

THE PUB CLASSICS

Starters

Prawn Cocktail

V

9

Atlantic prawns in a homemade Marie Rose sauce, paprika dusting served with fresh sourdough bread, seasonal mixed leaf salad garnish and lemon

Chorizo and Red Pepper Arancini

Vegetarian Option

8.5

8.5

Homemade Arborio rice, chorizo and red peppers with a melted mozzarella center, coated in crispy breadcrumbs and served with a rich homemade tomato and mascarpone sauce

The Scotch Egg

GF

8

Homemade seasoned pork scotch egg smothered in a crispy bread-crumb coating and served with our signature Guinness & red onion chutney, piccalilli served with a fresh salad garnish

Homemade Soup of The Day

GF, Vg, V Available

7

Our own homemade soup of the day served with warm sourdough ciabatta and butter

Lite Bites

Jacket potatoes or Ciabatta

Our jacket potatoes are oven baked and dressed with olive oil and seasoning, served with a fresh dressed side salad
GF

Our sourdough ciabatta is freshly baked to order and served with Tyrrells vegetable crisps

Crayfish Cocktail with Spring Onion

V

9

Crayfish in our homemade Marie Rose sauce on a bed of mixed leaf lettuce and cherry vine tomato topped with spring onion

Melted Brie and Bacon

8.5

Melted creamy Brie and smoked bacon with cranberry sauce, mixed leaf lettuce and chopped cherry vine tomatoes

Ham, Cheese and Coleslaw

8.5

Our home baked gammon, mature English cheddar cheese and homemade coleslaw
Vegetarian Option

Cheese Board for two

12.5

V

A selection of cheeses served with crackers, grapes, chutney and a fresh side salad

Sides

Chunky chips GF

4.5

Skin on fries GF

4.5

Sourdough Garlic Bread

4

Onion Rings Beer battered GF

5

House Salad GF

3.5

Halloumi fries GF

5

Served with a sweet chilli dipping sauce

Mains

Wholetail Scampi

9.5 Smaller Plate

Gf Option

17

18.5

Deep fried breaded wholetail scampi served with skin on fries, British garden peas, served with homemade tangy tartar sauce and lemon pigtail

Pie Of the Day

17

Tailormade short crust pie, served with a wholegrain mustard mash potato, seasonal vegetables and a rich gravy

Ham Egg And Chips

9.5 Smaller Plate

15

GF

Our home baked gammon glazed with honey and mustard, topped with two free range eggs, served with chunky chips and fresh salad garnish

THE BURGER

100% BEEF GF

Or

Halloumi and Red Pepper V

18

Homemade 100% beef burger or homemade Halloumi and red pepper burger, served in a brioche bun, on a bed of our signature Guinness & red onion chutney, fresh seasonal salad, topped with beef steak tomato, smoked bacon and melted Emmental cheese, served with beer battered onion rings, skin on fries dressed salad and coleslaw

Lamb Shank

22

GF

Home slow roasted British lamb shank served with a red wine and mint gravy, creamy mashed potato and seasonal vegetables

Liver and Onions

9.5 Smaller Plate

18

GF

Pan seared lambs liver and smoked bacon on a bed of creamy mash, served with a homemade red wine & onion gravy and seasonal vegetables

Chicken with a Wild Mushroom sauce

22

Grilled breast of chicken set on a bed of homemade bubble and squeak and served with a creamy wild mushroom & white wine sauce and seasonal vegetables

House Omelette

13.5

V

Hearty three egg omelette with your choice of ham, onion tomato, mushroom or cheese served with skin on fries and a fresh salad garnish

Steak and Chips

25

GF

10oz ribeye steak cooked to your liking served with grilled cherry vine tomatoes, chunky chips, button mushrooms, homemade onion rings and British garden peas.

Add a little sauce

1.5

Pepper corn Sauce

1.5

Stilton Sauce

1.5

Wild Mushroom

1.5

The Ploughman's

14

V

Mature Cheddar cheese, a slice of our home baked gammon, homemade pork and pickle sausage roll, pickled egg, pickled onion, mixed seasonal salad leaf, vine on tomatoes, homemade coleslaw, piccalilli, signature Guinness & red onion chutney, Branston pickle, served with crusty sourdough bread and butter.

LION AND LAMB