

Monthly Menu

STARTERS

Our Seasonal Soup (GFOA) £6.95

A warming bowl of the finest seasonal ingredients, lovingly crafted by our kitchen team. Gluten-free and suitable for those avoiding oats.

Crispy Devilled Whitebait £6.95

Flash-fried until golden and brittle-crisp, dusted with a touch of cayenne and flaky sea salt. Served with a side of tartar sauce for dipping.

Artisan Bread & Olives (GFOA) £6.95

Warm, crusty artisan bread paired with a medley of marinated Mediterranean olives. Served with a side of rich balsamic and cold-pressed olive oil for dipping.

Panko-Crusted King Prawns £6.95

Succulent king prawns coated in crisp Japanese panko breadcrumbs and fried until golden. Served with a sweet chilli dipping sauce and a refreshing dressed salad garnish.

Lamb kofta £6.95

A fragrant blend of prime British lamb, toasted cumin, and fresh mint, flame-grilled for a smoky finish. Served over charred flatbread with a cooling cucumber tzatziki..

SHARING

Ploughman's Board £14.95

A generous sharing board with Focaccia, smoked cheddar, crisp pickled onions, and cold meat and Pork Pie, finished with creamy butter and a pot of apple cider and brandy chutney

Whole Baked Camembert (GFOA) £14.95

A large Camembert, infused with fresh rosemary and slivered garlic, baked until molten. Served in the box with toasted Ciabatta.

The Italian Artisan Board (GFOA) £19.95

A vibrant selection of San Michele Salame Napoli, Parma Ham, and spicy Ventricina. Served with Di Lecce mixed pitted olives, toasted Ciabatta, and a signature Chilli & Garlic oil.

Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. If you have a food allergy or special dietary requirement, please inform a member of our staff before placing your order.

Dietary Symbols: GF = Gluten Free | GFOA = Gluten Free Option Available.

PUB CLASSICS

Gourmet Burger £15.95

Two premium 4oz beef patties on a gourmet brioche bun with crisp lettuce, fresh tomato, burger sauce and gherkins. Served with seasoned fries & Onion Rings. - Add Bacon £1 | Add Cheese £0.50 (VGA: Swap to a Moving Mountains plant-based patty)

Shortcrust Pie £18.95

Slow-Cooked Beef. Deep-filled and served with a generous helping of creamy buttered mash, seasonal greens, and a jug of our signature red wine gravy. (VEG: Swap to a Vegan Pie)

Traditional Beef Lasagna £17.50

Layers of slow-cooked beef ragù and creamy béchamel, topped with a bubbling three-cheese crust. Served with a crisp dressed side salad and toasted garlic ciabatta. (VEG: Swap to a Vegetable Lasagna)

House Chilli Con Carne (GF) £15.95

Our signature slow-simmered beef chilli in a rich, smoky tomato sauce. Served with fluffy rice, cool sour cream, smashed avocado, and crispy tortilla chips.

Cumberland Sausage Ring & Mash £15.95

Succulent pork sausage ring with a hint of spice served atop creamy mashed potato, smothered in rich onion gravy. (VEG: Swap to a Quorn Sausages)

Classic Fish & Chips (GFOA) £16.95

A sustainably sourced, extra-large cod fillet encased in our crisp, golden ale batter. Served with chunky chips, minted mushy peas. Accompanied by our house-made tartare sauce.

Golden Wholetail Scampi £15.50

Premium wholetail scampi, breaded and fried until golden and crisp. Served with hand-cut chips, garden peas, and our house-made tartare sauce.

Hunters Chicken (GF) £15.50

Pan-roasted chicken breast smothered in a deep, hickory BBQ sauce, topped with crispy smoked bacon and melting mature cheddar. Served with seasoned fries and our house-made creamy coleslaw.

Honey Roasted Ham, Egg and Chips (GF) £15.95

Succulent honey roasted ham, topped with a perfect fried egg and served alongside crispy golden chips. A proper classic done right, gluten-free.

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MONTHLY SPECIALS

Mediterranean Gnocchi Arrabbiata £16.50

Pan-seared potato gnocchi tossed with fire-roasted peppers, charred courgettes, and sun-blushed tomatoes. All bound in a bold, chili-infused pomodoro sauce and finished with fresh torn basil and a drizzle of herb oil.

Thai Curry (GF) £19.95

Chicken or Prawns in a vibrant, hand-pounded paste of green goat peppers, galangal, and bergamot zest, simmered in split coconut cream. Served with Jasmine rice.

Pan-seared Seabass (GF) £18.95

Pan-seared seabass with crispy skin. Served with crushed new potatoes and roasted Mediterranean vegetables.

Pork Belly & Cider Jus £18.95

Tender, slow-cooked pork belly with crisp crackling, paired with creamy black pudding mash. Served with seasonal vegetables and a sweet-tangy Cider Jus reduction.

Vegan Three Bean Smokey Chilli £15.95

Spiced, Smokey tomato sauce with red & yellow peppers, cannellini, red kidney & black turtle beans. Served with Rice

Red Wine & Mint Braised Shank (GF) £19.95

Succulent lamb cooked low and slow until it falls effortlessly off the bone. Set atop creamy mashed potatoes and smothered in a rich, house-made mint-infused gravy.

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SIDES

Thick-Cut Chip or Fries (GF) £3.95

The Ultimate Chunky Chip Big, bold, and unashamedly thick-cut. Fluffy on the inside with a massive, golden-crisp exterior. The king of dipping chips. Add Cheese - £4.25

Garlic Bread £3.50

Add Cheese £4.20

Onion Rings £3.50

Thick-cut sweet onions dunked in a light, bubbly beer batter and fried until mahogany gold. Shatter-crisp on the outside, tender and sweet on the inside.

Homemade Coleslaw (GF) £2.95

Crisp red cabbage, carrot, and onion in a silky, allergen-free vegan mayo.

DESSERTS

The Cheesecake £7.95

A silky quenelle of infused soft cheese resting on a bed of digestive crumb. Served with a duo of contrasting fruit purees.

Rhubarb Eton Mess £7.95

Poached rhubarb, crisp vanilla meringue shards, whipped Chantilly cream.

Warm Sticky Toffee Pudding (GF) £7.95

A rich, melt-in-the-mouth date sponge smothered in a deep, buttery toffee sauce. Served with your choice of clotted cream vanilla ice cream. or silky hot custard.

Warm Triple-Chocolate Brownie (GF) £7.50

An indulgent, gooey chocolate brownie, served with a rich chocolate sauce and a scoop of clotted cream vanilla ice cream.

Cheese Board (GFOA) £10.95

A selection of fine cheeses served with biscuits, grapes, apple, and house-made chutney.

Marshfield Farm Dairy Ice Cream (GF) £6.50

Marshfield Clotted Cream Vanilla, Chocoholic Heaven, Mint Choc Chip, Succulent Strawberry, Banana, Salted Caramel and Heavenly Honeycomb.

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