



EVENING MENU

MONDAY - SATURDAY
5PM-9PM

STARTER MENU

Soup of The Day 8
(V)(Ve & GF on request)
Focaccia Roll

Buffalo Chicken Wings (GF) 10
Spring Onion | Garlic Aioli

Deep Fried Breaded Brie (V) 10
Cranberry Sauce

Duck and Orange Pate 11
(GF on request)
Plum Chutney | Salad Garnish |
Toasted Focaccia

Thai Salmon & Cod Fishcakes 11
Coated in Panko Breadcrumbs |
Sweet Chilli Coriander & Lime
Sauce | Salad Garnish

STIR FRY MENU

Served with Boiled White Rice,
Prawn Crackers & cooked in a
sauce of your choice

Mixed Vegetable (V)(VE) 17
Chicken 18
King Prawn 20
Beef 22

Choose your Sauce
Oyster Sauce (GF)
Szechuan Sauce (Ve)
Teriyaki Sauce (Ve)
Sweet and Sour Sauce (GF)(Ve)

SIDE DISHES

Bread and Butter (V) 2.50
Peppercorn Sauce (V)(GF) 4
Diane Sauce (V)(GF) 4
House Side Salad (V,VE,GF) 4
Shoestring Fries (V, Ve, GF) 5

House Chips (V, Ve, GF) 5
Garlic Ciabatta (V) 5
Cheesy Garlic Ciabatta (V) 5.50
Green Vegetables (V, VE, GF) 5.50
House Onion Rings (V) 6



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VEGAN DISHES

- Crispy Jackfruit Burger (VE) (GF available on Request)** 16
Vegan Smoked Applewood Cheese | Slaw | French fries
- Roasted Mediterranean Vegetable Lasagne** 17
Salad Garnish
- Mixed Vegetable Stir Fry** 17
Boiled Rice | Cooked in either a Szechuan, Teriyaki (GF) or Sweet & Sour Sauce (GF)

MAINS

- Hand Battered Cod and Chips (GF on request)** 16.50
Mushy Peas | Tartare Sauce | Lemon Wedge
- 8oz Aberdeen Angus Burger (GF on request)** 17
Topped with BBQ Pulled Pork & Melted Cheddar Cheese | Fries | House Slaw | Onion Rings
- Homemade Chilli Con Carne (GF)** 17.50
Rice or Fries | Sour Cream | Tortilla Chips
- Homemade Lamb and Vegetable Pie** 18
Twice Cooked Chips | Seasonal Greens | Rich Gravy
- Ribeye Steak Salad (GF)** 20
Stilton & Pickles | Focaccia Wedge
- Chicken Ballotine Stuffed with Mushrooms (GF)** 20
Wrapped in Bacon | Parmentier Potatoes
Seasonal Vegetables | Pepper Sauce
- Pan Seared Salmon (GF)** 25
Sliced Buttered & Chive Potatoes | Seasonal Vegetables | Lobster & Prawn Sauce **£3.00 DBB SUPPLEMENT**
- 8oz Red Tractor Assured Ribeye Steak (GF)** 30
Roasted Tomato | Shallots | Chunky Chips **£11.00 DBB SUPPLEMENT**
Chef's Recommendation; cooked to Medium



EVENING MENU

MONDAY - SATURDAY
12PM-5PM

DESSERTS

Vegan Vanilla Ice Cream (V)(Ve)(GF) Dark Chocolate Shard	8
Panache of Ice Cream (V)(GF) Dark Chocolate Shard	8
Vegan Chocolate Truffle Brownie Torte (Ve)(GF) Mixed Fruit Compote Vegan Vanilla Ice Cream	9
Warm Bakewell Tart (V) Cherry Ice Cream	9
Warm Bramley Apple Pie (V)(Ve on request)(GF) Creme Anglais	9

Afternoon Tea

48hr Advanced booking essential | £10per person deposit

Served Monday - Friday 12pm - 4pm

From £23.95 per person



Scan QR code to
learn more about our
Afternoon Tea Menu



CHILD'S MENU

Under 12s Only

MONDAY - SATURDAY
12PM-9PM

1 COURSE £9 | 2 COURSES £12 | 3 COURSES £15

STARTERS

Soup of the Day (V) (Ve & GF on request)
Focaccia Wedge

Garlic Bread (V) (GF on Request)
Salad Garnish

MAINS

Sausage & Mash
Gravy | Garden Peas

4oz Cheeseburger (GF on Request)
Fries | Garden Peas or Beans

Breaded Chicken Strips (GF on Request)
Fries | Garden Peas or Beans

DESSERTS

Panache of Ice Cream (V) (GF)

Pancakes & Strawberries (V) (GF on Request)
Chocolate Sauce

Chocolate Brownie (V) (GF on Request)
Chocolate Sauce | Ice cream