



Summer Menu 2025

Starters

House marinated olives	4.5
Homemade sourdough with lemon whipped ricotta	6
Half pint shell-on prawns with roasted garlic aioli	8.5
Classic gazpacho chilled with watermelon ice	8.5
Burrata with black pepper strawberries, mint & pistachio	9
Mackerel tartare in buttermilk dressing with kohlrabi salad & rye lavosh crisps	10

Mains

Summer Salad	Roasted peaches, quinoa & rocket, smashed broad bean, za'atar crouton mint, maple chilli dressing, spiced seeds, served with chicken or tofu	18
Fish & Chips	Cider battered haddock, proper mushy peas, pub chips & tartare sauce	18.5
Chicken Caesar	Classic Caesar salad, marinate anchovies, shaved parmesan, chicken thigh	18
Rib Eye steak	Butter basted steak cooked to your liking, carrot slaw, preserved lemon chimichurri, harissa confit tomato, pub chips	28

Pizza

The Classic	Fresh buffalo mozzarella, fresh basil, shaved parmesan	15
The Thunderbolt	Pepperoni, pickled jalapenos, fior de latte	16
The GOAT	Goats cheese, artichoke hearts, black olives, red onion	16
The Hot Hog	Salami, speck, hot honey sauce, fior de latte	18
The Smoking Chick	Roast chicken, sweetcorn, chives, fior de latte (BBQ base)	17
The Pig & Fig	Fig, parma ham, fresh rocket, parmesan, balsamic glaze (white base)	18
Any extra toppings	1.5 per item Add a whole burrata to your pizza	5

Sides

Pub chips & aioli	6	Rocket & parmesan salad	6
Garlic, anchovy & parmesan pizette	8	Any of our house made sauces	1.5
		Aioli, BBQ, hot honey, XXX chilli sauce, ketchup	

Desserts

Eton mess, strawberries, crushed meringue, clotted cream semifreddo	9
Dark chocolate & almond Florentine, sour cherry compote, whipped mascarpone	8
Cambridge burnt cream, poached gooseberry, all butter shortbread	8
House ice creams – ask staff about flavours (3 pounds for 1 scoop / 6 pounds for 3 scoops)	

If you have any allergies or dietary requirements, please let our staff know. Due to the size of our kitchen and that we prepare everything fresh in house, we cannot guarantee that there will be no cross contamination.



Summer Roast Menu 2025

Starters

House marinated olives	4.5
Homemade sourdough with lemon whipped ricotta	6
Half pint shell-on prawns with roasted garlic aioli	8.5
Classic gazpacho chilled with watermelon ice	8.5
Burrata with black pepper strawberries, mint & pistachio	9
Mackerel tartare in buttermilk dressing with kohlrabi salad & rye lavosh crisps	10

Mains

Fish & Chips	Cider battered haddock, proper mushy peas, pub chips & tartare sauce	18.5
Beef Roast	Rare roast picanha, seasonal vegetables, duck fat roasties, Yorkshire pudding, jus	25
Pork Roast	Herbed rolled pork belly, seasonal vegetables, duck fat roasties, Yorkshire pudding, jus	23
Nut Roast	Umami nut roast, seasonal vegetables, garlic roasties, Yorkshire pudding, celeriac gravy	20

Hand Turned Pizzas

The Classic	Fresh buffalo mozzarella, fresh basil, shaved parmesan	15	
The Thunderbolt	Pepperoni, pickled jalapenos, fior de latte	16	
The GOAT	Goats cheese, artichoke hearts, black olives, red onion	16	
The Hot Hog	Salami, speck, hot honey sauce, fior de latte	18	
The Smoking Chick	Roast chicken, sweetcorn, chives, fior de latte (BBQ base)	17	
The Pig & Fig	Fig, parma ham, fresh rocket, parmesan, balsamic glaze (white base)	18	
Any extra toppings	1.5 per item	Add a whole burrata to your pizza	5

Sides

Pub chips & aioli	6	Rocket & parmesan salad	6
Garlic, anchovy & parmesan pizette	8	Any of our house made sauces	1.5
		Aioli, BBQ, hot honey, XXX chilli sauce, ketchup	

Desserts

Eton mess, strawberries, crushed meringue, clotted cream semifreddo	9
Dark chocolate & almond Florentine, sour cherry compote, whipped mascarpone	8
Cambridge burnt cream, poached gooseberry, all butter shortbread	8
House ice creams – ask staff about flavours	3 per scoop

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Breakfast Menu 2025

Meaty	15	Veggie	14
Old English sausage, smoked streaky bacon, black pudding, poached eggs, field mushroom, braised beans, harissa tomato, house hash brown & Wheelwrights sourdough		Half avocado, poached eggs, field mushroom, braised beans, harissa tomato, house hash brown & wheelwrights sourdough	
Vegan	12	Mexicana	10
Whole avocado with pico de gallo, field mushroom, braised beans, harissa tomato, tofu & Wheelwrights sourdough		Whole avocado, pico de gallo and poached eggs on Wheelwrights sourdough, served with a wedge of lime & fresh chilli	
Hangover hash browns	11	Wheelwrights sourdough toast	6
House hash browns, cheddar, smoked streaky bacon, fried egg & parmesan, served with our spiced breakfast sauce		Served with a choice of: homemade jam / homemade almond butter / marmite	
Granola yoghurt bowl	9	Breakfast baps (available for takeaway)	
Homemade granola, Greek yoghurt, seasonal berries, honey		Fried egg	5
		Sausage / Bacon	6
Acai bowl	9.5	House made ketchup & brown sauce are available	
Acai berry base, homemade granola, seasonal berries, toasted coconut & homemade almond butter			
Cold pressed juice (fresh pressed to order)		Coffee (locally roasted by 'Dusty Ape')	
Sweetgreens spinach, apple, lemon	6	Espresso	3
Original apple, carrot, lemon, ginger	6	Americano	3
Orange	4	Flat White	3.5
Grapefruit	4	Cappucino	3.5
Ginger shot (40ml) ginger, apple, lemon	3	Latte	3.5

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