

## — STARTERS —

<b>Bread &amp; Olives</b> ✕	£7
Bakewell Bakery breads, whipped herb butter, balsamic and olive oil(V,VGO)	
<b>Homemade Soup</b> ✕	£6.50
Salted butter, dinner roll(V,GFO)	
<b>Welsh Rarebit &amp; Pickled Onion Croquettes</b> ✕	£6.50
Henderson's relish ketchup(V)	
<b>Roasted Beetroot &amp; Feta Salad</b> ✕	£7
Caramelised red onion & candied walnuts(VGO)	
<b>Smoked Mackerel Paté</b>	£7.50
Toasted brioche, pickled cucumber & watercress salad(GFO)	

## — SANDWICHES —

All served with skin on fries & coleslaw  
Available 12pm - 5pm

<b>Ploughman's</b>	£10
<i>Choose from white or granary bread</i>	
Honey roast ham, Lincolnshire cheddar, oak leaf lettuce, country garden chutney(VO,GFO)	
<b>Spicy Buttermilk Chicken</b>	£11
Toasted ciabatta, oak leaf lettuce, dill pickles & ranch dressing	
<b>Beer Battered Fish Sandwich</b>	£11
Tartare sauce & lettuce on toasted brioche	
<b>Bacon &amp; Brie Toastie</b>	£10
<i>Choose from white or granary bread</i>	
Smoked maple bacon, brie & caramelised onion (VO/GFO)	
<b>Steak Sandwich</b>	£12.50
Pan roasted bavette steak cooked medium rare, salsa verde, caramelised red onion & Monterey Jack cheddar, on toasted ciabatta(GFO)	
<b>Mozzarella &amp; Sundried Tomato</b>	£9
Fresh mozzarella, salsa verde, lettuce (VGO,GFO)	

## LUNCH OFFER

2 COURSES FOR £20

Monday - Friday 12pm - 5pm

✕ selected dishes only

V-Vegetarian VE-Vegan VO-Vegetarian option VEO-Vegan option  
GF-Gluten free GFO-Gluten free option available N-Nuts

## — MAINS —

<b>Steak &amp; Ale Pie</b> ✕	£17.50
Chunky chips, crushed peas, bone marrow & caramelised onion gravy	
<b>Beer Battered Fish &amp; Chips</b> ✕	£17
Tartare sauce, crushed peas & lemon	
<b>Hot Smoked Salmon Salad</b>	£18
New potatoes, asparagus, poached egg, mixed leaves, sourdough croutons, lemon & rapeseed vinaigrette(GFO)	
<b>Pan Roasted Lamb Rump</b>	£21
Fondant potato, asparagus, courgette, tenderstem broccoli salsa verde & feta	
<b>Crispy Hake Fillet</b>	£20
New potatoes, pancetta, seasonal greens & smoked haddock velouté	
<b>Ricotta Gnocchi</b> ✕	£17
Red pepper & tomato ragu, sun-dried tomatoes, tenderstem broccoli & sourdough croutons (V)	
<b>Aromatic Garden Burger</b> ✕	£16.50
Caramelised onion, burger sauce, tomato, lettuce & dill ranch. On a toasted brioche bun with skin on fries & coleslaw (V, VGO,GFO)	

## — GRILLS —

<b>Sirloin</b> £27	
Truffle fries, parmesan & rocket salad, slow roasted tomato & beef fat mushroom(GF)	
<b>Steak Burger</b> ✕	£17
Smoked maple bacon, Monterey Jack cheddar, burger sauce, lettuce & pickle on a toasted brioche bun, skin on fries(GFO)	
<b>Steak Frites</b> ✕	£17
Pan-fried bavette steak, medium rare, with skin on fries & red wine jus	

## — SIDES —

<b>Truffle &amp; Parmesan Fries</b>	£5
<b>Seasonal Greens</b>	£4
<b>Skin on Fries or Chunky Chips</b>	£3.50
<b>Beer Battered Onion Rings</b>	£3.50
<b>Garden Salad</b>	£3
<b>Creamy Mashed Potato</b>	£3.50