

Allergen Key

(V) Vegetarian

(G) Contains Gluten

(G*) Gluten free option available

(N) Contains Nuts

(D) Contains Dairy

(E) Contains Egg

(S) Contains Sesame

**If you have a food allergy,
please notify your server**

Starters/Light Bites

Homemade Soup of the Day (V)(G)(G*) £7

A freshly prepared Soup served piping hot,
with freshly baked Bread

Calamari (G) £8

Pieces of squid in a light batter served with Aioli

Mushrooms on Toast (V)(G)(G*)(D) £8

Mushrooms, Shallots and Garlic pan-fried with fresh Double Cream
served on Toast and topped with Parmesan Cheese

Chorizo, Olives & Feta £8

Chorizo, Feta cheese and olives with olive oil, balsamic and fresh bread
(G)(G*)

Ham Hock Scotch Egg (G)(D)(E) £9

A soft-boiled Egg wrapped in Sausage Meat and Ham Hock,
covered in Breadcrumbs and deep fried. Served with a blue cheese
dressing

Duck Liver Pâté (D) £8

A smooth pâté, with a Fig and Honey Chutney. Served with hot toast (G)(G*)

Loaded Chips (D) £10.95

Homemade chips with bacon, chorizo, cheddar cheese

From The Grill

10oz Gammon Steak £18

Chargrilled and topped with 2 fried Eggs(E), served with
Garden Peas and Homemade Chips/Jacket potato

The Big Pig (G)(G*)(D)(E) £21

A 6oz Wagyu Burger, thick pork belly, smoked streaky
bacon,
Monterey jack cheese, with apple sauce and coleslaw

Oliver's Wagu Burger (G)(G*)(D)(E) £18

A 6oz Chargrilled Wagu Burger.
Add Smoked Streaky Bacon £1.50

Spiced Bean Burger (V)(G)(D)(E) £16

Seasoned vegetables and beans coated in breadcrumbs,
with Mayonnaise

Vegan Burger (V) £16

This plant based vegan burger offers high protein and is
also very juicy. Served in a vegan Bun (G)
with homemade chips and salad

** Burgers served in a Brioche Style Bun(G)(G*)(D)(E)
with Lettuce, Chips and Onion Rings (G)(D).

Sides

Homemade Chips £5.50

Cheesy Chips (D) £6.50

Seasonal Veg £5

Onion Rings (G)(D) £5

Fresh Salad £5

Braised Red Cabbage £5

Mozzarella Sticks (G)(D) £6.95

Garlic Bread (G)(D) £5

Garlic Bread with Cheese (G)(D)
£7

Pepper Sauce (D) £3.95

Stilton Sauce (D) £3.95

Salad Bowls

A large bowl with fresh salad of mixed leaves, cherry tomatoes, Broad Beans, new potatoes, pickled Red Onion, Sweetcorn, Grated Carrot, Quinoa, Red Peppers and Cucumbers.....

Chicken & Bacon with Caesar dressing (E) £19,

Steak and blue cheese dressing (E)(D) £21,

Smoked Salmon & Prawn(E) £21,

Vegan Bowl (V) £18

Ploughman's (V)(G)(D) £19

Traditional Meals

Steak and Ale Pie (G)(D)(E) £18

Tender pieces of Beef cooked in a rich Ale Gravy encased in short crust pastry, served with Mashed Potatoes and Fresh Vegetables

Fish and Chips (G) £18

Boneless Haddock fillet dipped in our own beer batter, served with Chips, Mushy Peas and Tartar Sauce (E)

Lasagne (G)(D) £18

Homemade bolognaise layered with pasta sheets, topped with a cheese sauce, served with salad and Garlic Bread

Chicken & Bacon Melt (D) £22

Tender chicken fillets, and smoked streaky bacon cooked in a creamy Stilton sauce, served with homemade chips/Jacket Potato and a crisp salad

Malayan Curry (G) £22 ~ choice of *Chicken, Prawn or Vegetable* (V)

A Malayan Curry Sauce with Butternut Squash, Green Beans, and Coconut Milk, served with Basmati Rice and a Garlic Naan Bread(G)(D).

Chefs Specials

Cornfed Chicken (D) £24

Pan-fried Chicken Breast covered with a Leek and Mushroom Cream Sauce served with New Potatoes & Seasonal Vegetables.

Short Rib of Beef £28

Slow-cooked dry-aged short rib of beef smothered with a tangy barbeque-style sauce, homemade chips/Jacket Potato, coleslaw (E) and salad.

Harissa Salmon £27

Fresh Salmon fillet baked with Harissa Seasoning and Honey, served with a Dill and Lemon Rice (D)

Ballotine of Lamb £26

Lamb shoulder slowly cooked and rolled into a Ballotine, served with Duchess Potatoes (D), Braised Red Cabbage and a Minted Lamb Gravy.

Desserts from £7

Chocolate Delight (D)(E)

Apple Crumble(D)(G)

Sticky Toffee Pudding

(D)(G)(E)

— Fruit Pavlova (D)(E)

Limoncello

Cheesecake(D)(G*)

Panna Cotta (D)

Trillionaires Tart

Cheese and Biscuits (D)(G)

Ice Creams (D)(G*)...

Sneak Peak...

**Full descriptions available
upon request**

Signature Desserts

Chocolate Delight (V)(D)(E) £9

A homemade brownie base with a rich chocolate mousse and dark chocolate glaze, served with clotted cream ice cream

Limoncello Cheesecake (V)(G)(G*)(D) £9

A crumbly Biscuit base with a creamy Cheese filling laced with Limoncello topped with Chantilly cream and drizzled with a Lemon Sauce

Panna Cotta (D) £8

A creamy Italian-style white chocolate Mousse garnished with Raspberries and Drizzled with Raspberry Sauce

Trillionaires Tart (V) £8

A crumbly vegan chocolate pastry case filled with a layer of rich toffee sauce and topped with an indulgent chocolate style ganache, served with Vanilla ice cream
Vegan or Dairy Vanilla ice cream available

More Traditional Desserts

Apple Crumble (V)(G)(D)(N) £8

Bramley Apples cooked with a little Sugar and local Honey, topped with an Almond and Honey crumble served with creamy custard

Sticky Toffee Pudding (V)(G)(D)(E) £9

A warm Sticky Toffee Sponge made with dates' Bourbon Toffee Sauce, a Brandy Snap Basket and Vanilla Ice Cream

Fresh fruit Pavlova (V)(D)(E) £8

Homemade meringue with raspberries, peaches and Chantilly cream, drizzled with a raspberry sauce

Cheese Board (V)(G)(D) £12

Selection of Mixed Cheeses, Served with Table biscuits, garnished with apple, grapes and a local chutney

Iced Desserts

Ice Creams & Sorbets £7.50 (V)

Add an extra scoop to your dessert for £2.50

Ice Creams (G*)(D)

Clotted Cream Vanilla,
Bubblegum, Salted Caramel,
Chunky Chocolate, Rum & Raisin

Sorbets ~ Lemon or Passion Fruit,

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Not Sure you have room??

All of our Desserts can be ordered as Takeaways and enjoyed later