



Our dishes are freshly prepared from locally sourced, seasonal ingredients. Since our dishes are cooked fresh, please allow for cooking times of up to 25 minutes – a little more if we're very busy.

To Share & Nibble – ideal while you're waiting

Mixed olives (V, GF, Ve)	£4.50
Warmed bread, olives, balsamic vinegar & cold pressed rapeseed oil (V, GFA, VeA)	£6.50

Starters

Soup of the day served with crusty bread (V, GFA)	£6.50
Caramelised onion and mushroom crostini (V)	£7.00
Hot-smoked salmon and asparagus tart	£8.50
Baked Camembert scented with garlic and thyme and served with crusty ciabatta and red onion marmalade (GFA, V), perfect for 2 to share.	£9.95

Chef's Selection

Chicken supreme with dauphinoise potatoes, tenderstem broccoli and a sauteed wild mushroom & white wine sauce (GF)	£19.00
King prawn and chorizo linguine	£18.00
Creamy sundried tomato and courgette linguine (Ve)	£16.00
Crispy skinned pork belly with pomme anna, buttery cabbage leeks and garden peas (GF)	£18.00
Pea and asparagus risotto (V, GF)	£15.00
<i>Add chicken Supreme £4.50</i>	

Main Menu

Please make our team aware of any dietary requirements or allergies you may have. Please note our dishes are prepared in an environment where cross-contamination can occur, and we are unable to guarantee an allergen-free environment.

V-vegetarian
 VE-vegan
 GF-gluten free
 A-dish adaptable



From the Grill - all served with our home cooked chunky chips

Ram 6oz steak burger our own recipe burger in a brioche bun topped with smoked bacon, mature cheddar, burger sauce, gem, tomato, & gherkin (GFA) £15.50

Grilled Hunter's chicken burger in a brioche bun topped with smoked bacon, mature cheddar & BBQ sauce (GFA) £15.50

Vegan burger please ask about today's dish served in a sourdough bun (Ve) £14.50

Add pulled pork or 2 onion rings £1.50. Extra patty for £4.50 (beef, chicken or vegan)

10oz Gammon steak with 2 fried eggs £17.50

10oz Intwood Farm rib eye steak £32.00

Add a sauce for £3.50, choose from peppercorn, blue cheese or bacon & mushroom

Our steaks are served with onion rings, garlic field mushroom & cherry tomatoes. (All GFA)

Main Courses

Local beer-battered catch of the day chunky chips, pea puree and homemade tartare sauce (GFA) £16.50

Breaded wholetail scampi chunky chips, pea puree & homemade tartare sauce £16.50

Traditional style beef lasagne served with garlic bread & salad £14.50

Add chunky chips for £2.50

Sticky sesame cauliflower stir-fry topped with spring onions and chilli rice (Ve) £14.50

Salads

Caesar homemade crunchy croutons, anchovies and a creamy dressing (GFA) £13.00

Greek tomatoes, cucumbers, onion, feta cheese olives and a light dressing (GF, VeA) £14.00

Add to your salad

Chicken £4.50 Bacon £3.00 Goats cheese £3.50 Beetroot falafel (Ve) £4.00

Sides

Chunky chips £4.00 Garlic bread £4.00 New potatoes £4.00 Side salad £4.00

Cheesy chips £4.50 Onion rings £4.00 Seasonal vegetables £4.00

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