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FOOD

Full allergen information is available, on request, from our team. Our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination

DO YOU HAVE ANY ALLERGIES?

SMALL PLATES

BREAD & OLIVES (V)

Fresh marinated mixed olives served with rustic bread, extra virgin olive oil and balsamic vinegar of Modena

BUFFALO HOT WINGS

Coated in blue cheese dressing, Frank's RedHot® sauce and garnished with

celery and chives

CHICKEN STRIPS

Crispy southern fried chicken tenders with garlic mayonnaise

PANKO CRUMB CALAMARI STRIPS

With garlic mayonnaise and lemon

MINI BAKED CAMEMBERT (V)

With a caramelised red onion marmalade, served with rustic bread

BAKED FALAFEL BITES (VG)

served with vegan mayo, and cucumber and pepper crudités

CAULIFLOWER WINGS (V)

Spicy coated crispy fried cauliflower with a tomato & chilli salsa

HONEY & MUSTARD GLAZED GLOUCESTER OLD SPOT

Grilled Gloucester Old Spot sausages glazed with wholegrain mustard and blossom honey

MAINS

FISH & CHIPS

Hand-battered Atlantic cod fillet, served with chips, tartare sauce and your choice of garden or mushy peas

Add white or malted bloomer bread and butter

CHICKEN SCHNITZEL

Crispy coated chicken breast, topped with garlic and parsley glaze, lemon and olive oil dressed rocket leaves and chips

STEAK & ALE PIE

Tender slow-cooked British beef steak & a rich ale gravy in a shortcrust pastry, served with buttery mash, glazed seasonal vegetables and red wine gravy

MAC 'N' CHEESE (V)

Creamy macaroni cheese topped with Cheddar & Mozzarella, and grilled for extra gooeyness, served with rustic garlic bread

GLOUCESTER OLD SPOT PORK SAUSAGE & MASH

With buttery mashed potatoes, glazed seasonal vegetables and a rich red wine onion gravy

QUORN™ SAUSAGE & MASH (V)

With buttery mashed potatoes, glazed seasonal vegetables and a rich red wine onion gravy

QUINOA & BLACK BEAN CHILLI (VG)

Served with spicy rice, tortilla chips, guacamole and vegan mayo, and garnished with spring onion

SCAMPI & CHIPS

Whitby scampi wholetails, served with chips, tartare sauce and your choice of garden or mushy peas

CÆSAR SALAD (V)

Layered salad of Cos lettuce, Cæsar dressing, spring onion, pea shoot, garlic croutons and a free range boiled egg

Add grilled chicken breast for 2.50

BURGERS

ALL OF OUR BURGERS ARE SERVED IN A SOFT GLAZED BUN FILLED WITH ICEBERG LETTUCE, CHOPPED ONION AND GHERKIN - WITH FRIES AND A STICKY BBQ DIP (UNLESS OTHERWISE STATED)

BRITISH BEEF RIB STEAK BURGER

Topped with a burger cheese slice, honey-glazed bacon, burger sauce and

tomato ketchup

BUTTERMILK COATED FRIED CHICKEN

Topped with a burger cheese slice, honey-glazed bacon and mayonnaise

MEAT-LESS (VG)

Moving Mountains® plant-based burger topped with Violife grated mature, vegan mayo and tomato ketchup, served with topped nachos

SANDWICHES

FISH FINGER

Crispy fish fingers with tartare sauce

TOMATO, MOZZARELLA & AVOCADO (V)

With a chive mayonnaise

CHICKEN, BACON & AVOCADO

Grilled chicken breast and honey-glazed bacon, with mayonnaise, avocado,

tomato and baby gem lettuce

BUTTERMILK COATED CHICKEN

Crispy fried buttermilk chicken and baby gem lettuce, topped with garlic mayonnaise

DESSERTS

BAKED CHEESECAKE (V)

Velvety vanilla flavour cheesecake on an oaty biscuit base, served with fresh strawberries and vanilla ice cream

CHOCOLATE ORANGE TORTE (VG)

Brownie base topped with chocolate orange-style mousse and chocolate crumb, served with Belgian chocolate sauce and vanilla non-dairy iced dessert

STICKY TOFFEE PUDDING (V)

Served warm with fresh strawberry garnish, and your choice of custard, cream, or ice cream

CHOCOLATE BROWNIE (V)

Rich chocolate tray baked brownie topped with vanilla ice cream, granola with almond flakes and Belgian chocolate sauce

FRUIT CRUMBLE (V)

Served warm with your choice of custard, cream or ice cream.

Please ask your server for today's Crumble flavour

SIDES

SWEET POTATO FRIES (V)

CHIPS (V)

FRIES (V)

BEER-BATTERED

ONION RINGS (V-M)

RUSTIC GARLIC BREAD (V)

CRUNCHY SIDE SALAD (VG)

Mixed leaf, red peppers, spring onion, slow-roasted tomato, cucumber, tomato,

soya beans, avocado and crispy onion salad with a lemon and olive oil dressing

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