



Lunch (12pm-5pm)

Soup of the Day with toasted sourdough (v)*
£5

Smoked haddock with curry and dill mayo,
pickled cucumber & cauliflower, on
sourdough £7

Smashed Avocado with red kidney beans chilli
sauce, spring onion, on sourdough (v)(vg) £7

Sauté mixed wild mushrooms & asparagus,
parmesan shavings, on sourdough* £7
(Add fried egg for £1)

Cured topside beef sandwich with onion
marmalade and radishes £9

Homemade fish fingers and tartare sauce in
brioche bun £8

Sides

Deep fried fermented cauliflower with curry
mayo (v) £4.5

Hand cut chips with herb seasoning (v) (vg)
£3.5

Mixed leaves salad with radishes and
vinaigrette (v) (vg) £3.5

Grilled spring cabbage with bacon crust and
caramelised shallots* £4.5

Classic's (Served all day)

Bacon double cheeseburger with salad and BBQ
sauce & fries £12.5

Beer-battered fish of the day & chips, mushy
garden peas, tartare sauce £12.5

Salt chamber aged rib eye steak, with Diane
sauce, mushroom and roast tomato, served with
chips £20

Cauliflower steak with field mushroom, chips,
salad and a mushroom sauce (v) (vg) £12.5

Sweets

Strawberry parfait, meringue, poached
strawberries (v) £5.5

Toffee pudding, salted caramel sauce, vanilla ice
cream (v) £5

White chocolate mousse, forest fruits (v) £6

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.
Dishes marked with a * can be made vegan, just ask your server!