SHARERS

BAKED CAMEMBERT W 1134kcal

HALLOUMI FRIES ® 731kcal

Tracklements chilli jam, garlic

& parsley mayonnaise

Pistachios, apricots, honey, extra virgin olive oil, toasted soldiers				
NACHOS ® 1499kcal Multigrain tortilla nachos, five bean chilli, melted Barber Cheddar cheese, sour cream, guacamole			13.00	
	SMALL PLATES			
	HAM HOCK TERRINE 559kcal Piccalilli, pickles, toasted soldiers	8.00	BREADED MUSHROOMS ® 575kcal Black garlic mayonnaise	8.00
	HASSELBACK POTATOES ® 541kcal Truffle mayonnaise, Grana Mantovana	7.50	MINI SAUSAGES 656kcal Honey & coarse grain mustard glaze	7.50
	CURRIED CAULIFLOWER	7.50	CRISPY WHITEBAIT 391kcal Smoky paprika, tartare	7.00
	WINGS ® 274kcal Madras batter, mango relish, chilli flakes, spring onion		KING PRAWN COCKTAIL 480kcal Marie Rose sauce, gem lettuce,	9.00

8.00

diced tomato, cucumber, lemon,

TOMATO & BASIL SOUP ® 325kcal

sourdough bread & butter

Sourdough bread

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14.50

7.50

MAIN PLATES

ENGLISH GARDEN SALAD ©/10e* 219kcal Gem lettuce, baby spinach, radish, garden peas, spring onion, cucumber, cherry tomatoes, baked croutons, buttermilk dressing. @* Without buttermilk dressing Add grilled halloumi © 433kcal 3.50, chicken breast 268kcal 4.00, king prawns 135kcal 4.50	13.75
CAULIFLOWER & BROCCOLI BAKE ® 716kcal Barber's Cheddar cheese sauce, seeded Cheddar crumb, English garden salad	15.75
FISH & CHIPS 1011kcal Atlantic cod fillet, herb batter with Maldon sea salt, triple-cooked chips, smashed peas, grilled lemon	18.50
TIKKA MASALA ©/@* 902kcal Brown rice, poppadom, mango relish, sour cream, toasted almonds, coriander @* Without sour cream Add chicken breast 268kcal 4.00, king prawns 135kcal 4.50	13.75
PRESSED PORK 668kcal Roasted hasselback potatoes, buttered greens, creamy mushroom sauce	19.00
SAUSAGE & MASH 1069kcal Sausages, creamed mash, roasted red onion, buttered greens, red wine gravy	16.50
HUNTERS CHICKEN 1067kcal Grilled chicken breast in BBQ sauce, topped with smoked streaky bacon and Cheddar cheese. Triple-cooked chips, house 'slaw	16.50
SEEDED WHOLEGRAIN SCAMPI 853kcal Wholetail scampi, triple-cooked chips, smashed peas, tartare, grilled lemon	17.00
HAM, EGG & CHIPS 725kcal Honey roasted ham, fried free-range eggs, triple-cooked chips	16.00

HANDCRAFTED PIES

Served with creamed mash @* 164kcals or triple-cooked chips @ 374kcals, red wine gravy @, buttered greens @

PIE TASTING PLATE 716kcal Chicken & ham hock, steak & ale and Cheddar, leek & potato	22.95	STEAK & ALE PIE 796kcal Hand diced British beef braised with onions & ale in a rich meat sauce	18.00
CHICKEN, HAM HOCK & LEEK PIE 901kcal Shredded British chicken & ham hock in a cream sauce	17.50	SPICED CAULIFLOWER, SPINACH & LENTIL PIE ® 752kcal Roasted cauliflower, baby spinach & lentils with curry spices	16.75

BURGERS

WAGYU BURGER 1166kcal 60z Wagyu beef patty, Tennessee seeded brioche bun, burger sauce, gem lettuce, beef tomato, pickled gherkins, skin-on fries	17.95
BUTTERMILK CHICKEN BURGER 1282kcal Buttermilk chicken breast, coated in panko crumb, Tennessee seeded brioche bun, burger sauce, house 'slaw, gem lettuce, beef tomato, pickled gherkins, skin-on fries	16.95
BEETROOT, CORIANDER & MINT BURGER ® 949kcal Plant-based pretzel bun, house 'slaw, gem lettuce, beef tomato, pickled gherkins, skin-on fries	15.50
Add Barber's Cheddar cheese © 234kcals, smoked streaky bacon 156kcals 2.50 each	

Upgrade to triple-cooked chips @ 374kcals 1.00



Served on sliced bloomer bread with a mug of skin on fries 382kcals or an English garden salad 109kcals

Upgrade to triple-cooked chips ® 3/4kcals I.UU	
AHT SANDWICH ® 957kcal Avocado, halloumi, tomato, dill oil, Tracklements onion marmalade	10.50
CBLT SANDWICH 700kcal Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce, mayonnaise	10.50
COD GOUJON SANDWICH 708kcal Atlantic cod goujons in herb batter, gem lettuce, tartare sauce	10.50

······ SIDES ·······

WARM SOURDOUGH ® 712kcal	7.50	ENGLISH GARDEN SALAD ** 109kcal	3.75
Black garlic butter, truffle oil, Maldon sea salt		Gem lettuce, baby spinach, radish,	
TRIPLE-COOKED CHIPS @ 447kcal	4.50	garden peas, spring onion, cucumber, cherry tomatoes, baked croutons,	
SKIN-ON FRIES @ 455kcal	4.50	buttermilk dressing @* Without buttermilk dressing	
HOUSE 'SLAW @ 156kcal	3.50	without buttermilk dressing	
BUTTERED GREENS ® 111kcal	3.75		

DESSERTS

TOFFEE & HONEYCOMB CHEESECAKE © 498kcal Dulce De Leche caramel sauce, honeycomb ice cream	7.50
STICKY TOFFEE ® 961kcal Vanilla custard, vanilla pod ice cream, caramelised honey pecans	8.00
TREACLE TART ® 906kcal Vanilla custard, vanilla pod ice cream	7.50
WARM CHOCOLATE BROWNIE ® 829kcal Salted caramel sauce, vanilla pod ice cream	8.00
BLOOD ORANGE SORBET ® 228kcal Aperol, rosemary	7.50
JAM SPONGE ① 553kcal Forest berries, vanilla custard, vanilla pod ice cream	7.50

ON SUNDAYS WE ROAST

All our Sunday roasts are freshly prepared and served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

TOPSIDE BEEF 1230kcal	21.00
HALF ROAST CHICKEN 1538kcal Sage & onion stuffing	19.00
SWEET POTATO & CHESTNUT ® 1049kcal ®* 838kcal	17.50
*Served without Yorkshire pudding	

SIDES

CAULIFLOWER CHEESE ® 319kcal	4.25	SAGE & ONION STUFFING @ 323kcal	3.25
PIGS IN BLANKETS 249kcal	4.25	YORKSHIRE PUDDING ® 123kcal	2.25

Suitable for vegetarians. Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fyers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT.

A discretionary 10% service charge will be added to the final bill when receiving full table service. All tips are retained by the grateful team.

