

SEASONAL MENU



WHILE YOU WAIT

£7.00 EACH 3 FOR £18.00 4 FOR £21.00

WARM ARTISAN BREAD SELECTION

Whipped salted butter, extra virgin olive oil & aged balsamic

BRAISED BEEF BRISKET CROQUETTES

Smoked garlic aioli, crispy shallots & chive oil

CRISPY HALLOUMI FRIES ^V ^{GF}

Hot honey drizzle, pomegranate & toasted sesame

SMOKED SALMON RILLETES ^{*GF}

Charred sourdough, pickled cucumber & lemon crème fraîche

PULLED PORK BAO BUNS ^{DF}

Asian slaw, hoisin glaze, spring onion & coriander

STARTERS

CHEF'S SOUP OF THE DAY ^{*GF} ^{*DF}

Warm bread roll

£8.50

CHICKEN LIVER PARFAIT ^{*GF}

Red onion marmalade, toasted brioche & dressed peashoots

£9.50

TWICE BAKED CHEESE SOUFFLÉ ^V

Mature cheddar sauce, parmesan crumb & chive oil

£10.50

SLOW BRAISED AND PRESSED PORK BELLY ^{GF} ^{DF}

Apple purée, black pudding crumb & cider reduction

£9.50

HERITAGE TOMATO & BURRATA SALAD ^{*GF}

Basil oil, aged balsamic, pine nuts & focaccia crisp

£9.00

CHEF'S STARTER OF THE DAY

£8.50

MAIN COURSE

ROASTED CHICKEN SUPREME ^{GF}

Fondant potato, charred baby leeks, seasonal vegetables & tarragon velouté

£19.50

SLOW BRAISED FEATHER BLADE OF BEEF ^{GF}

Horseradish mash, roasted heritage carrots & rich red wine jus

£21.00

MISO AND MAPLE GLAZED DUCK BREAST ^{GF} ^{DF}

Sesame pak choi, ginger rice, pickled cucumber and soy ginger dressing

£21.00

PAN FRIED SEA BASS FILLET ^{GF}

Crushed lemon potatoes, samphire, roasted vine tomatoes & beurre blanc

£19.50

100Z RIBEYE STEAK ^{GF} ^{*DF}

Triple cooked chips, grilled mushroom, confit tomato & peppercorn sauce

£33.95

WILD MUSHROOM & TRUFFLE TAGLIATELLE ^V ^{*V}

Parmesan cream, toasted pine nuts & rocket

£18.50

CHEF'S MAIN COURSE OF THE DAY

£18.50

SIDE DISHES

TRIPLE COOKED CHIPS

£6.00

TRUFFLE & PARMESAN FRIES

£7.00

SEASONAL BUTTERED GREENS

£6.00

BEER BATTERED ONION RINGS

£7.00

HOUSE SALAD

£6.00

CREAMY MASHED POTATO

£5.00

CRUSHED LEMON POTATOES

£6.00

Home from Home

HONEY GLAZED GAMMON STEAK ^{GF} ^{DF} £20.50

Triple cooked chips, fried free-range egg, grilled pineapple & watercress

BUTTERCROSS TRADITIONAL PORK SAUSAGES ^{GF} £21.00

Creamed mashed potato, buttered greens, crispy onions & rich onion gravy

TRADITIONAL BEER BATTERED FISH & CHIPS ^{DF} £20.00

Triple cooked chips, minted mushy peas, tartare sauce & charred lemon

STEAK & ALE PIE ^{GF} £21.50

Buttered mash, seasonal vegetables & pan gravy

SLOW COOKED LAMB SHEPHERD'S PIE ^{GF} £21.50

Cheddar mash, roasted root vegetables & rosemary jus

COCONUT, BUTTERNUT SQUASH AND CHICKPEA CURRY ^{GF} ^{DF} ^V ^V £18.50

Roasted butternut squash, chickpeas and spinach in a fragrant coconut curry sauce with basmati rice

BURGERS & SANDWICHES

SERVED WITH SKIN-ON FRIES, DRESSED LEAVES AND HOUSE SLAW

BURGERS

DOUBLE CHEESE AND BACON BURGER ^{*GF} ^{*DF}

Two beef patties, smoked cheddar, maple bacon, beer onions, burger sauce & brioche

£18.95

SOUTHERN FRIED CHICKEN BURGER

Buttermilk chicken, smoked garlic aioli

£18.95

CRISPY HALLOUMI BURGER ^V ^{*GF}

Avocado, pickled red onion and truffle mayonnaise ^V

£18.95

MOVING MOUNTAINS BURGER ^V ^{DF} ^{*GF}

Vegan cheese, roasted red pepper relish, baby gem & crispy onions

£18.95

SANDWICHES

CLASSIC CLUB SANDWICH ^{*GF} ^{DF}

Roast chicken, smoked bacon, tomato, baby gem, egg mayonnaise & toasted bloomer

£14.00

STEAK SANDWICH ^{*GF} ^{*DF}

Sliced ribeye, beer onions, rocket & peppercorn mayonnaise

£18.50

BEER BATTERED FISH FINGER SANDWICH ^{DF}

Chunky tartare sauce, baby gem & lemon

£12.00

ROASTED MEDITERRANEAN VEGETABLE & MOZZARELLA FOCACCIA ^V ^{*GF}

Basil pesto, rocket & balsamic glaze

£12.00

DESSERTS

STICKY TOFFEE PUDDING

Salted caramel sauce & clotted cream ice cream

£9.50

DARK CHOCOLATE AND ORANGE TART ^{*DF}

Coconut chocolate ganache, honeycomb crumb and vanilla bean ice cream

£9.50

LEMON POSSET ^{*GF}

Shortbread biscuit & fresh berries

£8.50

APPLE & BLACKBERRY CRUMBLE

Vanilla custard or clotted cream ice cream

£8.50

SELECTION OF BRITISH CHEESES

Artisan crackers, grapes, celery & red onion chutney

£13.95

CHEF'S DESSERT OF THE DAY

£8.50

HOT BEVERAGE SELECTION

A SELECTION OF FLAVOURED TEAS **£4.00** | SMALL CAFETIERE OF COFFEE **£4.00** | LARGE CAFETIERE OF COFFEE **£6.00**

ESPRESSO **£4.00** | DBL ESPRESSO **£5.00** | LATTE MACCHIATO **£4.50** | MOCHACCINO **£4.50**

CAPPUCCINO **£4.00** | CAFÉ AU LAIT **£4.00** | HOT CHOCOLATE **£4.00**

* If staying on DBB supplements apply to dishes marked with a * Small Nibble Platter £3, Large £4, Ribeye Steak £7, Cheese & Biscuit Board £5
A full list of allergens is available for each dish. Please let us know if you have any allergies. Any food prepared in our kitchen may contain traces of Cereal (Gluten), Nuts, Milk, Soya, Mustard, Eggs, Lupin, Fish, Crustaceans, Molluscs, Sesame Seeds, Celery or Sulphur Dioxide. Prices are inclusive of VAT at current rate.

^V VEGETARIAN ^V VEGAN ^{GF} GLUTEN FREE ^{DF} DAIRY FREE ^{*GF} ^{*DF} CAN BE MADE GLUTEN/DAIRY FREE, PLEASE ASK YOUR SERVER

