|-----|
| HOMEMADE CHICKEN LIVER PATE , baked ciabatta, red onion chutney, sea salt & black pepper butter | 7.2 |
| SOUP Please ask your server for today's variety –baked ciabatta & sea salt & black pepper butter | 6.2 |
| STILTON & MUSHROOM ARANCINI , stilton & mushroom risotto coated in breadcrumbs, balsamic glaze (v) | 6.8 |
| SALT & PEPPER SQUID , Cajun Mayonnaise | 6.7 |
| HALLOUMI FRIES , tomato salsa (v)(gf) | 6 |
| WHITEBAIT , Tartare & lemon wedge | 6.5 |

BURGERS

All served in a brioche bun, with skin on fries & homemade coleslaw

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| PRIME WAGYU , Tuxford & Tebbutt stilton, caramelised red onion chutney & wild rocket | 16 |
| SOUTHERN FRIED CHICKEN , streaky bacon, sliced tomato, lettuce & cajun mayonnaise | 13.5 |
| BBQ STEAK , 6oz steak burger, BBQ bourbon glaze, onion rings & cheddar | 14.5 |
| ASIAN SPICED , guacamole, sliced tomato & lettuce (v) (vg available) | 13.5 |

MAINS

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| JAMAICAN CURRIED LAMB , rice, toasted flat bread & minted yogurt | 17 |
| CHICKEN, CURED HAM & LEEK PIE , skin on fries, garden peas & gravy | 15 |
| GRILLED CAJUN SALMON , butter crushed new potatoes & grilled vine cherry tomatoes (gf) | 17 |
| CHILLI & LIME CHICKEN , skin on fries & dressed salad | 14 |
| BEEF LASAGNE , skin on fries & dressed salad | 14 |
| BUTTERNUT SQUASH, CRANBERRY & RED ONION TAGINE , saffron rice & wild rocket (vg)(gf) | 13.5 |
| GAMMON STEAK , pineapple or eggs, skin on fries, grilled vine cherry tomatoes & mushrooms (gf) | 15 |
| WHOLETAIL SCAMPI , skin on fries, garden peas & homemade tartare | 13.5 |
| BATTERED COD , skin on fries, garden peas & homemade tartare | 14 |
| PIZZA BOX NACHOS , chilli con carne, mozzarella, salsa, jalapenos, guacamole & sour cream (5 bean chilli available) | 14 |
| CHICKEN & BACON CAESAR SALAD , Parmesan, cherry tomatoes, Caesar dressing, toasted croutons | 13.5 |

CHILDREN

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| CHICKEN NUGGETS , skin on fries & garden peas | 6.5 |
| STEAK BURGER , 4oz steak patty, skin on fries & ketchup | 6.5 |
| MARGHERITA PIZZA , skin on fries & mixed leaf (v) | 6.5 |

SIDES

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| WILD ROCKET, BALSAMIC & PARMESAN SALAD | 5 |
| CRUSHED BUTTER NEW POTATOES | 4 |
| BEER BATTERED ONION RINGS | 4 |
| GARLIC CIABATTA (ADD CHEESE £1.50) | 5 |
| MARINATED OLIVES | 4 |
| SKIN ON FRIES | 3.5 |
| ROSEMARY & PARMESAN FRIES | 5 |
| COLESLAW | 3 |



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LUNCHTIME SERVED MONDAY-SATURDAY 12-2PM

£

HOUSE PLOUGHMANS, baked bread with sea salt & black pepper butter, scotch egg,
Cured ham, extra mature cheddar, Melton Mowbray pork pie, cherry tomatoes, pickles & chutney

13

JACKET POTATOES, served with dressed salad

9

CHILLI CON CARNE & SOUR CREAM

SMOKED MACKEREL WITH SPRING ONION & HORSERADISH MAYONNAISE (gf)

FIVE BEAN CHILLI (vg) (gf)

EXTRA MATURE CHEDDAR & SMOKED BACON (gf)

SANDWICHES, served on white, granary or gluten free ciabatta with tortilla chips

8.2

NEW YORK DELI, smoked bacon, sliced pickles, Monterey Jack cheese, sliced tomato & American mustard

EXTRA MATURE CHEDDAR, ROCKET & RED ONION

CRISPY CHICKEN, GUACAMOLE, BACON, LETTUCE & TOMATO

SMOKED MACKEREL WITH SPRING ONION & HORSERADISH MAYONNAISE

DESSERTS

APPLE & BLUEBERRY CRUMBLE, Yarde Farm vanilla pod ice cream (vg available)

6.5

SALTED CARAMEL CHEESECAKE, Yarde Farm vanilla pod ice cream

6.5

STICKY TOFFEE PUDDING, Yarde Farm vanilla pod ice cream, white chocolate drizzle (gf)

6.5

WARM CHOCOLATE BROWNIE, Yarde Farm vanilla pod ice cream and double chocolate sauce (gf)

6.5

2 SCOOPS OF YARDE FARM VANILLA POD ICE CREAM

4

HOT DRINKS

AMERICANO 3

DOUBLE ESPRESSO 2.6

SINGLE ESPRESSO 2.4

CAFÉ LATTE 3.2

CAPPUCCINO 3.2

HOT CHOCOLATE 3.2

POT OF TEA 2.8

PEPPERMINT 2.8

EARL GREY 2.8

GREEN TEA 2.8



Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. While we take every step to minimize the risk and safely handle foods that contain allergens, please be advised that cross contamination may occur.

Please note that a compulsory service charge of 10% will apply to tables of 8 or more guests.