

Starters

Home Made Soup £7[gfo]
with bread roll & butter

Goats Cheese Bruschetta £7
balsamic onion chutney & honey [v][gfo]

Vegetable Pate £7
with toasted Focaccia
[v][vgno]

Chicken Pakoras £7
mint yoghurt and Kuchumber salad

Prawn and Smoked Salmon Tian £8.50
marie rose sauce, herb oil
brown bread & butter [gfo]

Confit Duck Spring Roll £8
Asian style rainbow slaw, plum sauce

Salt and Pepper Squid £8
with sweet chilli sauce, dressed leaves

Honey Baked Mini Camembert £9
red onion marmalade,
toasted Focaccia
[v][gfo]

- gf = gluten free
- df = dairy free
- v = vegetarian
- vgn = vegan
- vgno = can be vegan please ask
- contain o = option

SATURDAY EVENING

Mains

Roast Pork Belly £18
creamed mash potato, black pudding bon bon,
celeriac remoulade & braised red cabbage [gfo]

Roasted Lamb Rump £23
smoked bacon & Brie rosti, tenderstem broccoli, fine
beans & redcurrant reduction[gf]

Cod Fillet & Saag Aloo £19
spinach, tomatoes, potatoes & light curry sauce [gf]

Seabass Fillet £22
lemon and herb potato cake, peas bacon
& silverskin onions with beurre blanc [gf]

Duck Breast £23
dauphinoise potato, sauted pancetta,
creamed savoy cabbage & jus [gf]

Chicken Tagliatelli £18
pancetta, mushrooms & creamy sauce

Beer Battered Haddock & Chips £17
garden peas & tartar sauce

Vegetable Hot Pot £17
vegan sausage, lentils & vegetables,
tenderstem broccoli & gravy[v][vgno]

KIDS MENU £7.50
Cod Goujons, Fries & Peas
Sausage, Mash, Peas & Gravy
[vgno with fries]
Mini Beef Burger & Fries [gfo]
Cheesy Pasta & Herb Ciabatta

Burgers

Beef Burger £12
smoked streaky bacon
& grilled cheese [gfo]

HJ Double Burger £16
smoked streaky bacon
& grilled cheese [gfo]

Southern Fried chicken £15
tomato salsa, hash brown
& grilled cheese

all meat burger buns served with
salad, gherkin & coleslaw

'Moving Mountain' No Meat
Burger £15
caramelised onion chutney
& grilled cheese [v][vgno]

all non meat burger buns with
salad, gherkin & served with fries

SIDES & NIBBLES

Chips/Fries £4

Bread & Oils £1.50 [pp]

Pot of Olives £2 [pp]

Garlic Bread £3 [gfo]

Cheesy Garlic Bread £4 [gfo]

Southern Fried Chicken Goujons £6

Peas, Bacon & Onions £4 [gf]

Broccoli & Parmesan £5 [gf]

Jalapeno Poppers £6

Halloumi Fries £6

Sweet Pot Fries £5

Onion Rings £3

Cauliflower Bites £6



A 10% discretionary service charge
is added to tables of 6 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 TO
YOUR PIE FOR
£17 FOR BOTH**APPLIES TO OUR
SELECTED
WINE & BEERS**

**TUESDAY
IS STEAK NIGHT**
GET A
COMPLIMENTARY
125ML GLASS
OF WINE
OR PINT OF BEER TO
YOUR STEAK ORDER*
*APPLIES TO OUR
SELECTED
WINE & BEERS

**2 COURSE
SET MENU
AVAILABLE
WEDNESDAY
THURSDAY
£ 2 2**

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

Steaks

7oz Rump Steak £20
firm & lean,
we recommend medium rare

8oz Sirloin Steak £26
firm & juicy,
we recommend medium rare

10oz Rib Eye Steak £27
has a little bit of fat
helps make it succulent
we recommend medium
[not available rare]

7oz Fillet Steak £34
the most tender cut of steak,
we recommend rare

all steaks served with
roasted tomato, grilled mushroom
& french fries [gfo]

**Chateaubriand
for 2
£65**

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

Steak Sauces £3

Prawn and Garlic Butter
Peppercorn
Port and Stilton
Garlic and Herb Butter
(all gluten free)