

SHARERS

BAKED CAMEMBERT ^{Ve}

Infused with rosemary and garlic, extra virgin olive oil and with toasted rosemary focaccia and Tracklements™ onion marmalade

11.75

NACHOS ^{Ve}

Multigrain tortilla nacho chips, five bean chilli, melted Cheddar cheese topped with sour cream and guacamole

9.95

SMALL PLATES 6.50 EACH

DUCK CROQUETTES

Smoky chipotle mayonnaise and topped with spring onion and parsley

COD GOUJONS

Atlantic cod goujons in herb batter with tartare sauce, a wedge of lemon and garnished with coriander

HUMMUS DUO ^{Ve}

Traditional hummus, beetroot and apple hummus, with toasted wholemeal pitta and garnished with coriander and red pepper curls

CREAMY STILTON MUSHROOMS ^{Ve}

Roasted flat and cup mushrooms, Clawson Stilton cream sauce, topped with extra crumbled Stilton and parsley

KING PRAWNS PIL PIL

Baked in a chilli, garlic and parsley butter, topped with parsley and with toasted focaccia bread and a wedge of lemon

SMOKED HADDOCK & DILL CROQUETTES

Topped with crispy kale and Maldon™ sea salt, with tartare sauce and a wedge of lemon

GLOUCESTER OLD SPOT MINI SAUSAGES

Honey and wholegrain mustard glaze, Tracklements™ onion marmalade and garnished with coriander and red pepper curls

HALLOUMI FRIES ^{Ve}

Coated in smoked paprika, sweet chilli sauce and garnished with coriander

CURRIED CAULIFLOWER WINGS ^{Ve}

Madras batter, topped with mango relish, chilli flakes and spring onion

STICKY THAI CHICKEN BITES

Rolled in sesame seeds, spring onion and garnished with coriander

CHARGRILLED CHICKEN WINGS

Coated in maple and bourbon† BBQ sauce and garnished with coriander

SMOKY SPANISH CHORIZO

Baked in sticky honey and cider glaze, topped with parsley, with toasted focaccia bread

BAR SNACKS

MIXED NUTS & WASABI PEAS ^{Ve}

3.25

GARLIC & HERB MARINATED MIXED OLIVES ^{Ve}

3.25

BREAD, OLIVE OIL & BALSAMIC VINEGAR ^{Ve}

3.25

MAIN PLATES

28 DAY AGED SIRLOIN STEAK 17.95

Chargrilled 8oz sirloin steak, triple-cooked chips, slow roasted beef tomato, flat mushroom, peppercorn sauce and a dressed house salad

CHICKEN, AVOCADO & SMOKED STREAKY BACON SALAD 10.95

Gem lettuce, baby spinach, red pepper, sun-blushed tomatoes, Gran Moravia™ hard cheese, tossed in Caesar dressing and topped with a soft-boiled egg

HAND BATTERED FISH & CHIPS 14.95

Atlantic cod fillet in herb batter with Maldon™ sea salt with triple-cooked chips, tartare sauce, smashed peas and grilled lemon

MAPLE & BOURBON† BBQ RIBS 15.95

Maldon™ sea salt and thyme skin on fries, a dressed house salad and our burrito mix 'slaw

STICKY THAI CHICKEN SKEWER 11.25

Chargrilled chicken fillet, stacked with red onion and red pepper with triple-cooked chips and a dressed house salad - *swap fries to sweet potato fries 1.25*

BRITISH CURED GAMMON STEAK 10.25

Chargrilled 5oz gammon steak, free range fried eggs, garnished with coriander, triple-cooked chips, slow roasted beef tomato and flat mushroom

GRILLED SEABASS 13.50

Warm quinoa salad, baby spinach, drizzled herb oil, with a wedge of lemon and topped with parsley

KALE & BEETROOT LINGUINI ^{Ve} 9.95

Red pepper, baby spinach, spring onion, lemon, extra virgin olive oil, parsley, mint and finished with pomegranate seeds - *add grilled halloumi 2.70, chargrilled chicken 3.20, grilled seabass fillets 3.70, grilled king prawns 3.70*

SUPERFOOD BUDDHA BOWL ^{Ve} 9.95

Tenderstem broccoli, kale, roasted roots, gem lettuce, baby spinach, red and white quinoa, pomegranate seeds, topped with toasted seeds, lemon and extra virgin olive oil dressing - *add grilled halloumi 2.70, chargrilled chicken 3.20, grilled seabass fillets 3.70, grilled king prawns 3.70*

HANDCRAFTED PIES

OUR PIES ARE SERVED WITH SEASONAL VEGETABLES, RED WINE GRAVY† AND CHOICE OF MASH OR TRIPLE-COOKED CHIPS

STEAK & MCMULLEN'S ALE† 14.95 TRIO OF MUSHROOM & 14.95

Hand diced British beef braised with onions and McMullen's ale in a rich beef gravy

SMOKED CHEDDAR ^V

Oyster, chestnut and cup mushrooms combined with spinach and vegetables in an Applewood™ Cheddar cream sauce

CHICKEN, GAMMON & LEEK PIE 14.95

Hand diced British chicken and gammon in a rich cream and parsley sauce

BURGERS

SERVED IN A TOASTED BRIOCHE BUN WITH BEEF TOMATO, GEM LETTUCE, PICKLED GHERKINS, BURGER SAUCE AND MALDON™ SEA SALT AND THYME SKIN ON FRIES - *swap fries to sweet potato fries 1.25*

BUTTERMILK CHICKEN BURGER 12.75

Chicken breast marinated in buttermilk and coated in panko breadcrumbs, with Emmental cheese, maple and bourbon BBQ sauce

BEETROOT, CORIANDER & MINT BURGER ^{Ve} 10.95

Served in a pretzel bun, with our burrito mix and a pineapple, lemongrass and ginger dressing

CLASSIC BURGER 12.95

6oz beef patty

SWEET POTATO AND HALLOUMI STACK ^V 10.95

add Barber's™ vintage Cheddar, Emmental cheese, smoked streaky bacon 1.50 each

SANDWICHES

 SERVED UNTIL 5PM

SERVED ON SLICED BLOOMER BREAD WITH A MUG OF MALDON™ SEA SALT AND THYME SKIN ON FRIES OR A DRESSED HOUSE SALAD - *swap fries to sweet potato fries 1.25*

AHT SANDWICH ^V 7.95 **COD GOUJON SANDWICH** 7.95

Avocado, halloumi, tomato, dill oil and Tracklements™ onion marmalade

Atlantic cod goujons in herb batter with gem lettuce and tartare sauce

CBLT SANDWICH 7.95 **STEAK SANDWICH** 8.75

Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce and mayonnaise

4oz sirloin steak, Tracklements™ onion marmalade, gem lettuce and horseradish

SIDES

MALDON™ SEA SALT & THYME SKIN ON FRIES ^{Ve} 2.95 **HOUSE SALAD** ^{Ve} 2.50

Gem lettuce, baby spinach, diced cucumber and beef tomato, red onion, red peppers, grated carrot with a lemon and extra virgin olive oil dressing

TRIPLE-COOKED CHIPS ^{Ve} 2.95

SWEET POTATO FRIES ^{Ve} 3.45 **OUR HOUSE 'SLAW** ^V 1.95

SOUTHERN FRIED ONION NESTS ^V 3.50

DESSERTS

LOTUS BISCOFF™ CHEESECAKE	5.25
Vanilla pod ice cream and caramel sauce	
BELGIAN WAFFLE (V)	5.25
Vanilla pod ice cream and caramel sauce	
SALTED CARAMEL PROFITEROLES (V)	5.25
Hot chocolate sauce	
WARM CHOCOLATE BROWNIE (V)	5.25
Vanilla pod ice cream and chocolate sauce	
AFFOGATO (V)/(Ve)	5.25
Vanilla pod ice cream, crushed amaretti biscuit, espresso and chocolate sauce	

HOT DRINKS

AMERICANO	2.70	INDULGENT HOT CHOCOLATE	4.60
ESPRESSO	2.10/2.45	whipping cream and marshmallows	
MOCHACCINO	3.10	FLAT WHITE	3.10
CAPPUCCINO	3.10	TEA PIGS	2.60
CAFFE LATTE	3.10	everyday brew, earl grey, green, peppermint, superfruits	
HOT CHOCOLATE	3.60		

SUNDAY ROASTS

EACH SUNDAY, OUR CHEFS SERVE FRESH TRADITIONAL BRITISH ROASTS, PAIRED WITH ALL THE TRIMMINGS

Don't miss out! Ask our team to book you a table and dine with us on Sundays

All items are subject to availability and all weights are approximate prior to cooking. (V) suitable for vegetarians (Ve) suitable for vegans. †contains alcohol. **Allergen information:** if you have any allergies or dietary requirements please speak to a member of our team before ordering for more information. Non-gluten options available upon request. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.