GRAZING

NOCELLARA GREEN OLIVES ^(k) 162kcals Maldon sea salt	5.00
WARM FOCACCIA BREAD ⁽⁶⁾ 630kcals Extra virgin olive oil and balsamic	5.50
ROASTED & SALTED CASHEWS ^(h) 466kcals	4.50
CARAMELISED CHILLI HONEY NUTS ⁽¹⁾ 726kcals Cashews, pecans, pistachios	5.00

SHARERS

NACHOS \circledast 1499 $_{\operatorname{kcals}}$ Multigrain tortilla nachos, five bean chilli, melted Cheddar cheese, sour cream, guacamole	12.50
BAKED CAMEMBERT ⁽¹⁾ 1086kcals Pistachios, apricots, chilli infused honey, extra virgin olive oil, focaccia sticks	14.00

SMALL PLATES

Warm focaccia bread

SPICED HUMMUS ⁽¹⁾ 263kcals Focaccia sticks, extra virgin olive oil, pomegranate seeds, coriander cress	7.00	COD GOUJONS 402kcals Atlantic cod goujons in herb batter, tartare sauce	7.50
DUCK CROQUETTES 563kcals Smoky chipotle mayonnaise, spring onion, flat leaf parsley	7.50	TEMPURA PADRON PEPPERS @ 307kcals Maldon sea salt, smoky chipotle mayonnaise	7.00
STICKY THAI CHICKEN BITES 495kcals Toasted sesame seeds, spring onion, coriander cress	7.50	HALLOUMI FRIES [®] 737 _{kcals} Tracklements chilli jam, garlic and parsley mayonnaise, pomegranate seeds	7.50
CURRIED CAULIFLOWER WINGS ⁽⁹⁾ 274kcals Madras batter, mango relish, chilli flakes, spring onion	7.00	KING PRAWNS PIL PIL 470kcals Chilli, garlic and parsley butter, warm focaccia bread	8.00
TOMATO & BASIL SOUP © 287kcals	7.50		

PUB CLASSICS

SAUSAGE & MASH 1018kcals Cumberland sausage, creamed mash, roasted red onions, red wine gravy	15.50
HAM & EGGS 830kcals Honey roasted ham, fried free range eggs, triple-cooked chips	14.50
SCAMPI & CHIPS 912kcals Breaded wholetail scampi, triple-cooked chips, smashed peas, grilled lemon	16.00
FISH & CHIPS 900kcals Atlantic cod fillet, herb batter with Maldon sea salt, triple-cooked chips, smashed peas, grilled lemon	18.00
HUNTERS CHICKEN 1192kcals Grilled chicken breast in BBQ sauce, topped with smoked streaky bacon and Cheddar cheese. Triple-cooked chips, house slaw	16.00
HANDCRAFTED PIES Served with creamed mash 274kcals or triple-cooked chips 374kcals, red wine gravy, seasonal gre	ens
SPICED CAULIFLOWER, SPINACH & LENTIL PIE 🐵 642kcals	16.50
CHICKEN, HAM HOCK & LEEK PIE 902kcals Shredded British chicken, ham hock in a cream sauce	17.00
STEAK & ALE PIE 848kcals Hand diced British beef braised with onions and ale in a rich meat sauce	17.50

MAINS

KALE CAESAR [®] 564kcals Baby spinach, sunblushed tomatoes, Gran Moravia cheese, focaccia croutons, soft-boiled free range egg - add grilled halloumi 3.50 433kcals, chargrilled chicken 4.00 237 kcals, grilled prawns 4.00 135 kcals, salmon fillet 7.00 300kcals	12.50
CHIMICHURRI SHREDDED CHICKEN RICE BOWL 986kcals Brown rice, kale, paprika chickpeas, baby spinach, fennel, flat leaf parsley, seeded avocado, pomegranate seeds, sour cream dressing, grilled lemon	16.50
PLANT BASED "BEEF" RAGU ⁽⁶⁾ 803kcals Plant based beef, rigatoni pasta, sunblushed tomatoes, rocket, extra virgin olive oil	15.50
GRILLED SALMON 543kcals Fennel, cucumber and baby potato salad, red chillies, grilled lemon, sour cream dressing, flat leaf parsley, mint, pomegranate seeds	17.50
28 DAY AGED SIRLOIN STEAK 1160kcals Chargrilled 80z sirloin steak, triple-cooked chips, slow roasted beef tomato, flat mushroom, peppercorn sauce, dressed house salad	24.00

BURGERS	
WAGYU BURGER 1192kcals 60z Wagyu beef patty, Tennessee seeded brioche bun, burger sauce, gem lettuce, beef tomato, pickled gherkins, triple-cooked chips	17.50
BUTTERMILK CHICKEN BURGER 1383kcals Buttermilk chicken breast, coated in panko crumb, Tennessee seeded brioche bun, burger sauce, gem lettuce, beef tomato, pickled gherkins, triple-cooked chips, house slaw	16.50
BEETROOT, CORIANDER & MINT BURGER ® 887kcals Plant based pretzel bun, burrito mix, pineapple, lemongrass and ginger dressing, gem lettuce, beef tomato, pickled gherkins, triple-cooked chips	14.00
Add Barber's vintage Cheddar 351kcals, smoked streaky bacon 156kcals 2.00 each Swap fries to sweet potato fries +20kcals 2.00	

SANDWICHES SERVED MON-SAT UNTIL 5PM

Served on sliced bloomer bread with a mug of triple-cooked chips 347_{kcals} or a dressed house salad 127_{kcals} Swap fries to sweet potato fries +20_{kcals} 2.00

COD GOUJON SANDWICH 738kcals Atlantic cod goujons in herb batter, gem lettuce, tartare sauce	10.00
CBLT SANDWICH 730kcals Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce, mayonnaise	10.00
AHT SANDWICH ® 988kcals Avocado, halloumi, tomato, dill oil, Tracklements onion marmalade	10.00
STEAK SANDWICH 682kcals 40z sirloin steak. Tracklements onion marmalade, gem lettuce, horseradish	11.00

SIDES

TRIPLE-COOKED CHIPS We 448kcals	4.50	SEASONAL GREENS (111kcals	3.50
SWEET POTATO FRIES	5.00	HOUSE SALAD @ 127kcals Gem lettuce, baby spinach, diced cucumb and beef tomato, red onion, red peppers, g	4.00 er prated
HOUSE SLAW 🕑 283kcals	3.00	carrot, lemon, extra virgin olive oil dressing	5

PUDDINGS 7.50 EACH

LOTUS BISCOFF CHEESECAKE 921kcals

Dulce De Leche caramel sauce, vanilla pod ice cream, mint

BELGIAN WAFFLE ⁽¹⁾ 692kcals</sup> Dulce De Leche caramel sauce, vanilla pod ice cream, mint

SALTED CARAMEL PROFITEROLES © 597kcals Warm chocolate sauce **LEMON TART** ⁽¹⁾ 733kcals</sup> Raspberry sorbet, crushed meringue, whipped cream

WARM CHOCOLATE BROWNIE [®] 829kcals Salted caramel, vanilla pod ice cream, chocolate sauce

AFFOGATO (%) 642kcals Vanilla pod ice cream, crushed biscuit, espresso, chocolate sauce

ON SUR			
All our Sunday roasts are freshly prepared and served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy			
TOPSIDE BEEF 1230kcals	2	0.00	
HALF ROAST CHICKEN 1538kcals Sage and onion stuffing		18.00	
SWEET POTATO & CHESTNUT ⁽¹⁾ 1049kcal *served without Yorkshire pudding	ls 🞯* 838kcals	16.50	
SIDES			
CAULIFLOWER CHEESE (1) 319kcals 4.00	SAGE & ONION STUFFING ⁽ⁱ⁾ 323kcals	3.00	
PIGS IN BLANKETS 249kcals 4.00	EXTRA YORKSHIRE (123kcals	2.00	
SERVED SUN	DAYS ONLY		

Suitable for vegetarians. Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000kcals a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.