












Starters

Soup of the Day  	£8
<i>white or granary bread & butter</i>	
Classic Prawn Cocktail	£9
<i>iceberg lettuce & Marie rose sauce served with buttered granary bread</i>	
Teriyaki Beef Strips	£9
<i>in a rice basket with rice & dressed leaves</i>	
Crispy Chicken Strips 	£8
<i>BBQ dip & dressed leaves</i>	
Calamari Rings	£8
<i>mango & lime mayo with dressed leaves</i>	
Basil Roasted Duo of Tomato & Mozzarella Bruschetta  	£8
<i>balsamic glaze & dressed leaves</i>	

Small Plates
(for smaller appetites)

Sunday Roast	
<i>served with garlic & thyme roasted potatoes, parsnip, cauliflower cheese, seasonal vegetables, Yorkshire Pudding & gravy</i>	
Duo of Meats (Sirloin of Beef & Meat of the Week) 	£13
Sirloin of Beef Roast Dinner  (served pink)	£12
Meat of the Week  (please ask for today's option)	£11
Vegetarian    (please ask for today's option)	£10
Homemade Battered Chicken Goujons 	£10
<i>chips or mash & beans, peas or cucumber</i>	
Homemade Battered Cod Bites 	£10
<i>chips or mash & beans, peas or cucumber</i>	
Cumberland Sausage	£10
<i>chips or mash & beans, peas or cucumber</i>	
Breaded Scampi	£10
<i>chips or mash & beans, peas or cucumber</i>	
Cheeseburger	£10
<i>chips or mash & beans, peas or cucumber</i>	
Cheesy Tomato & Herb Pasta 	£10
<i>garlic bread</i>	
Baby / Infant Bowl 	£5
<i>mashed potato, carrots, peas & gravy</i>	
2 Scoops of Ice Cream   	£5
<i>vanilla, chocolate or strawberry with strawberry or chocolate sauce & Rossini curls</i>	
Chocolate Brownie  	£7
<i>chocolate sauce & vanilla ice cream</i>	
Winter Crumble of the Week <i>(ask for today's selection)</i> 	£7
<i>vanilla ice cream or hot custard</i>	
Sundae of the Week 	£7
<i>ask for today's selections</i>	







Roast Dinners

All roast dinners served with garlic & thyme roasted potatoes, parsnip, cauliflower cheese, seasonal vegetables, Yorkshire Pudding & gravy <i>(add bottomless gravy £2)</i>	
<i>Vegan option available - please speak to a member of staff when ordering.</i>	
Duo of Meats (Sirloin of Beef & Meat of the Week) 	£22
Sirloin of Beef  (served pink)	£19
Meat of the Week  (please ask for today's option)	£18
Vegetarian Roast    (please ask for today's option)	£15

Mains

Fish & Chips	£18
<i>beer battered cod, chips, homemade tartar sauce - choice of peas, mushy peas, coleslaw or salad</i>	
Indian Marinated Salmon Fillet 	£18
<i>crushed sag aloo, onion bhaji & curried mango coconut sauce</i>	
Double Stacked Cheese & Streaky Bacon Burger	£16
<i>in a brioche bun with beef tomato, salad & house burger sauce, with chips & coleslaw</i>	
Steak & Ale Pie	£17
<i>puff pastry shell with chips or mash, seasonal vegetables & gravy (contains mushrooms)</i>	
Rolled Pork Belly 	£18
<i>apple & mustard mash, parsnip crisps, seasonal vegetables with a red wine jus</i>	
Chicken, Butternut and Coconut Curry 	£16
<i>basmati rice with toasted coconut flakes</i>	
Hunters Chicken 	£15
<i>chicken breast topped with cheese, bacon and smoky BBQ sauce, with chips & coleslaw</i>	
Breaded Scampi	£14
<i>chips, homemade tartar sauce with a choice of peas, mushy peas, coleslaw or salad</i>	
Five Bean Chilli Con Carne  	£14
<i>served over coriander rice</i>	
Golden Fish Platter	£16
<i>calamari rings, breaded torpedo king prawns, scampi & battered cod bites, salad & tartare sauce</i>	

Pudding

Cheesecake of the Day 	£9
<i>vanilla ice cream</i>	
Sundae of the Week 	£8
<i>ask for today's selection</i>	
Warm Chocolate Brownie  	£8
<i>vanilla ice cream</i>	
Rossi Ice Cream  	£7
<i>vanilla, chocolate & strawberry with fresh fruit garnish & wafer</i>	

Sides

Yorkshire Pudding  	£1.50
Cauliflower Cheese  	£2
Roast Potatoes  	£3
Selection of Seasonal Vegetables  	£3
Red Wine Gravy 	£3
Peppercorn Sauce 	£4
Blue Cheese Sauce 	£4
Other Sauces - BBQ, Tartare, Sweet Chilli	£1.50
Chips  	£3
Cheesy Chips  	£4
Ale Battered Onion Rings 	£4
Garlic Bread   <i>(add cheese 50p)</i>	£4
Mashed Potato  	£3
2 Slices of Bread & Butter 	£2
Portion of Breaded Scampi	£6
Coleslaw  	£3
Heinz Beans  	£2.50
Garden or Mushy Peas  	£2.50
Grated Cheddar Cheese  	£2.50
House Salad  	£3
Sausage for your Dog! 🐾	£4

Coffees

Liqueur Coffee £6 Cappuccino £3.30 Latte £3.30
Mocha £3.50 Flat White £3.20 Americano £3.20
Espresso £2.80 Double Espresso £3.40 Decaf £2.90

Tea £2.80

English Earl Grey Decaf Green Peppermint
<i>Other flavours available, please ask for selection.</i>

 Vegetarian |  Vegan |  Vegan Option Available |  Gluten Free
 Gluten Free Option Available |  Dish Contains Nuts

*The above dishes may contain allergens such as gluten or nuts.
Please let us know if you have any requirements.*

WINE



LIST

White

	Glass 175ml	Glass 250ml	Bottle
Dudley Stone Chenin Blanc (South Africa 2021) <i>Intense tropical flavours of guava, ripe apple & pear on the palate. Fresh, clean crisp acidity with vibrant fruit flavours.</i>	5.50	7.90	22
Reinares Viura (Spain 2020) <i>Fabulous lemon curd & fresh pineapple fruit elegant floral notes. Made by a famous Rioja House in Eguren Ugarte.</i>	5.70	8.20	23
Vallade Pinot Grigio IGT (Italy 2021) <i>Light pink with blueish overtones, dry strawberry flavours with a gentle red currant finish.</i>	5.90	8.50	24
Barramundi Chardonnay (Australia 2021) <i>Gentle light gold colour. Full flavoured with rich peach & melon nose.</i>	6.10	8.90	25
Gravel & Loam Sauvignon Blanc (N. Zealand 2021) <i>This is a vibrant wine with rich grapefruit & tropical fruit flavours, the palate has rich herbaceous notes.</i>	7.80	11.20	32

Rose

	Glass 175ml	Glass 250ml	Bottle
Canaletto Pinot Grigio Blush (Italy 2020) <i>Light pink with a drying palate offers grapefruit with a rounded almond finish.</i>	5.50	7.90	22
Redwood White Zinfandel (California 2020) <i>Light bodied & fresh, beautiful light pink colour, packed with red currant & strawberry.</i>	5.70	8.20	23
Terres de Saint-Louis (France 2020) <i>Light pink with blueish overtones, dry strawberry flavours with a gentle red currant finish.</i>	7.80	11.20	32

WINE



LIST

Red

	Glass 175ml	Glass 250ml	Bottle
Tierra de Estrellas Merlot (Chile 2021) <i>Combines aromas of rich black cherry & plum with hints of dark chocolate, well balanced tannins at the finish.</i>	5.50	7.90	22
Vina Arroba Tempranillo (Spain 2021) <i>This is a classy modern wine with a real sense of place and a smooth, subtle red fruit flavour</i>	5.70	8.20	23
Big Block Shiraz (Australia 2021) <i>Bright ruby in colour the typical black currant & spice nose with hints of violets, the palate has all the cherry fruit & dried berries</i>	5.90	8.50	24
La Mura Nero D'Avola IGT (Italy 2021) <i>This is a generously coloured wine that is soft, approachable & brimming with red fruits and flavours of Mediterranean herbs.</i>	6.10	8.90	25
Inacayal Malbec (Argentina 2019) <i>Inky deep red colour. Medium bodied flavours of fig and dried plums. Aged for 6 months in oak for a soft velvety finish.</i>	7.80	11.20	32

Fizz

Le Contesse Prosecco Italy (200ml bottle) <i>Light nose of toast and malt. Pears & almonds on the palate.</i>	9
Le Contesse Frizante Rose Italy (200ml bottle) <i>A gentle strawberry scented wine, hints of sweetness with a well-balanced finish.</i>	10
de Bernard Prosecco Extra Dry DOC (Italy) <i>Light straw yellow in colour with greenish highlights. Well-typed and delicate fruity bouquet, with hints of apple & banana.</i>	33
Billecarte-Salmon Champagne (France) <i>Balance and harmony combine together in this light & subtle champagne.</i>	90
Billecarte-Salmon Champagne (France) <i>Subtle & gourmet aromas, this cuvee is a reference point amongst rosé champagnes.</i>	95

Wines also available by 125ml. | Wines & vintages subject to change



Wines Supplied by Laurence Philippe Wines Ltd. 01245 475454

Sunday Menu



SERVING TIMES

Monday - Saturday	12pm - 9pm
Sunday	12pm - 8pm

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