

### Nibbles

<b>Artisan bread</b> , olive oil & balsamic vinegar	5.5
<b>Roasted red pepper hummus</b> , grilled flatbread (GFA)	6.5
<b>Mixed Olives</b>	6.5
<b>Baked 'Nduja Mozzarella &amp; Roasted Red Pepper Dip</b> with flat bread (GFA)	9.5

### Starters

<b>Soup Of The Day</b> Dipping bread (GFA)(V)(VGA)	6.95
<b>Salmon Gravavlax</b> Orange, dill, mustard & citrus dressing & brown bread (GFA)	8.95
<b>Chicken Wings</b> Choose either: Buffalo hot sauce or Smoked BBQ sauce. With sour cream & celery (GF)	9.5/17.5
<b>Prawn Cocktail</b> Marie Rose sauce & wholegrain bread (GFA)	7.5
<b>Ham Hock &amp; Parsley Terrine</b> Warm potato salad & gribiche sauce (GF)	7.75
<b>Rosemary Studded Camembert</b> onion chutney with crusty baguette- for 2 (GFA)(V)	16

### Sunday Roast

<b>Roast Sirloin of Beef</b> , Yorkshire pudding & pan gravy (GFA)	18.95
<b>Roast Leg of Worcestershire Spring Lamb</b> , served with pan gravy (GFA)	18.95
<b>Roast Chicken</b> , sausage meat stuffing & pan gravy (GFA)	16.95
<b>Roast Pork Loin</b> , sausage meat stuffing, crackling & pan gravy (GFA)	16.95
<b>Sweet Potato and Chickpea Loaf</b> , vegan gravy (V) (VGA) (GFA)	14.95
<b>Trio of Meats</b> , Chicken, Beef, Pork, Yorkshire pudding, sausage meat stuffing, crackling & pan gravy (GFA)	20.5
<b>Add cauliflower cheese (V)</b>	4.95

*All served with creamed mash, roast potatoes, rosemary roasted carrots & parsnips & seasonal greens.*

### Large Plates

<b>Double Cheeseburger</b> , American cheese, burger sauce & lettuce on a brioche bun with fries & slaw (GFA)	15.5
<b>Add Streaky Bacon 1.5</b>	
<b>Fried Chicken Burger</b> , BBQ sauce, smoked applewood cheddar & lettuce on a brioche bun with fries & slaw (GFA)	15.5
<b>Add Streaky Bacon 1.5</b>	
<b>Vegan Burger</b> , Moving Mountains burger, vegan cheese, vegan mayo on a brioche bun with fries & salad (VG)	14.95
<b>Pan Fried Sea Bream</b> Egg noodles, ginger, pak choi & oyster mushroom in an Asiatique Broth	23.5
<b>'Purity Session IPA' Fish &amp; Chips</b> fresh haddock deep fried in a batter made with locally brewed beer, thick chips, mushy peas & tartar sauce (GF)	17.5
<b>Add curry sauce 0.75</b>	

### Pizza

<b>Margherita (V)(VGA)</b>	12.5
<b>Pepperoni, Jalapeños &amp; Chilli Flakes</b>	14.25
<b>Frutti di Mare, Artichokes, Confit Lemon Zest &amp; Oregano (V)</b>	14.25
<b>Parma Ham, Mushroom &amp; Rocket</b>	13.5
<b>Fresh Bocconcini Mozzarella, Basil, Rocket &amp; Chilli Oil (V)</b>	13.5
<b>Marinated Aubergine, Broccolini, Sun-dried Tomato, Olives, Peppers &amp; Oregano (V)</b>	14.25

### Sides

<b>Yorkshire Pudding</b>	0.75
<b>Thick Chips (VG) (GFA)</b>	3.95
<b>Fries (VG) (GFA)</b>	3.95
<b>Seasonal Greens (VG) (GF)</b>	4.5
<b>House Salad (VG) (GF)</b>	4.5
<b>Roast Potatoes (VG) (GF)</b>	4.75

**ALLERGEN KEY:** (GF) Gluten Free, (GFA) Gluten Free Available, (V) Vegetarian, (VA) Vegetarian Available, (VG) Vegan, (VGA) Vegan Available. We cannot guarantee that our products do not contain traces of nuts and/or seeds. Our menu descriptions do not include all ingredients. All weights are approximate uncooked. Whilst every effort is made to identify and remove shell, please note that some fragments may remain. All fish dishes may contain bones. If you have a food allergy, please let us know before ordering.