



Starters

Soup of the Day (V/Vg)	6.95
Served with Crusty Bread	
Breaded Butterfly King Prawns	9.50
Served on a bed of mixed salad with sweet chilli dip	
Breaded Whitebait	7.95
Served on a bed of mixed salad with tartare sauce	
Paté	7.95
Served with crusty bread	

Traditional Sunday Roasts

All roasts are served with seasonal vegetables, roast potatoes, honey roasted parsnips, a home-made Yorkshire pudding and a rich GF gravy. (All roasts are **GF** without a Yorkshire pudding)

Roast Top Side of Beef	19.95
Whole Roasted Poussin	17.95
Slow Roasted Pork Belly with Crackling	17.95
Mushroom, Pumpkin Seed and Chestnut Roast (V/Vg/GF)	15.95
Cauliflower Cheese	4.95
Pigs in Blankets	4.95

Please ask for Horseradish, Apple, Cranberry or Mint Sauce to accompany your meal

Other Dishes

Scampi (Wholetail) served with peas, chips & tartare sauce	13.95
Lamb Kofta Seasoned minced lamb skewers served with minted yoghurt dip, chips & salad garnish	15.95
Thai Chicken Skewers Served with minted yoghurt dip, chips & salad garnish	15.95
Oven Baked Seabass whole fillet Served with new potatoes, fresh seasonal vegetables with a cream, white wine and parsley sauce	21.00
Goat's Cheese Salad (GF) A fresh seasonal salad served with oven baked goat's cheese and caramelised onion relish	15.95

Burgers

Add cheese or bacon (each) 1.25

Butcher's Beef Burger
BBQ Pulled Pork Burger
Breaded Chicken Fillet Burger
Moving Mountains Plant Based Burger (V/Vg)

Our burgers are served in a brioche bun with lettuce and tomato, onion rings and chips.

Vegan buns available.

Sides

Chips	4.95
Cheesy Chips	5.95
Battered Onion Rings	4.50
Halloumi Fries	7.50
Garlic Bread	4.00
Cheesy Garlic Bread	5.00

Please let us know if you have a specific dietary requirement or food allergy. We can adapt most menu choices as we cook using fresh ingredients wherever possible.

A discretionary service charge of 10% will be added to each bill. Thank you.