

STARTERS	CHEF'S SOUP OF THE DAY <small>(veo)</small>	£5.5
	warm bread and butter	
	CREAMY GARLIC MUSHROOMS <small>(veo)</small>	£6
	ciabatta bread	
	HALLOUMI FRIES <small>(v)</small>	£6.5
	side salad - sweet chilli dip	
	MEATBALLS ARRABIATA	£6.5
	toasted ciabatta	
CHICKEN GOUJONS <small>(gfo)</small>	£6.5	
side salad - BBQ dip		
CALAMARI	£6.5	
side salad, lemon mayonnaise		
VEGETABLE SPRING ROLLS <small>(ve)</small>	£5	
side salad, sweet chilli dip		
MAIN COURSES	LARGE BATTERED COD <small>(gfo)</small>	£16
	chips – garden peas – homemade tartar sauce – lemon wedge	
	SWEET AND SOUR CHICKEN	£14
	served with steamed rice	
	HUNTERS CHICKEN <small>(gf)</small>	£15
	Chicken breast topped with bacon, barbecue sauce and cheese – fries – salad	
	CHEESE AND BACON BURGER <small>(gfo)</small>	£15
	fries – side salad – homemade coleslaw	
	CHEESE TOPPED COTTAGE PIE	£13
	Chef's vegetables – rich gravy	
	CREAMY PESTO PASTA	£12
	penne pasta tossed in a creamy pesto sauce – garlic bread	
	SAUSAGE AND MASH <small>(gfo) (veo)</small>	£13
Chef's vegetables – rich onion gravy		
PLANT BASED BURGER <small>(ve)</small>	£14	
fries – side salad – homemade vegan coleslaw		
CHEFS CURRY OF THE DAY	£14	
steamed rice – naan bread – mango chutney		
SIDES	CHIPS	£4
	GARLIC BREAD	£4
	ONION RINGS	£4
	COLESLAW	£4
DESSERTS	STRAWBERRY CHEESECAKE	£6
	cream / ice cream	
	CHEFS FRUIT CRUMBLE <small>(veo)</small>	£6
	custard / cream / ice cream	
	STICKY TOFFEE PUDDING <small>(veo)</small>	£6
	custard / cream / ice cream	
CHOCOLATE BROWNIE SUNDAE	£6	
fresh cream – ice cream – chocolate sauce		
TRIO OF ICE CREAM <small>(veo)</small>	£4	
vanilla / chocolate / strawberry		

v – vegetarian **ve** – vegan **gf** – gluten free **veo** – vegan option **gfo** – gluten free option

Please inform staff of any allergies. Our chef is happy to discuss allergens in individual dishes or ask to see our [allergens list](#).