

All the dishes (except vegetarian tartlet) can be altered to be gluten free upon request
Allergen information available on request



Menu served: 12-14.30 & 18.00-21.00
Monday – Thursday
12-14.30 & 18.00-21.30
Friday – Saturday

Pub Classics

Nibbles

Mixed marinated olives £3½

Cream cheese stuffed peppers £3½

Chargrilled artichokes £4

Starters

‘Scotch egg’

duck egg, pork sausage, black pudding, piccalilli £8

Ham hock terrine

house chutney, toasted brioche £7½

Crispy squid

spiced ketchup, saffron aioli £8

Soup of the day

freshly baked bread £6

Sharing Platters

Seafood

a selection of what is best on the market that day, pickled, cured and smoked £18

Mezze

grilled artichokes, cream cheese stuffed peppers, green beans, houmous, bread £16

Charcuterie

championing English artisan charcuterie £17½

Mains

Grilled 8oz Ribeye Steak

chips, onion confit, watercress salad, red wine jus £20½

Beer battered market fish

chips, crushed peas £12½

Classic Moules mariniere

chips, garlic mayonnaise £13

8oz Rump steak burger or chicken breast burger

brioche bap, gherkin, relish, chips £12

smoked bacon £1 emmental cheese £1

Vegetarian tartlet of the day

puff pastry tartlet, new potatoes, salad £11