

SUNDAY MENU

SMALL PLATES

PULLED BEEF BRISKET £5.50
Nachos, smoked cheese & crispy onions

SOUP £4.50
Soup of the day served with bloomer bread (V)

CRISPY SQUID £5.50
Sea salt & black pepper squid, rocket, sweet chilli and garlic mayo

CHICKEN WINGS £5.00
Crispy fried chicken wings and sour cream

CROQUETTES £5.00
Cheese and beer croquettes with smokey BBQ sauce (V)

PRAWN SKEWERS £6.50
Grilled lemon and garlic prawn skewers

FISHCAKE £6.50
Smoked haddock and salmon fishcake with lemon aioli

WHEAT BERRY SALAD £5.00
Wheat berry, spelt and cous-cous salad with rocket, feta and walnuts (V)

SUNDAY ROASTS

TOPSIDE OF BEEF £ 10.95
Served with carrots and parsnips, roast potatoes, yorkshire pudding and gravy

HALF ROAST CHICKEN £ 10.95
Served with carrots and parsnips, roast potatoes, yorkshire pudding and gravy

SLOW COOKED LAMB LEG £ 10.95
Served with carrots and parsnips, roast potatoes, yorkshire pudding and gravy

ROAST LOIN OF PORK £ 10.95
Served with crackling, carrots and parsnips, roast potatoes, yorkshire pudding and gravy

NUT ROAST £ 10.95
Served with carrots, parsnips, roast potatoes, yorkshire pudding, gravy (V)

KIDS ROASTS £7.00
Choose a half portion of either beef, pork, nut roast or lamb roast

KIDS

Mini beef burger, fries, coleslaw

Cumberland sausage, mashed potato, garden peas

Mini mac n cheese with salad

Battered haddock fillet, fries, garden peas

Grilled chicken breast, mashed potato, garden peas

All kids meals £6.50
Served with unlimited cordial and a scoop of ice cream for dessert

PUDDINGS

FUDGE BROWNIE £5.50
Home made chocolate fudge brownie with salted caramel ice cream

LEMON TART £5.50
Lemon tart served with raspberry sorbet

STICKY TOFFEE PUDDING £5.50
Toffee sauce, vanilla ice cream

CRUMBLE £5.50
Apple and rhubarb crumble, vanilla custard

ICE CREAM £1.75 p/s
Selection of marshfield farm ice creams & sorbets:

Vanilla
Chocolate
Lemon sorbet
Strawberry & clotted cream
Raspberry sorbet
Mint
Salted caramel

Kitchen opening times
Monday – Wednesday 12pm – 3pm & 6pm – 9pm
Thursday and Friday 12pm – 3pm & 6pm – 10pm
Saturday 10am – 10pm
Sunday 10am – 8pm

All of our dishes are freshly prepared, and as such please be advised that it can take up to 20 minutes for starters and desserts, and 30 minutes for a main course to arrive
(V) Vegetarian

* Any drink from our normal happy hour selection

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance

BURGERS

All burgers served in a brioche bun with red cabbage and spring onion slaw, beef tomato, baby gem and skin on fries

BRITISH PRIME BEEF BURGER £11.00
With tomato and shallot relish

BLUE CHEESE BURGER £12.50
Prime British beef burger smothered with blue cheese

CHORIZO BURGER £12.50
Prime British beef burger topped with chorizo

PULLED PORK BURGER £15.00
Prime British beef burger loaded with pulled spicy BBQ pork

SURF AND TURF BURGER £15.00
Prime British beef burger served with garlic prawns

CHICKEN BURGER £10.50
Piri - Piri chicken breast, smokey baconnaise

LAMB BURGER £12.50
Spiced lamb and tzatziki burger

MUSHROOM BURGER £9.00
Double garlic flat mushroom and blue cheese (V)

HALLOUMI BURGER £11.00
Grilled halloumi and roast red pepper (V)

Add smoked Applewood cheese, mature cheddar, streaky bacon, fried egg, avocado, onion rings, flat mushroom, jalepeños for 75p per topping. Swap fries for sweet potato fries for £1

ASK FOR ME NAKED. NO BUN, EXTRA SALAD

MAIN PLATES

FISH & CHIPS £12.00
Real ale battered haddock fillet, sea salt fries, mushy peas, tartar sauce. Prefer no batter? Ask for me naked!

COD FILLET £12.00
Grilled cod fillet with tomato and caper sauce, lemon and garlic new potatoes and buttered green beans

RED PEPPER MACARONI £9.00
Red pepper, chilli, feta macaroni, rocket and basil salad, Parmesan, garlic bread (V)

HADDOCK FISHCAKES £14.50
Smoked haddock and salmon fishcakes, mixed leaf salad, tartar sauce

TUNA NIÇOISE £12.50
7oz grilled tuna supreme, new potatoes, green beans, tomatoes, anchovies olives and a soft-boiled egg

CHICKEN SALAD £10.50
Piri - piri chicken and roasted red pepper salad with baby gem, sun-dried tomatoes and red onion

WHEAT BERRY SALAD £10.50
Wheat berry, spelt and cous-cous salad with rocket, feta and walnuts (V)

SAUSAGE AND MASH £10.00
Cumberland sausages served with creamy mash potato and onion gravy

Swap your house fries for sweet potato fries for £1.00

FIXED PRICE MENU

Available Monday – Friday 12pm – 3pm
CHOOSE ANY MAIN AND A DRINK* FOR

12.95

£2 supplement for ribs, surf and turf burger, pulled pork burger or fishcakes

BLOODY MARY 6.95

50ML ABSOLUT PEPPAR,
TOMATO JUICE, LEMON,
WORCESTER, TABASCO

WHITE WINES

	125ml	175ml	250ml	Bottle
Les Vignerons Vermentino Colombard France – A light, youthful and crisp dry white wine that has aromas of apple, banana and green leaves	3.25	4.30	5.90	16.95
Sauvignon Blanc, Las Ondas Central Valley, Chile – A fresh, clean and spritzzy dry white wine with no shortage of lively fruit	3.50	4.60	6.45	17.95
Chardonnay, Henri Nordoc Languedoc – Unoaked Chardonnay with apple and pear fruit, dry with a subtle smokey finish	3.80	5.10	6.85	20.50
Pinot Grigio, Trefli Veneto, Italy – Pinot Grigio, light, vibrant with fresh, zesty, citrus character	3.75	5.15	7.00	19.95
Chenin Blanc (Bush Vines), Winery of Good Hope Stellenbosch, South Africa – Chenin from South Africa. Honey, apples, cinnamon and spice flavours	3.75	5.05	7.10	20.25
Viognier, Las Ondas Calchagua Valley, Chile – A delicate and scented Viognier that is dry, mid-bodied and crisp on the palate				19.95
Picpoul de Pinet, Grange des Roccs Languedoc - A modern 'gastro pub classic', thirst quenching bone-dry white with mineral, herbal and apple notes				22.50
Rioja Blanco 'Pharos', Bodega Classica Rioja, Spain - Lightly oaked showing pear fruit flavours with a limey twist, a hint of vanilla and a pleasing soft texture				22.95
Entre-Deux-Mers, Chateau Deville Bordeaux - A crunchy Semillon/Sauvignon blend with notes of green apple, gooseberry and an agreeable mineral edge				24.50
Gavi, La Fornace Piedmont, Italy (Cortese) – Notes of green apple, pear-skin and toasted almonds combined with good acidity, mouth weight and a long finish				27.50
Sauvignon De Touraine, Domaine Guy Allion Loire –Gooseberry fool infused with elderflower and summer fruits. A great alternative to more expensive Loire such as Sancerre				27.95
Sauvignon Blanc, Framingham Estate Marlborough, New Zealand – The award winning Framingham proves the regions reputation for world beating Sauvignons is well deserved. Passion fruit, redcurrant and capsicum with a delicious minerality				28.50
Sancerre 'Jeunes Vignes', Domaine Henri Bourgeois Loire - Classic 'young vines' Sauvignon, fresh and mineral, made with true French finesse. The Loire at its best, savour with or without food.				29.95

RED WINES

	125ml	175ml	250ml	Bottle
Les Vignerons Grenach Pinot Noir France - A mid-light bodied red with soft tannins and a good attack of jammy, juicy red fruit	3.25	4.30	5.90	16.95
Cabernet Sauvignon, Las Ondas Central valley, Chile - Ripe black fruits and oak make up the aroma of this mid bodied red wine	3.50	4.60	6.45	17.95
Merlot, J Moreau et Fils Languedoc, France – Lovely red, from the hot vineyards of Southern France. An uncomplicated hit of bramble berries make this wine somewhat moreish	3.85	4.95	6.95	19.75
Montepulciano d'Abruzzo, Frentano Abruzzo, Italy - This wine is not afraid to be bold! Plum and cherry fruit allied to leathery warmth with an all over chocolate spice layer. Wonderful with lamb burgers and grilled veg	3.75	4.95	6.95	19.95
Shiraz Cabernet, Moyston South Eastern Australia - Comforting and well balanced with a sprinkling of fresh spice and a flourish of pepper	3.65	4.80	6.70	19.75
Petite Syrah, Domaine Mas Montel Languedoc - From a small village near Montpellier, rich bramble fruit is offset by a smattering of black pepper and hints of cinnamon and nutmeg	3.90	5.15	7.20	20.75
Rioja Joven, Vina Abergada Rioja Alvensa, Spain - This 'joven' or young style has no oak but plenty of rich berry fruit. Layers of damson and dark berries are intermixed with subtle spice, concentrated yet soft and elegant on the finish.	3.90	5.15	7.20	20.75
Malbec, Santa Julia Organica Mendoza, Argentina - Packed with pure ripe fruit flavours with deeper characterful notes of fig, raisin and chocolate	3.95	5.15	7.20	20.95
Cotes-du-Rhone, Terres du Mistral Rhone , Grenache, Syrah, Carignan - Forest fruits with a hint of violets dusted with peppery spice and wild herbs, a real pleasure				22.75
Pinot Noir, Casa Azul Casablanca, Chile - Charmingly pale in colour, aromas of cherries, violets and the merest hint of vanilla. Bright and ripe on the palate with some fresh savoury notes and soft tannins				22.95
Cabernet Sauvignon, Vinum Africa Stellenbosch, South Africa – Better known for Chenin Blancs, but the Stellenbosch has the perfect climate to produce a cracking Cab/Sauv. Light oaking enhances the Cherry wonderfulness of this beauty				23.95
House Claret', Château Deville, Premieres Cotes de Bordeaux Bordeaux, Merlot, Cabernet Sauvignon/Franc - Full flavoured and juicy, offering plenty of rounded fruit flavours, earthy notes and just enough tannin to hold the structure				25.75
Brouilly, Cret des Garanches Beaujolais, Gamay - Supple yet juicy and is best served on the cooler side of room temperature. Try lightly chilled for summer drinking, it may surprise you				28.50

ROSÉ WINES

	125ml	175ml	250ml	Bottle
Les Vignerons Grenache Merlot Rose La Mancha, Spain - This off dry quaffer has strawberry flavours by the punnet load. Its ripe, juicy and perfect for a lazy Summer day	3.25	4.30	5.90	16.95
Pinot Grigio Rosado, Rosa Bianca Veneto, Italy - Blushing pink in colour, light and fresh with delicate fruit notably strawberry and cranberry with some ripe, rosy, red apple	3.75	4.95	6.95	19.95
Cotes de Provence Rosé, Carteron 'Elegance' Provence, France - From vineyards ½ an hours Ferrari ride from St Tropez this wines is the epitomy of summer chic. A sensual salmon pink, with floral aromas, raspberry and cherrystone flavours and a firm savoury finish				25.50

SPARKLING WINES

	Bottle
Prosecco, Cantina Bernardi Veneto, Italy - Who needs a "celebration" to enjoy this charming sparkler. Tantalising notes of apple, pear and lemon, altogether a refreshing alternative to champagne	27.50
Scavi and Ray Frizzante (200 ml mini bottle) Intensely aromatic with a fresh, well balanced and delicate taste from the Italian Veneto	6.50

CHAMPAGNE

	Bottle
Perrier-Jouet Grand Brut 1846 Floral and fruity variations. The Elegance and finesse of an unwavering Style	50.00
Perrier-Jouet Blason Rose A delicious blend of rose and orange flavours. A sensual Freshness	75.00

COCKTAILS

Kir Royale Crème de cassis topped with Prosecco	6.95
Prosecco Chambord Chambord topped with Prosecco	6.95
Limoncello Prosecco Limoncello topped with Prosecco	6.95
Aperol Spritz Aperol & citrus fruit topped with Prosecco	7.95
Gin Fizz Beefeater gin, fresh lemon juice, sugar and soda	7.95
Bramble Beefeater gin, fresh lemon juice, gomme syrup, creme de mure	7.95
Whiskey Sour Chivas Regal Whiskey, fresh lemon juice, gomme syrup and aromatic bitters	7.95
Paloma Olmecca Tequila, fresh lime juice, gomme syrup and aromatic bitters	7.95
Moscow Mule Absolut Vodka, fresh lime juice, gomme syrup and aromatic bitters, fiery ginger beer.	7.95
Cosmopolitan Absolut Citron, cointreau, cranberry juice, lime juice	7.95
Bloody Mary Absolut Peppar, tomato juice, lemon, Worcester, Tabasco	7.95

GIN COPA

PREMIUM GIN SERVED WITH FEVER-TREE TONIC IN A COPA DE BALON GLASS		
CLASSIC	SINGLE	DOUBLE
Bedrock Perfect with Fever-Tree Indian tonic Flavour Profile: Citrus Garnish: Lemon peel	5.00	7.25
Sipsmith Perfect with Fever-Tree Indian tonic Flavour Profile: Juniper Garnish: Lime Wedge	5.00	7.25
Beefeater 24 Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Citrus Garnish: Pink Grapefruit Twist	5.00	7.25
CONTEMPORARY		
Williams GB Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Juniper Garnish: Ginger and Lemon Slice	5.00	7.25
Bathtub Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Citrus Garnish: Orange Slice	5.00	7.25
Hendricks Perfect with Fever-Tree Elderflower tonic for a floral hit Flavour Profile: Herbaceous Garnish: Cucumber Ribbon	5.00	7.25
UNUSUAL		
Gin Mare Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Herbaceous Garnish: Rosemary Sprig	5.00	7.25
Brockmans Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Aromatic Garnish: Orange slice	5.00	7.25
Star of Bombay Perfect with Fever-Tree Indian tonic Flavour Profile: Floral Garnish: Orange twist and star anise	5.00	7.25

ASK US
ABOUT
OUR
HAPPY
HOUR