

MENU

STARTER

Smooth pâté finished with Maldon sea salt, red onion chutney & cornichons, served with toasted baguette & dressed mixed leaves	7
Crispy Cajun-spiced squid served with zesty lemon & parsley mayonnaise & dressed mixed leaves	8
Crispy garlic mushrooms served with creamy garlic mayonnaise & dressed mixed leaves	7

MAIN

Beer-battered fish served with chips, mushy peas, house tartare sauce & fresh lemon	19
Beef burger topped with smoked streaky bacon & melted cheddar, layered with house burger relish, mixed leaves & tomato in a toasted brioche bun, served with chips	16
Classic beef lasagne layered with homemade red wine tomato ragù & creamy béchamel, topped with melted cheddar & served with chips & dressed mixed leaves	17
Shepherd's pie with a homemade lamb & vegetable filling with rich gravy, topped with creamy mashed potato & served with sautéed seasonal greens (gf)	18
Gardener's Pie with a homemade vegan mince & vegetable filling enriched with red wine, herbs and gravy & topped with crushed potatoes. Served with sautéed seasonal greens (v/ve)	16
Seasoned rump steak, cooked to your liking & served with chips, dressed mixed leaf salad & peppercorn sauce	20
