

BABY BACK RIBS £7.95

Secret sticky sauce, red chilli, sesame seeds

GOAT'S CHEESE MOUSSE

(V)£7.95

Beetroot, Walnuts, Pomegranate

HOUSE SPECIALS

Try one of Chef's favourites.

THAI RED CURRY(GF) (VG))£13.95

Butternut squash, Carrot, Pak Choi, Mange Tout, coconut milk - Add chicken £3 / Prawns £4

8oz* RIB EYE (GF) £26.95

Prime West Country Steak, Chunky chips, Tomato, Mushroom

SALMON FILLET - £22.95

With mussels, gratin potatoes, Seasonal Greens and Lemon Butter £22.95

FISH & CHIPS £16.95

Hand battered in Tribute ale, chunky chips, crushed minted peas

STARTERS

CALAMARI

With garlic aioli £8.95

SUNDAY ROASTS

We proudly serve our roasts with roasted potatoes, a selection of fresh vegetables & homemade Yorkshire puddings.

ROAST CHICKEN £12.95

Succulent Roast Chicken

BRAISED LAMB £14.95

Slowly braised succulent lamb

ROAST BEEF £13.95

Slow cooked roasted beef

VEGAN NUT WELLINGTON (V) 12.95

Seasoned and roasted to perfection for an excellent meatless roast.

TIGER PRAWNS

Pan fried in garlic & lime with a hint of Chilli £8.95

PADRON PEPPERS

With garlic aioli £3.95

PUB CLASSICS

PIE OF THE DAY £14.95

Creamy mashed potato, greens & gravy

SEAFOOD LINGUINE £19.95

Prawns, Salmon, Moules, white wine, cream, & hint of chili bound in Linguine

MOULES MARINIERE £17.95

Served with Fries & Bloomer

LAMB RUMP - £24.95

Served with a herb Crust, tender stem Broccoli, gratin Potatoes, Rosemary and Garlic Jus

GO LARGE ROAST add £2.50 / TRIO £15.95 / DUO £14.95 / CAULI CHEESE £2.95

DESSERTS

RED VELVET CHEESECAKE

Served with Ice Cream
£6.95

STICKY TOFFEE PUDDING

Toffee pudding with creamy custard
£6.95

CHOCOLATE BROWNIE

Delicious Chocolate brownie served with vanilla ice cream £6.95

CHOCOLATE SUNDAE

(GF) £6.95

TIRAMISU

Espresso-soaked sponge with rich mascarpone makes this Italian classic £6.95

(gf) = Gluten free / (v) = Vegetarian / (vg) = Vegan

IF YOU HAVE A FOOD INTOLERANCE, PLEASE SPEAK TO A MEMBER OF THE TEAM