



Starters

- Homemade wild mushroom soup, bread, salted butter – 7.5 (GF) (Ve)
- Selection of breads, olives, chutney, flavoured butter, olive oil & aged balsamic – 12 (GF)
- Sweet chilli tempura king prawns, marie rose sauce & wasabi paste – 11
- Sundried tomato houmous, topped with roasted red pepper, pitta bread – 9
- Halloumi fries, sweet chilli dip – 8
- Smoked salmon, crème fraîche, capers, rocket, croute – 9 (GF)
- Moroccan spiced cauliflower bites, tomato chutney, rocket & siracha dressing – 9 (GF) (Ve)
- Crispy whitebait, lemon wedge, tartare sauce – 9

Mains

- Scottish wholetail scampi, chubby chips, garden peas, tartare sauce, lemon wedge – 19
- Bacon & blue cheese beefburger, bun, ranch sauce, lettuce, tomato, pickles, seasoned fries – 19 (GF)
- Steak & ale pie, gravy, mash potato, mixed vegetables – 22
- Homemade cod, salmon & smoked haddock creamy fish pie, tender stem broccoli – 19
- Lincolnshire sausages, mash potato, tender stem broccoli, gravy – 19
- Beer battered fish, chubby chips, charred lemon, tartare sauce, garden peas – 18
- Roast butternut squash risotto, dressed rocket – 18 (GF) (Ve)
- Harissa glazed chicken breast, new potatoes, mixed seasonal vegetables – 21
- Maple glazed ham, eggs & chips – 18 (GF)
- 10oz Sirloin steak, chips, tomato, mixed salad, served with peppercorn sauce **or** garlic butter – 36 (GF)

Sides – 5

- Chubby chips & truffle mayo (GF) | Cheesy fries (GF) | Skinny fries (GF) | Mixed seasonal greens (GF)
- Beer battered onion rings & truffle mayo

Desserts

- Local cheeses, house chutney, grapes, celery, savoury crackers, homemade salted butter – 13 (GF)
- Chocolate & caramel trillionaires tart, vanilla ice cream – 9.5 (GF) (Ve)
- Toffee & honeycomb cheesecake, chocolate ice cream – 9 (GF)
- Apple & cinnamon crumble, vanilla custard – 9.5
- Sticky toffee pudding, spiced pear syrup, butterscotch sauce, vanilla ice cream – 9.5 (GF) (Ve)
- Melting middle chocolate fondant, chocolate drizzle, berries, white choc & honeycomb ice cream – 10
- Ice cream vanilla, chocolate, salted caramel, white chocolate & honeycomb, raspberry sorbet – 7 (GF) (Ve)

If you have any dietary requirements, please inform your server. (GF – These dishes can be altered to be gluten free) (Ve – Vegan)



Children's Menu

Starters

Garlic bread – 4 (GF)
Soup of the day, bread & butter – 4 (GF)
Halloumi fries, mayonnaise – 4

Mains

Crispy buttermilk chicken goujons, peas & fries – 10
Cheeseburger, fries – 10 (GF)
Scampi, skinny fries, peas – 10
Battered fish, fries & peas – 10

Desserts

Duo of ice cream, vanilla & chocolate – 4 (GF)
Sticky toffee pudding, toffee sauce, vanilla ice cream – 4
Waffle, white chocolate, raspberries, vanilla ice cream – 4

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Pie of the Day =

