



Starters

King Prawn Cocktail in Marie Rose Sauce	9
Served on a bed of mixed leaves	
Cheesy Nachos served with Salsa, Guacamole and Sour Cream	8
Breaded Whitebait	8
Served on a bed of mixed salad leaf with tartare sauce	
Salt and Pepper Squid Bites	8
served with a sweet chilli dip	

Traditional Roasts

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

Oven Roasted Chicken Breast	20
Topside of Beef	22
Pork Loin with Crackling	21
Homemade Vegan Nut Roast (V/Vg)	19
Oven Baked Seabass (whole fillet) (GF)	24
Cooked in lemon butter and parsley, served with roasted potatoes and seasonal vegetables	
Scampi (wholetail)	17
Served with peas, chips & tartare sauce/mayonnaise	
Extra Portion of Roast Potatoes	3

V – Vegetarian Ve – Vegan GF Gluten Free

Light Bites

Garlic Ciabatta	5
Cheesy Garlic Ciabatta	6
Fries	5
Cheesy Fries	6
Halloumi Fries	8
Battered Onion Rings	5
Portion of Roast Potatoes	3
Dressed Side Salad	5
Portion of Vegetables	5

Please ask for Horseradish,
Mustard, Apple, Mint or
Cranberry sauce to accompany

Burgers

16

Our burgers are served in a bun with lettuce and tomato, battered onion rings and fries.

Butcher's Beef Burger

Breaded Chicken Fillet Burger

Moving Mountains Plant Based Burger V/Ve

Add cheese 1.25

Ketchup, Mayonnaise and other sauce pots/ sachets are complimentary,
but any additional portions will be charged at 35p per portion

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergies or intolerances before ordering. We can adapt most menu choices as we cook using fresh ingredients wherever possible.

A discretionary service charge of 10% will be added to your bill and fairly distributed amongst the team