Main Menu

October/November 2026

Wednesday
3 for £15 on *Snacks*
£5 selected drinks*

Thursday
20% off *Big Plates*

Friday & Saturday
Happy Hour 6-9pm
Book a drinks area, and get FREE nachos*

Snacks

Cheesy Garlic Bread (v) £5
Pitta, Hummus & Chilli Oil (vg) £6
Beer-battered Pickles, soft herb mayo (gf)(vg)£6

Small Plates

Ham Hock Scotch Egg, brown sauce (gf) £9
Soup of the Day, crusty bread & butter £7.50 – *ask your server*
Chicken Wings – Spicy Korean **OR** BBQ (gf) £8
Classic Prawn Cocktail, brown bread & butter £8.75
Roasted Beetroot & Feta Salad, harissa & mint dressing (gf)(v) £8
Bang-Bang Cauliflower, toasted sesame, spring onion (gf)(vg) £7
Baked Camembert, rosemary & garlic, bread for dipping (v) £9
Masala-spiced Lamb Meatballs, coconut sauce (gf) £9

Big Plates

Beer Battered Fish & Chips, mushy peas, tartare sauce (gf) half/full £11/18
Add curry sauce £1.50/ bread & butter £1 per slice
Steak & Ale Pie, buttery mash, braised red cabbage, beef gravy £20
Pie of the Week – *ask your server*
Club Sandwich – smoked streaky bacon, grilled chicken breast, cheese, lettuce, tomato, mustard mayo, fries £14.50
Paneer Tikka Skewers, spiced rice, garlic naan, spinach pakora, lime & coriander yoghurt (v) £18
Chicken Parmigiana, garlic & oregano potatoes, balsamic dressed rocket (gf) £19.50
Classic Burger – beef patty, sticky onions, smoked streaky bacon, cheddar, lettuce, tomato, mustard, ketchup, fries £18.50
Sesame Grilled Seabass, teriyaki noodles, miso pickled mushrooms, crispy greens (df) £22
Pan-fried Potato Gnocchi, roast chilli & sun-dried tomato sauce, pesto dressing, parmesan (v)(gf)(n) £17.50

Sides

Truffle & Parmesan Chips (gf) £5.50
Skin on Fries (vg)(gf) £4
Savoy Cabbage & Smoky Bacon, garlic butter (gf) £6
Charred Long Stem Broccoli (vg)(gf)(df) £5
Beer-battered Onion Rings, bacon mayo £6 **(no sauce = gf)**

Puddings

Sticky Toffee Pudding, custard (gf) £8
Chocolate Brownie, vanilla ice-cream, chocolate sauce (gf) £7.50
Baked Bramley Apple Crumble, custard £8
Affogato – espresso & vanilla ice-cream (df available) £8.75 – *choose between Baileys/Amaretto/Kahlua*
Blackberry Posset, shortbread £8.50

We are extremely proud of our Sunday offering...from amazing quality meat from Littlewoods Butchers to proper cheesy cauliflower cheese **INCLUDED** in your roast price... seasonal veggies cooked to perfection and a properly made gravy for **EACH** meat we serve.

We always recommend booking early as we do get very busy – visit our website or head to our socials.

We welcome large groups with pre-orders, and we serve until we sell out.

We would love to see you, and thank you for supporting a local business.

WHAT'S ON





If you have a food allergy or intolerance speak to a member of the team about the ingredients in our dishes before placing your order. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination.

12.5% service charge is added to groups of six or more as most of us now use cards over cash. Our team receive 100% of tips. We're more than happy to take this off, just let us know.

(VG) VEGAN (V) VEGETARIAN (DF) DAIRY FREE (GF) GLUTEN FREE (N) CONTAINS NUT