



Small Plates and Bar Bites

A Bowl of Olives (V/Ve/GF)

Oven Baked Camembert (Great to share)

Prawn Cocktail (GF)

King Prawns in Marie – Rose Sauce on a bed of salad,

Breaded Whitebait

Served on a bed of mixed salad leaf with tartare sauce

Salt and Pepper Squid Bites

Salt and pepper squid with and a sweet chilli dip

Traditional Roasts

(During the summer months, availability and choice of roasts may vary)

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

Roast Top Side of Beef

Roast Chicken Supreme

Slow Roasted Pork Belly with Crackling

Slow Roasted Lamb Shank

Beetroot and Butternut Squash Wellington (V/Vg)

Oven Baked Seabass (whole fillet) (GF)

Cooked in lemon butter and parsley,
served with roasted potatoes and fresh
seasonal vegetables or fries and salad.

Other

Bang Bang Chicken Skewers GF

Served with fries and salad leaf

King Prawn Salad (V/GF)

A fresh seasonal salad served with prawns Marie – Rose

Scampi (Wholetail)

Served with peas, chips & tartare sauce/mayonnaise

For The Little People

Child's Roast Beef/ Chicken Fillet

Chicken Nuggets, Peas and Fries

Fishfingers, Peas and Fries

Children's Mini Magnum Ice Cream

Sides

Chips/fries

Cheesy Chips/ Fries

Nachos with Cheese

Garlic Ciabatta

Cheesy Garlic Ciabatta

Halloumi Fries

Battered Onion Rings

Portion of Roast Potatoes

Dressed Side Salad

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

Burgers

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 or bacon (each)

V – Vegetarian

Ve – Vegan

Ve* - Vegan option available

GF Gluten Free

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