STARTERS

Marinated Olives With Homemade £7.50 **Rosemary Focaccia Bread** With olive oil and balsamic vinegar. £7.00 Potted Salmon **OTHER MAINS** With dill salad and sourdough. (GF available) **Homemade Soup of the Day** €6.00 Home-Cooked Ham, Egg & Chips £13.75 Served with warm slices of sourdough Served with peas. (*£10.75) baguette and salted butter. (GF ingredients) (GF and vegan available) Prawn Cocktail £7.00 **Homemade Chickpea Curry** £14.00 Prawns and crayfish mixed in our homemade Served with long grain and wild rice, with (*£11.00) Marie Rose sauce, served with sourdough and mango chutney and a poppadom. salad garnish. (GF ingredients and Vegan) (GF available) £7.25 **Chicken Wings** Scampi & Chips £13.00 In your choice of BBQ, sweet chilli, or Served with thick cut chips, peas, and a buffalo sauce, topped with spring onion & (*£10.00) homemade tartare sauce. red chillies. (GF available) **Buttermilk Chicken Burger Chicken Liver Pate** £15.50 £7.50 Coated in panko breadcrumbs and served in a With toasted sourdough and a side of rocket. brioche bun with lettuce, onion, tomato, and Rosemary & Garlic Camembert €8.50 sliced gherkins with a buffalo mayo, fries, and homemade coleslaw. Served with focaccia. **Mexican Salad Bowl ROASTS** £13.25 Nachos with rice, salsa, avocado, azuki beans, black rice, and chimichurri dressing. £18.50 (*£10.50) **Roast Leg of Lamb** (GF ingredients and Vegan) **Roast Topside of Beef** £17.50 (*£10.50) Fish & Chips £14.50 (*£11.50) £15.50 (*10.50) **Roast Chicken Breast** Fresh Haddock fillet in our homemade beer Add Cauliflower Cheese (enough for 2 to share) £4.25 batter, served with peas and homemade tartare. All served with roasted garlic & herb potatoes, maple (GF available)

Vegan Wellington Slice

proper homemade gravy.

(GF available)

£15.50 (*£11.00)

Puff pastry filled with beetroot, onion & sova mince with herbs & spices. Served with roasted garlic & herb potatoes, maple glazed carrots & parsnips, seasonal greens, braised red cabbage, and vegan gravy.

glazed carrots & parsnips, swede mash, seasonal

greens, braised red cabbage, Yorkshire pudding, and

*Smaller appetites available

sour cream.

Homemade Chilli Con Carne

Served with basmati rice, nachos, salsa and

£13.75

VEGAN MENU

KIDS MENU

STARTERS

Marinated Olives With Homemade ₹7.50 Rosemary Focaccia Bread

With olive oil and balsamic vinegar.

Vegetable Fritters £6.00

A hint of spice. Served with houmous.

MAINS

Wild Garlic Risotto VG

£14.00

Garnished with Sopley asparagus and pea (*£11.00) shoots.

(GF ingredients)

Buttermilk Style Non-Chicken Burger VG

£16.00

Served in a vegan brioche style bun with lettuce, onion, tomato and sliced gherkins & Vegan mayo, fries & salad garnish.

Mexican Salad Bowl VG

£13.25

Rice, avocado, azuki beans in a chimichurri dressing, served with nachos and salsa. (GF ingredients)

Garden Burger VG

£12.50

Served in a vegan brioche style bun with lettuce, onion, tomato and sliced gherkins & Vegan mayo, fries & salad garnish. (GF available)

Homemade Vegan Curry VG

£14.00

Served with long grain and wild rice, with mango chutney and a poppadom. (GF ingredients)

Spiced Cauliflower, Spinach & Lentil £14.25 Pie and Chips VG

Served with peas & red wine onion gravy.

Fish Goujons

£6.95

£6.50

Vegan Sausage VG

→ choose from

chips or fries or mash peas or beans

Macaroni Cheese V

€6.50

Served with a side salad and garlic bread.

Kids Meze VG

£6.50

Carrot, cucumber, cherry tomatoes, homemade focaccia bread & hummus.

Cheeseburger

£7.25

Our 4oz beef burger made with 100-day aged brisket, in a brioche bun with lettuce & tomato, served with fries or chips.

ICE CREAM

1 SCOOP

£2.50

2 SCOOPS

€4.00

3 scoops

£5.00

add chocolate or caramel sauce

Vanilla Clotted Cream (vegan available)

Succulent Strawberry

Heavenly Chocolate

Rum & Raisin

Honeycomb

Mint Choc Chip

Salted Caramel (vegan available)

Lemon Sorbet Raspberry Sorbet Mango Sorbet

(all sorbets are vegan)

*Smaller appetites available