

Starters

Soup of the Day VE GF <i>white or granary bread & butter</i>	£8
Classic Prawn Cocktail <i>iceberg lettuce & Marie rose sauce served with buttered granary bread</i>	£9
Chorizo, Parmesan & Rocket Salad <i>with roasted cherry tomatoes, red onions & a balsamic mayo</i>	£8
Battered Buffalo Cauliflower Bites VE <i>with dressed leaves & lemon pepper mayo</i>	£8

Tapas

Marinated Olives VE	£5
Cheesy Garlic Dough Balls GF V	£7
Sliced Toasted Baguette & Balsamic Dipping Oil GF VE	£7
Duck Gyoza's & Hoisin Dip	£9
Jerk BBQ Glazed Chicken Wings & Lemon Pepper Mayo GF	£9
Balsamic Glazed Chorizo Bites & Garlic Aioli	£9
Sizzling Chilli & Garlic King Prawns & Toasted Baguette GF	£10
Crispy Salt & Pepper Squid & Tartare Dip	£9
Hot Smoked Salmon Pate, Crostini's & Dressed Leaves GF	£9
Jalapeno Cream Cheese Poppers & Salsa Dip V	£8
Indian Meze - Mushroom Bhaji, Veg Pakora, Spicy Samosas & Mango Chutney VE	£8
Curly Fries & Garlic Aioli V	£5

Sizzling Fajitas

served on a bed of sizzling mixed vegetables with tortillas & selection of dips

Surf & Turf - Sirloin Steak & King Prawns	£22
5oz Sirloin Steak	£17
Cajun Chicken Breast	£15
King Prawns	£16
Mediterranean Courgette & Aubergine VE	£15

Baguettes | Sandwiches | Wraps

*all served with chips & coleslaw | white or granary bread available | **GF** rolls only*

Crispy Chicken Caesar, Cos lettuce & Parmesan	£12
Glazed Gammon, Cheddar Cheese, Pickle & Mixed Leaf GF	£12
Coronation Chicken & Mixed Leaf GF	£12
Prawns in Marie Rose & Iceberg	£12
Tuna Mayo & Spring Onion, Cucumber & Mixed Leaf GF	£12
Cumberland Sausage & Red Onion Chutney (Cheese & Bacon £2.50)	£12
Cheese & Onion Mayo VE GF	£12

Jacket Potatoes

with salad garnish & dressing

Prawns in Marie Rose	£11
Tuna, Mayo & Spring Onion GF	£11
Cheddar Cheese & Beans V VE GF	£11
Coronation Chicken GF	£11
Five Bean Chilli & Sour Cream VE GF	£11

Mains

Steak & Ale Pie <i>puff pastry shell with chips or mash, seasonal vegetables & gravy (contains mushrooms)</i>	£18
Beer Battered Fish & Chips <i>house made tartare & choice of peas, mushy peas, coleslaw or salad</i>	£19
10oz Sirloin Steak GF <i>chips, roasted cherry tomatoes & beer battered onion rings</i>	£30
Double Stacked Cheese & Streaky Bacon Burger <i>in a brioche bun with beef tomato, salad & house burger sauce with chips & coleslaw</i>	£18
Mushroom Bourguignon Pie VE GF <i>chips, seasonal vegetables & gravy</i>	£17
Breaded Scampi <i>chips, house made tartare & a choice of peas, mushy peas, coleslaw or salad</i>	£16
Hunters Chicken GF <i>chicken breast topped with cheese, streaky bacon & smoky bbq sauce with chips & coleslaw</i>	£18
Jerk BBQ Glazed Chicken Burger <i>in a brioche bun with pickled pineapple & salad with chips & coleslaw</i>	£18
5-Bean Chilli GF VE <i>coriander rice & sour cream</i>	£16
Lemon Butter Grilled Plaice Fillet GF <i>dill rissole potatoes & seasonal vegetables</i>	£18
Fishcake of the Day <i>buttered new potatoes & dressed house salad</i>	£17

Salads

Traditional Ploughman's Board GF <i>glazed gammon, mild cheddar cheese, pickles, dressed salad with toasted baguette & butter</i>	£17
Crispy Chicken & Bacon Caesar Salad <i>parmesan, cos lettuce, croutons & caesar dressing</i>	£17
Prawns in Marie Rose House Salad <i>with buttered granary bread</i>	£17
Crispy Halloumi & Sweet Chilli House Salad V	£16

Small Plates

Homemade Battered Chicken Goujons GF <i>chips or mash & choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Homemade Battered Cod Bites GF <i>chips or mash & choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Breaded Scampi <i>chips or mash, homemade tartar sauce & choice of peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Cumberland Sausage <i>chips or mash & choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Cheeseburger <i>chips or mash & choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Creamy Cheese Pasta Bake V <i>garlic bread</i>	£10
Baby / Infant Bowl <i>mashed potato, carrots, peas & gravy</i>	£5
Selection of Ice Cream V VE GF <i>vanilla, chocolate & strawberry with sauce & a chocolate wafer</i>	£5
Chocolate & Toffee Brownie VE GF N	£7
Ice Lolly VE GF	£3

Sides

Seasonal Vegetables VE GF	£4	Jacket Potato VE GF	£3
Red Wine Gravy GF	£3	Mashed Potato V GF	£4
Peppercorn Sauce GF	£4	2 Slices of Bread & Butter VE	£2
Blue Cheese Sauce GF	£4	White Baguette GF	£2
BBQ Sauce V GF	£1.50	Portion of Breaded Scampi	£6
Tartare Sauce V GF	£1.50	Coleslaw V GF	£3
Sweet Chilli Sauce V GF	£1.50	Heinz Beans VE GF	£2.50
Chips VE GF	£4	Garden or Mushy Peas VE GF	£2.50
Cheesy Chips VE GF	£5	Grated Cheddar Cheese V GF	£2.50
Ale Battered Onion Rings VE	£5	House Salad VE GF	£4
Garlic Bread V GF (add cheese 50p)	£5	Sausage for your Dog! 🐾	£4

Pudding

Cheesecake of the Day V N <i>vanilla ice cream</i>	£9
Warm Chocolate & Toffee Brownie VE GF N <i>vanilla ice cream</i>	£9
Selection of Ice Cream V VE GF <i>vanilla, chocolate & strawberry with chocolate wafers</i>	£8
Sundae of the Day <i>ask for today's selection</i>	£9

Hot Drinks

Liqueur Coffee	£6.10	Decaf Liqueur Coffee	£6.10
Cappuccino	£3.40	Decaf Cappuccino	£3.40
Latte	£3.40	Decaf Latte	£3.40
Mocha	£3.40	Decaf Mocha	£3.40
Flat White	£3.30	Decaf Flat White	£3.30
Americano	£3.30	Decaf Americano	£3.30
Espresso	£2.90	Decaf Espresso	£2.90
Double Espresso	£3.50	Decaf Double Espresso	£3.50
Macchiato	£3.30	Decaf Macchiato	£3.30
Cortado	£3.30	Decaf Cortado	£3.30
English Tea	£2.90	Decaf English Tea	£3.30
Earl Grey Tea	£3.30	Peppermint Tea	£3.30
Green Tea	£3.30	Fruit Tea	£3.30
Hot Chocolate	£3.70	Babyccino	£1.00

Alternative milk options available, please ask for selection

V Vegetarian | **VE** Vegan | **VE** Vegan Option Available | **GF** Gluten Free

GF Gluten Free Option Available | **N** 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 2024) <i>Intense tropical flavours of guava, ripe apple & pear on the palate. Fresh, clean crisp acidity with vibrant fruit flavours.</i>	5.60	8.00	23
Reinares Viura (Spain 2024) <i>Fabulous lemon curd & fresh pineapple fruit elegant floral notes. Made by a famous Rioja House in Eguren Ugarte.</i>	5.80	8.30	24
Tre Colonne Pinot Grigio (Italy 2024) <i>Vibrant fresh red fruit aromas along side ripe citrus. Well-balanced with a soft finish.</i>	6.00	8.60	25
Barramundi Chardonnay/Viognier (Australia 2024) <i>Gentle light gold colour. Full flavoured with rich peach & melon nose.</i>	6.20	9.00	26
Gravel & Loam Sauvignon Blanc (N. Zealand 2024) <i>This is a vibrant wine with rich grapefruit & tropical fruit flavours, the palate has rich herbaceous notes.</i>	7.90	11.30	33

Rose

	Glass 175ml	Glass 250ml	Bottle
Canaletto Pinot Grigio Blush (Italy 2024) <i>Light pink with a drying palate offers grapefruit with a rounded almond finish.</i>	5.60	8.00	23
Redwood White Zinfandel (California 2024) <i>Light bodied & fresh, beautiful light pink colour, packed with red currant & strawberry.</i>	5.80	8.30	24
Terres de Saint-Louis (France 2024) <i>Light pink with blueish overtones, dry strawberry flavours with a gentle red currant finish.</i>	7.90	11.30	33

WINE



LIST

Red

	Glass 175ml	Glass 250ml	Bottle
Tierra de Estrellas Merlot (Chile 2024) <i>Combines aromas of rich black cherry & plum with hints of dark chocolate, well balanced tannins at the finish.</i>	5.60	8.00	23
Vina Arroba Tempranillo (Spain 2024) <i>This is a classy modern wine with a real sense of place and a smooth, subtle red fruit flavour.</i>	5.80	8.30	24
Big Block Shiraz (Australia 2024) <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>	6.00	8.60	25
Montepulciano D'Abruzzo Il Caggio (Italy 2023) <i>This deeply coloured wine is full-bodied and juicy. Combining black & red fruit flavours and complemented by a twist of spice on the palate.</i>	6.20	9.00	26
Inacayal Malbec (Argentina 2024) <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>	7.90	11.30	33

Fizz

Giorgio & Gianni Prosecco Extra Dry DOC Italy (200ml bottle) <i>Light nose of toast and malt. Pears & almonds on the palate.</i>	10
Le Contesse Frizante Rose Italy (200ml bottle) <i>A gentle strawberry scented wine, hints of sweetness with a well-balanced finish.</i>	11
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>	34
Billecarte-Salmon Champagne (France) <i>Balance and harmony combine together in this light & subtle champagne.</i>	91
Billecarte-Salmon Champagne (France) <i>Subtle & gourmet aromas, this cuvee is a reference point amongst rosé champagnes.</i>	96

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



Wines Supplied by Laurence Philippe Wines Ltd. 01245 475454

Menu



SERVING TIMES

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

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