

STARTERS

Home Made Soup £6 [gfo]
& Bread Roll

Warm Goats Cheese & Tomato Tart £7
with Balsamic & Dressed Leaves
[v]

Potato & Onion Pakoras £6.50
Raita Dip & Kachumber Salad
[v] [vgn] [gf]

Spiced Beef Kebab £7
Tomato & Roast Pepper Salad
[gf]

Salt & Pepper Squid £8
Spring Onion & Chilli Salad, Sweet Chilli Dip

Smoked Salmon & Prawn £8
Lemon Aioli & Granary Bread
[gfo]

Hoi Sin Duck Spring Roll £7
Asian Slaw, Soy & Ginger Reduction

MINI CAMEMBERT
£8.50 [gfo]
Truffle Honey,
Onion Marmalade,
Dipping Toasts

- gf = gluten free
- df = dairy free
- v = vegetarian
- vgn = vegan
- vegan dishes can be made vegetarian please ask
- contains o = option

SATURDAY EVENING

MAINS

Roast Pork Belly £18
Crisp Black Pudding,
Rosemary Mash,
Celeriac Remoulade
Braised Red Cabbage,

Lamb Rump £21 [gf]
Mint & Pea Potato Cake,
Spring Vegetables & Stock Reduction

Pan Fried Seabass £19 [gf]
Sautéed Potatoes, Peas, Pancetta,
Baby Onions & Butter Sauce

King Prawn & Cod Linguine £18
Puttanesca Sauce, Toasted Sourdough

Vegan 'Meatball' Linguine £16
Puttanesca Sauce, Toasted Sourdough

Glazed Duck Breast £19 [gf]
Dauphinoise Potato, Sautéed Greens,
Cherry Reduction

Beer Battered Haddock £15
Hand Cut Chips, Garden Peas & Tartar Sauce



KIDS MENU £6.50

Cod Goujons, Fries & Peas
Sausage, Mash, Peas & Gravy
Mini Beef Burger & Fries
Cheesy Pasta & Herb Ciabatta

BURGERS

Beef Burger £11 [gfo]
Streaky Bacon & Monterey Jack
Cheese

HJ Big Burger £14 [gfo]
Double Burger, Streaky Bacon
& Monterey Jack Cheese

Buttermilk Chicken Burger £14 [gfo]
Streaky Bacon & Chipotle Mayo

Plant Based Vegan Burger £14
with Spicy Salsa [v/vgn] [gfo]

All Burgers
Served with Fries,
& Loaded with Salad

SIDES & NIBBLES
Chips/Fries £3.00
Bread & Oils £1.50 [pp]
Pot of Olives £2 [pp]
Garlic Bread £2.50
Cheesy Garlic Bread
£3.50
Peas, Bacon & Onions
£3.50
Broccoli & Parmesan £4
Mixed Vegetables £3
Jalapeno Poppers £6
Halloumi Fries £6
Breaded Mozzarella £6
Sweet Pot Fries £4.50
Onion Rings £3.00

a 10% discretionary service
charge is added
to tables of 8 or more.
100% of all our
gratuities are distributed
amongst all the staff

**MONDAY
PIE NIGHT**
ADD A 125ML GLASS
**OF WINE
OR PINT OF
BEER FOR £15**
FOR BOTH ITEMS*
APPLIES TO OUR
**SELECTED
WINES & BEERS**

**TUESDAY
STEAK NIGHT**
ADD A
COMPLIMENTARY
125ML GLASS
**OF WINE
OR PINT
TO ANY**
STEAK MEAL
APPLIES TO OUR
**SELECTED
WINES & BEERS**

**2 COURSE
SET MENU
AVAILABLE
WEDNESDAY
THURSDAY**

£ 20

It is important that you notify us
of any allergies or intolerances

STEAK AGED FOR 28 DAYS

7oz Bistro Rump Steak £18
Firm & Lean,
Recommended Medium Rare

8oz Sirloin £25
Firm & Juicy,
Recommended Medium Rare

10oz Rib Eye Steak £26
Has a Little Bit of Fat
Helps Make it Succulent
Recommended Medium
[not available rare]

7oz Fillet £30
The Most Tender Cut of Steak,
Recommended Rare

All Steaks Served with
Roasted Tomato, Grilled
Mushroom
& French Fries

Chateaubriand for 2
£59

Delicate & Tender
Thick Cut Beef Fillet
Lyonnais Potatoes,
Tenderstem Broccoli,
Peas, Bacon & Onions
[Max Temp Medium]
[gf]

**SIDE SAUCES &
BUTTERS**
[GF] £3
Prawn & Garlic Butter
Peppercorn
Mushroom & Tarragon
Blue Cheese
Garlic & Herb Butter