

ANY THREE FOR £20

Mon-Thurs 5pm-9pm

Starters and Light Bites

Crispy Chicken 8

Chicken thighs, sweet and smoky sauce

Chicken Liver Parfait (GF*) 7.75

Red onion marmalade, toasted sourdough

Sticky Cauliflower (VE) 7.75

Korean BBQ sauce, spring onions

Cajun Tempura Prawns 8

Sweet chilli and lime sauce

Grilled Rump Steak (GF) 8.50

Bacon jam, confit garlic aioli

Halloumi Fries (V) 8

Sweet chilli sauce

Crispy Calamari 8

Confit garlic aioli, grilled lemon

Beetroot Arancini (VE) 7.75

Beetroot puree, truffle oil

Mains

Fish & Chips 17

Battered haddock, triple cooked chips, mushy peas and homemade tartare sauce

Roasted Chicken Breast (GF) 16

Confit garlic mash potato, tenderstem broccoli topped with a creamy Tuscan sauce, sundried tomatoes, spinach and parmesan

Halloumi Burger (V, GF*) 15

Crispy halloumi, flat cap mushroom served in a brioche bun with smashed avocado, chilli jam, crisp lettuce, tomato. Served with coleslaw and rustic chips

House Burger (GF*) 17

Two 3oz beef patties chargrilled topped with bacon jam, cheddar cheese in a brioche bun, burger sauce, crisp lettuce, tomato, grilled onions. Served with coleslaw and rustic chips

Chicken Burger (GF*) 16

Chargrilled chicken breast served in a brioche bun, crisp lettuce, tomato, cheddar cheese, burger sauce. Served with coleslaw and rustic chips

Steak Frites (GF) 17

Rump steak, cooked pink or well done served with rustic fries, rocket salad and peppercorn sauce

Steak & Ale Pie 16

Braised chunks of beef, onions, carrots and ale cooked in a shortcrust pastry case. Served with chunky chips or mash, seasonal vegetables and gravy

Pan Fried Seabass (GF) 17

Prawn, sun dried tomato and pea risotto, parmesan and olive oil

Veggie Chilli (V, GF) 14

Veggie chilli on a bed of corn chips topped with cheese, crème fraîche and guacamole

/ Make it vegan (VE) swap the cheese and crème fraîche for salsa and vegan cheese

Gilt Bowl (VE, GF*) 14

Spiced rice, paprika roasted sweet potato, black beans, charred corn, Pico de Gallo, avocado, crispy homemade tortilla, chipotle mayonnaise and rocket

Caesar Salad (GF*) 14.50

Chargrilled chicken and bacon, with croutons and crisp lettuce tossed in our Caesar dressing sprinkled with parmesan

Add-Ons

Halloumi (GF) **2.50**

Poached Egg (GF) **2**

Grilled Chicken (GF) **3**

Sliced Avocado (VE, GF) **2.50**

Bacon (GF) **2.50**

Sides

Chicken Wings 5.25
Korean sauce, chives

Half a Pork Pie 3.50

Homemade Scotch Egg 4
Brown sauce

Trio of Olives (VE, GF) 4.25

Brie Bites (V) 5
Tomato salsa

Rustic Chips (V) 4.50
Chilli and garlic mayonnaise

Truffle & Parmesan Fries 5.50

Warm Pitta (V) 5
Bread
Hummus, guacamole and tomato salsa

Sharers

Ploughman's to share 22 / for one 12
Pork pie, homemade sausage roll, honey roast ham, home baked bread, scotch egg, Stilton, cheddar, celery, apple, chutney, piccalilli and pickled onions

Antipasti (GF*) to share 21 / for one 11.50
Three cured meats, olives, Manchego cheese, roasted vegetables, baked ciabatta, olive oil and balsamic

Tapas 21
Crispy Chicken bites, mini veg chilli, crispy calamari, halloumi fries, chicken liver parfait and a baked ciabatta

Fish Platter 20.50
Cajun tempura prawns, crispy calamari, fish goujons, breaded whitebait, smoked salmon and a baked ciabatta

Whole Baked Camembert (V) 18.50
Spiked with rosemary and garlic served with red onion marmalade, tomato salsa and a selection of baked breads

Desserts

Biscoff Cheesecake (V) 7
Biscoff sauce, vanilla ice cream

Affogato Sundae (V) 8
Vanilla bean ice cream, Amaretti biscuits, a double espresso and Disaronno

Sticky Toffee Pudding (V) 7
Sticky toffee sauce, vanilla ice cream

Dark Chocolate Mousse (GF) 7
Raspberry compote, chocolate sauce, raspberry sorbet

Cheese Selection for one 8 / for two 12.50
Mature Cheddar, creamy Stilton and Brie, served with apple, celery, red onion marmalade and crackers

