



### A la carte

Sea bass, king prawn, nduja buttered gnocchi, capers, kale	20.0
King prawn, chorizo, fine beans, spinach, linguine, finished with parmesan	18.0
12 hour roasted beef brisket, dauphinoise potatoes, tenderstem, gravy (GF)	17.0
Mussels, & king prawn Green curry, jasmine rice (GF)	19.0
Courgette, sun blushed tomato, mint & feta linguine	15.0
Thai Panang curry, jasmine rice with a choice of;	
Duck breast (GF)	18.0
Chicken (GF)	16.0

### Favourites

Gammon steak, free range eggs, beef tomato, field mushroom & chips(GF)	14.5
Homemade pie of the week (ask staff for details), mashed potato, carrots, tenderstem	16.0
Beer battered cod, mushy peas, tartare sauce, and chips	16.0
Wild garlic gnocchi, Portobello mushrooms, spinach, parmesan, & truffle oil (V)	14.0
Chicken fajitas, salsa, guacamole, sour cream, mixed salad, & fries	15.0

### Flatbreads

Moroccan spiced lamb rump, pomegranate, olives, rocket, mint yogurt, flatbread, & fries	16.0
BBQ brisket, bacon, red onion, crispy onions, jalapeños, garlic mayo, flatbread, & fries	15.0
Garlic king prawns, nduja, capers, red onion, honey, spinach, flatbread, & fries	16.0
Hoi sin duck breast, crunchy peppers, spring onion, cucumber, flatbread, & fries	17.0





## Steaks & burgers

Fillet steak, 6 oz 28 day dry aged,	32.5
Rib eye steak, 12 oz 28 day dry aged,	25.0
Sirloin steak, 12 oz 28 day dry aged,	22.0
Served with, field mushrooms, beef tomato, onion rings, chips, & a choice of sauce	
Garlic butter	
Peppercorn	
Shropshire blue	
Mushroom & bacon	
Garlic prawns (£3 supplement)	
Steak burger, onion marmalade, mixed salad, & chips (With Shropshire blue, smoked Monterey Jack or mozzarella)	14.0
Mexican chicken burger, salsa, guacamole, nachos, mozzarella, & chips	15.0
Thai spiced vegan burger, carrot, baby gem, tomato relish, & chips (V)	12.0
Halloumi burger, sweet chilli sauce, gherkin, baby gem, & chips (vg)	14.0
'Moving mountains' vegan burger, tomato, onion, vegan mayo, & chips (V)	14.0

## Salad

Moroccan spiced duck, pomegranate, feta, mint yoghurt & dressed leaves (gf)	15.0
Steak, field mushroom, blue cheese, & dressed leaves (gf)	15.0
Honey baked goats cheese, raspberries, croutons, & balsamic glaze	13.0
Spiced tempura tenderstem broccoli, pomegranate, & dressed leaves (V)	12.0

## Sides

Seasonal vegetables	3.0
Portion of chips	3.0
Mixed leaf salad	3.0