



Winter Menu

Starters

Olives, toasted sourdough & balsamic (VG, GFOA) – 6

Homemade salmon fishcakes, tartare sauce, lemon – 7

Seasonal soup, toasted sourdough (V) – 7

House pressed ham hock terrine, crouton, piccalilli – 7.5

Onion bhajis, coconut yoghurt dip (VG, GF) – 6

Sweetcorn fritters, jalapeño chutney (VG, GFOA) - 8

Mains

Pan fried pollock, crushed new potatoes, lemon & parsley sauce, roasted cherry tomatoes - 19

Pan fried calves liver, creamy mash, buttered greens, crispy bacon, onion gravy – 16

Celeriac schnitzel stuffed with smoked tofu and vegan cheese, new potatoes, mushroom, tomatoes, vegan Dijon sauce (VG) - 17

Beer battered cod, mushy peas, double cooked chips, tartare sauce: Sml – 12 / Lrg – 16

Homemade pie of the day, mushy peas, gravy, double cooked chips or creamy mash – 16

Double smash burger, American cheese, burger sauce, double cooked chips, slaw (GFOA) – 15

BBQ double smash burger, pulled pork, American cheese, burger sauce,
chips, slaw (GFOA) – 16

Spicy buttermilk chicken burger, kimchi, double cooked chips, slaw – 16

Onion bhaji burger, mango chutney, mint yoghurt, chips, slaw (VG, GFOA) – 15

Lincolnshire sausages, buttered greens, creamy mash, onion gravy - 16

Quorn sausages, buttered greens, creamy mash, veggie gravy (V) - 15

Sides

All 4 each

Double cooked chips

Slaw

New potatoes

Creamy mash

GF – Gluten Free / VG – Vegan / V – Vegetarian / +OA – Option Available

Whilst all care is taken to avoid cross contamination, menu items may come into contact with gluten, egg, dairy, fish, sulphites, nuts, mustard and soya. Please make us aware of any allergens at the time of ordering.



Winter Menu

Bar Snacks

Pigs in blankets, cranberry sauce - 6

Onion bhajis, coconut yoghurt dip (VG, GF) – 6

Black pudding and apple pork sausage roll - 7

Sweet and spicy nuts (VG) – 4

Homemade pork crackling – 5

Sourdough bread with Henderson's relish & beef fat butter – 4 (GFOA)

Sandwiches

Served 12-5pm only

Add double cooked chips or side salad for 1.5

Fish fingers, rocket, tartare sauce – 7

Pulled pork, apple sauce, rocket, dipping gravy (GFOA) – 8

Roast beef, horseradish crème, rocket (GFOA) – 8.5

Crispy spicy celeriac, kimchi and coconut yoghurt dip (VG, GF) – 7.5

Desserts

White chocolate cheesecake, caramelised chocolate, rum cream, pineapple compote (V) – 8

Winter berry crumble with custard or ice cream (VG, GF) - 8

Sticky toffee pudding, honeycomb, vanilla ice cream (V) – 8

Homemade rice pudding, brûléed winter compote (VG, GF) – 8

Hot Drinks

Decaf options also available

Pot of tea or herbal tea - 2.50

Flat white - 3

Cappuccino - 3

Americano - 2.6

Latte - 3

Hot Chocolate – 3

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