



Nibbles

- Halkidiki olives (v,vg) £5
- Honey sesame mini sausages £6
- Crispy potato skins & garlic mayonnaise (v,vg) £4.5
- Homemade Potato Rosti, spicy ketchup (v) £6
- Spicy battered cauliflower fritters, indian-spiced yogurt (v,vg) £5
- Marinated white anchovies in oil £5
- Homemade bread board (v,vg) £5

Starters

- Garlic bread/garlic bread with cheese (v) £5/6
- Soup of the day & homemade bread (v) £6
- Sicilian-style pizza, topped with tomato, mozzarella & basil (v, vg available) £6
- Lightly dusted calamari, garlic mayonnaise £8
- Grilled & slow cooked pork belly, celeriac slaw, crispy black pudding £8.5
- Panko-breaded pulled pork bon-bons, apple & cider purée £8.5
- Tandoori Chicken Drumsticks, indian-spiced yogurt £8.5
- King prawns 'pil-pil' with garlic & chilli olive oil, homemade bread £9
- Potted Salmon & Prawns, fresh pickled beetroot, toasted homemade bread £8.5
- Smoked Salmon & Dill fishcakes, tartare sauce £8

Sharing

- Loaded potato skins** - Crispy potato skins, farmhouse cheddar, chive sour cream, streaky bacon bits & spring onions £12
- Piggy plank**- Pulled pork bon-bons, BBQ belly burnt ends, Mini sausages with honey & sesame, Serrano ham, homemade crackling, apple & cider purée £22.5
- Seafood sharer**- lightly dusted calamari, king prawns 'pil-pil', potted salmon & prawn, classic prawn cocktail, beer battered fish goujons, homemade fishcakes, smoked salmon, tempura king prawns, homemade toasted bread, tartare sauce & garlic mayonnaise dips £28.5

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.

The Grill

All served with chunky chips, onion rings, grilled mushroom & plum tomato
Choice of peppercorn or blue cheese sauce, garlic butter or marrowbone butter

10oz Rump (High flavour, some marbling of fat) £22.5

10oz Sirloin (Rich fat, leaner meat than Ribeye) £26

8oz Fillet (Premium cut, emphasis on tenderness) £30

Add King prawns 'pil-pil' with garlic & chilli olive oil £9

Classic Mains

Pan-fried Gnocchi, roasted butternut squash & sage, Wrekin Blue cheese (v, vg available)
£16

Jackfruit chilli tacos, frijoles negra & cajun dusted fries (v, vg)
£16.5

Pot pie of the day, puff pastry top & daily accompaniment
£17

Buttermilk-fried chicken fillet burger, lettuce & beef tomato, sriracha mayonnaise
with skinny fries & seeded rainbow slaw
£17.5

8oz bacon chop, cider & wholegrain mustard sauce, pineapple fritters, mushroom & tomato,
chunky chips
£17

Add 2 free-range fried eggs £2

8-10oz lager-battered, North-Atlantic haddock fillet & chips, garden peas & chunky tartare sauce
£18.5

Add chip-shop curry sauce £2

Add chip-shop curry sauce, bread & butter, pickled egg & pickled onion £5

Chicken breast fricassee, white wine, garlic & cream sauce, rice & peas, purple sprouting
£18.50

Saffron & Fennel Seafood Stew, with clams, mussels, king prawns and salmon, homemade bread
£19.5

Seared five-spiced duck breast, sticky asian teppanyaki noodle stir-fry
£21.5

“Fish of the day” - see our board for today’s seasonal offering
Market Price

Sides

Rocket & parmesan salad (v) £3.5

Rainbow slaw & toasted seeds (v) £3.5

Chunky chips/skinny fries (v, vg) £4

Chinese-style salt & pepper fries (v,vg) £5

Daily vegetables (v,vg) £4.5

Onion Rings £3