



Sunday

2 COURSE 24 / 3 COURSE 28

OUR FOOD IS SERVED

MONDAY - THURSDAY: 12PM - 8PM

FRIDAY: 12PM - 6PM

SATURDAY: 12PM - 4PM

SUNDAY: 12PM - 6PM

BAITS & STARTERS

CHORIZO SCOTCH EGG 7.5
smoked paprika aioli

SMOKED HADDOCK HASH (WF) 9
poached egg, chive butter sauce

CHARRED HISPI CABBAGE
(N) (PB) 7
*curried carrot purée, toasted
chillies, almonds*

Roasts

*all served with mashed potato, roasties, steamed seasonal vegetables, honey roasted carrots,
yorkshire pudding, pork & apple stuffing, gravy*

SLOW ROAST TOPSIDE OF BEEF
served pink or past pink

18

MUSHROOM WELLINGTON (PB)

17

PORK LOIN
crackling

17

TRIO OF MEATS
(4 supplement)

21

*roasted chicken,
slow roast topside of beef (served pink or past pink)
& pork loin*

ROASTED CHICKEN

17

SIDES

cauliflower cheese (v)

4.5

yorkshire pudding

1.5

roast potatoes (v)

4

triple cooked chips (v)

4

steamed seasonal vegetables (v)

3.5

SOMETHING DIFFERENT

FISH & CHIPS
*battered coley, mushy peas,
tartare sauce*

18

BEEF BURGER
*6oz beef patty, toasted brioche,
gherkins, tomato, onion, lettuce,
streaky bacon, monteray jack,
burger sauce, triple cooked chips*

17

PUDS

STICKY TOFFEE PUDDING (V)
toffee sauce, vanilla ice cream

8.5

PEACH CRUMBLE (V)
crème anglaise

8

ICE CREAM (V)
*3 scoops, vanilla, strawberry,
pistachio (n), chocolate*

4.5

(pb) = plant based (pbo) plant based option (wf) = wheat free
(v) = vegetarian. please note all items on the menu are produced
or handled in an environment that contains the 14 allergens. the
cooking - oil used for deep - fat frying is a vegetable oil made
from genetically modified (gm) soybeans. all ingredient weights
listed are accurate pre-cooking'

scan our qr code for our
allergen matrix, please
always inform your server
of any allergens you may have



DOGGO DIN DINS

2 COURSES FOR £8

BEEF TRIMMINGS, BROCCOLI,
MASH, GRAVY

BANANA, APPLE & CARROT ICE CREAM