

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 Foccacia [v]

Chicken Pakoras £7
mint yoghurt Kachumber 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
red onion marmalade,
toasted Foccacia
£9 [v][gfo]**

A 10% discretionary service charge is
added to tables of 6 or more.
100% of all our gratuities are
distributed amongst all the staff

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



SUNDAY LUNCH

Home Made Pies £15

Steak & Blue Cheese

Creamy Chicken & Mushroom

Roasted Root vegetable

all the above in a full puff pastry
with mash, vegetables & gravy

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

**MONDAY
PIE NIGHT
ADD A
125ML GLASS
OF WINE
OR PINT OF
BEER, £17
FOR BOTH*
*APPLIES
TO OUR
SELECTED
WINE AND BEERS**

Roast Dinners

*Childrens Portion £1/2 Price

Matured Sirloin of Beef £18 [gfo]*

Pork Belly £16 [gfo]*

Boneless Leg of Lamb £18 [gfo]*

Garlic & Thyme Chicken Breast £16 [gfo]*

Trio of Meats £19 [gfo]*
[Sirloin of Beef, Chicken & Lamb]

all served with roast potatoes,
seasonal vegetables
& Yorkshire pudding
[please ask about gf options]

Vegetarian Nut Roast £16
with Yorkshire pudding & vegetarian gravy
[available as vegan, please specify]

**CHATEAUBRIAND
SUNDAY ROAST
WITH ROAST BEEF
TRIMMINGS
FOR 2 £65
[MAX TEMP MEDIUM]**

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

**2 FOR
£22
EVERY
WEDNESDAY
THURSDAY
[STARTER
&
MAIN]**

Mains

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]

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

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

Chargrilled Gammon Steak £16
fried egg, hand cut chips,
sweet & sour pineapple relish [gfo]

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

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

all burger buns with salad, gherkin
coleslaw & served with fries

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

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]

Steak Sauces £3

Prawn and Garlic Butter
Peppercorn
Port and Stilton
Garlic and Herb Butter

All Gluten Free

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