



STARTERS

14.5	CRISPY PORK BELLY GF Apple sauce, watercress pesto	12.5
13.5	BRIE & ASPARAGUS TART Rocket and vinegar dressing	11
12	MIXED SEED HASH GF V VE BBQ lentils, tomato and red pepper sauce	11.5
12.5	SHARED BOARD Ham, rare beef, Cheddar cheese, olives, rocket and capers with flatbread	19.5
MA	INS	
18.5	SAUSAGE & MASH Pork and leek Cumberland sausage, spring onion mash and onion gravy	16.5
18.5	STEAK & ALE PIE Spring onion mash, mixed vegetables, red wine gravy	17.5
19.5	GRILLED PORK BELLY Creamy Savoy cabbage, spring onion mash and gravy	18.5
16.5	SMOKED HADDOCK & POACHED EGG Spring onion mash, spinach with white wine sauce	20.5
STE	AKS	
	13.5 12 12.5 MA 18.5 19.5	Apple sauce, watercress pesto 13.5 BRIE & ASPARAGUS TART Rocket and vinegar dressing 12 MIXED SEED HASH GF V VE BBQ lentils, tomato and red pepper sauce 12.5 SHARED BOARD Ham, rare beef, Cheddar cheese, olives, rocket and capers with flatbread MAINS 18.5 SAUSAGE & MASH Pork and leek Cumberland sausage, spring onion mash and onion gravy 18.5 STEAK & ALE PIE Spring onion mash, mixed vegetables, red wine gravy 19.5 GRILLED PORK BELLY Creamy Savoy cabbage, spring onion mash and gravy SMOKED HADDOCK & POACHED EGG

SEE THE BOARD FOR TODAY'S CUTS

Please see our cut board for our rare aged beef. Served with flat mushroom, grilled tomato, peppercorn sauce, garlic butter and watercress

SIDES

SKIN-ON FRIES/CHUNKY CHIPS	5	MASHED POTATO	5.5
SWEET POTATO FRIES	5.5	ONION RINGS	5.5
SEASONAL VEGETABLES	5.5	HALLOUMI FRIES	6.5