

STARTERS

SOUP OF THE DAY (Ve) Please ask for today's selection	4.50
DUCK SPRING ROLLS Roasted duck & sliced vegetables wrapped in filo pastry, plum sauce dip, dressed leaves	6.00
VEGETARIAN SPRING ROLLS (V) Sliced vegetables wrapped in filo pastry, plum sauce dip, dressed leaves	5.00
PAN FRIED SCALLOPS Queen scallops, diced chorizo, dressed rocket leaf	8.00
SALT & CHILLI PORK BELLY Oven roasted pork belly pieces, rocket leaves, chipotle dip	6.00
SPICY STICKY BEEF Marinated steak slices, fresh chillies, spring onion & wilted pak choi	6.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	6.00

SHARERS

MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella	7.50
LAMB & CHORIZO HUMMUS Pan fried lamb, diced chorizo on warmed hummus, naan slices	8.00

SIDES

SKIN ON FRIES (Ve)	3.00
GARLIC CIABATTA (V)	4.00
GARLIC BREAD WITH CHEESE (V)	4.50
GARLIC BREAD WITH STILTON & RED ONION (V)	5.00
HOMEMADE ONION RINGS (V)	3.50

FROM THE GRILL

All steaks are 28 day aged & served with proper chips, oven roasted tomato, onion rings, field mushroom & petit pois

We recommend our steaks are best served medium rare but please tell your server your preference

NEW YORK STRIP LOIN	18.00
RIBEYE	19.00
RUMP	16.50
STEAK SAUCES Peppercorn, Diane, Stilton, Garlic butter	3.00

BURGERS

8oz STEAK BURGER Steak burger, served medium, in a toasted bun, proper chips, onion ring, mayonnaise and tomato chutney, dressed leaves	13.00
SALT & PEPPER CHICKEN BURGER Chicken breast fillet coated in our special blend of spices, chillies, spring onion, fresh coriander served in a toasted bun, proper chips, onion ring, dressed side leaves	13.00
Extra burger toppings Bacon, black pudding, spicy jalapenos (V), Stilton (V), or mozzarella (V),	2.00

VEGETARIAN & VEGAN

ORIENTAL BURGER (Ve) Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, toasted bun and with onion ring, proper chips & dressed leaves	12.50
CHILLI SIN CARNE (Ve) Delicious six bean chilli, fresh basmati rice & garlic bread	12.50
MUSHROOM & ASPARAGUS STROGANOFF (Ve) Vegan cream. Steamed basmati rice	13.00

MAINS

FISH & CHIPS Fresh cod in our beer batter with proper chips, mushy peas, tartar sauce.	13.00
STEAK & ALE PIE Our gourmet individual pie served with buttery mash, mushy peas and chef's gravy	13.00
COCK & BULL Chicken breast & beef strips, mushrooms, onions, in creamy peppercorn sauce, served with basmati rice & proper chips	16.00
ITALIAN PORK RAGU Slow cooked pork brisket & sausage, in our rich tomato ragu over lumaconi pasta	15.00
BRAISED BEEF SHORT RIB Slow cooked short rib, garlic & parsley mash, chef's red wine mushroom jus broccoli and asparagus parcel	15.00
PORK TENDERLOIN Roasted loin of pork, chorizo, chilli and apple sauce Hasselback potatoes, broccoli and asparagus parcel	14.00
PAN FRIED SEABASS Sea bass fillet, Hasselback potatoes, wilted pak choi, ginger & chilli butter	15.00
MEDITERRANEAN CHICKEN Chicken breast wrapped in Parma ham & stuffed with creamy goats cheese, chef's tomato sauce, broccoli & asparagus parcel, crushed herb potatoes	15.00
THAI DUCK Pan seared Gressingham duck breast, (served medium) served on Thai red curry, steamed basmati rice	15.00

CHILDREN'S SELECTION

Chicken goujons Served with proper chips, and beans or peas	5.00
Fish & chips Smaller version of our fresh beer battered cod, served with garden or mushy peas	5.00
Breaded chicken burger, Served with proper chips and beans or peas	5.00
Beef burger and chips Served in a toasted bun with either beans or peas	5.00
Sausage, chips and beans	5.00
Cheese & tomato pasta (V)	5.00

GLUTEN FRIENDLY MENU

Whilst we make every attempt to ensure the dishes below are gluten free, please be aware we operate in a small kitchen and flour is present in the kitchen. Please inform us if you wish to order gluten friendly dishes from the list below, as some dishes from the menu will need to be adapted before serving it to you.

STARTERS & SHARERS

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PAN FRIED SCALLOPS Queen scallops, diced chorizo, dressed rocket leaf	8.00
SALT & CHILLI PORK BELLY Oven roasted pork belly pieces, rocket leaves, chipotle dip	6.00
SPICY STICKY BEEF Marinated steak slices, fresh chillies, spring onion & wilted pak choi	6.00
HALLOUMI FRIES (v) Homemade salsa, dressed leaves	6.00
MESSY CHIPS Proper chips, beef brisket, chef's stock gravy topped with melted cheddar & mozzarella	7.50
LAMB & CHORIZO HUMMUS Pan fried lamb, diced chorizo on warmed hummus	8.00
SKIN ON FRIES (Ve)	3.00

FROM THE GRILL

All steaks are 28 day aged & served with proper chips, oven roasted tomato, onion rings, field mushroom & petit pois

We recommend our steaks are best served medium rare but please tell your server your preference

NEW YORK STRIP LOIN	18.00
RIBEYE	19.00
RUMP	16.50
STEAK SAUCES Peppercorn, Diane, Stilton, Garlic butter	3.00

BURGERS

8oz STEAK BURGER	13.00
Steak burger, served medium, in a toasted gluten free bun, proper chips, mayonnaise and tomato chutney, dressed leaves	
Extra burger toppings	2.00
Bacon, spicy jalapenos (V), Stilton (V), or mozzarella (V),	

VEGETARIAN & VEGAN

ORIENTAL BURGER (Ve)	12.50
Vegetables, coriander, chilli, lime leaf & lemon grass, in a sesame, onion & lentil crumb, smashed avocado, gluten free bun and proper chips & dressed leaves	
CHILLI SIN CARNE (Ve)	12.50
Delicious six bean chilli, fresh basmati rice	
MUSHROOM & ASPARAGUS STROGANOFF (Ve)	13.00
Vegan cream. Steamed basmati rice	

MAINS

COCK & BULL	16.00
Chicken breast & beef strips, mushrooms, onions, in creamy peppercorn sauce, served with basmati rice & proper chips	
ITALIAN PORK RAGU	15.00
Slow cooked pork brisket & sausage, in our rich tomato ragu , gluten free pasta	
BRAISED BEEF SHORT RIB	15.00
Slow cooked short rib, garlic & parsley mash, chef's red wine mushroom jus broccoli and asparagus parcel	
PORK TENDERLOIN	14.00
Roasted loin of pork, chorizo, chilli and apple sauce Hasselback potatoes, broccoli and asparagus parcel	
PAN FREID SEABASS	15.00
Sea bass fillet, Hasselback potatoes, wilted pak choi, ginger & chilli butter	
MEDITERRANEAN CHICKEN	14.00
Chicken breast wrapped in Parma ham & stuffed with creamy goats cheese, chef's tomato sauce, broccoli & asparagus parcel, crushed herb potatoes	
THAI DUCK	15.00
Pan seared Gressingham duck breast, (served medium) served on Thai red curry, steamed basmati rice	