

NON-GLUTEN

GRAZING

ROASTED & SALTED CASHEWS ④ 466kcal	4.75
BOSCIALA OLIVES ④ 95kcal Maldon sea salt	5.25
PORK CRACKLING 232kcal Tracklements onion marmalade	4.75

SHARERS

BAKED CAMEMBERT ④ 110kcal Pistachios, apricots, honey, extra virgin olive oil, non-gluten bread	14.50
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SMALL PLATES

HAM HOCK TERRINE 481kcal Piccalilli, pickles, non-gluten bread	8.00
HASSELBACK POTATOES ④ 541kcal Truffle mayonnaise, Grana Mantovana hard cheese	7.50
CURRIED CAULIFLOWER WINGS ④ 274kcal Madras batter, mango relish, chilli flakes, spring onion	7.50
HALLOUMI FRIES ④ 731kcal Tracklements chilli jam, garlic & parsley mayonnaise	8.00
CRISPY WHITEBAIT 391kcal Smoky paprika, tartare	7.00
KING PRAWN COCKTAIL 463kcal Marie Rose sauce, gem lettuce, diced tomato, cucumber, lemon, non-gluten bread	8.00
TOMATO & BASIL SOUP ④ 309kcal Non-gluten bread	7.50

SANDWICHES

MON-SAT UNTIL 5PM

Served on non-gluten bread with a mug of skin on fries 382kcal
or an English garden salad 109kcal

Upgrade to triple-cooked chips ④ 374kcal **1.00**

AHT SANDWICH ④ 906kcal Avocado, halloumi, tomato, dill oil, Tracklements onion marmalade	10.50
CBLT SANDWICH 679kcal Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce, mayonnaise	10.50
STEAK SANDWICH 677kcal Flat iron steak, Tracklements onion marmalade, gem lettuce, horseradish	11.50

SIDES

TRIPLE-COOKED CHIPS ④ 447kcal	4.50
SKIN-ON FRIES ④ 455kcal	4.25
HOUSE 'SLAW ④ 156kcal	3.50
BUTTERED GREENS ④ 111kcal Tenderstem broccoli, kale, leeks	3.75
ENGLISH GARDEN SALAD ④/④* 82kcal Gem lettuce, baby spinach, radish, garden peas, spring onion, cucumber, cherry tomatoes, buttermilk dressing ④* Without buttermilk dressing	3.75

MAIN PLATES

ENGLISH GARDEN SALAD ④/④* 165kcal Gem lettuce, baby spinach, radish, garden peas, spring onion, cucumber, cherry tomatoes, buttermilk dressing. ④* Without buttermilk dressing Add grilled halloumi ④ 433kcal 3.50, chicken breast 268kcal 4.00, king prawns 135kcal 4.50	12.75
CAULIFLOWER & BROCCOLI BAKE ④ 579kcal Barber's Cheddar cheese sauce, seeded Cheddar crumb, English garden salad	14.75
STEAK FRITES 917kcal 7oz flat Iron steak, confit garlic butter, skin-on fries, watercress	21.50
TIKKA MASALA ④/④* 902kcal Brown rice, poppadom, mango relish, sour cream, toasted almonds, coriander ④* Without sour cream Add chicken breast 268kcal 4.00, king prawns 135kcal 4.50, roasted root vegetables ④ 135kcal 3.50	12.75
PRESSED PORK 668kcal Roasted hasselback potatoes, buttered greens, creamy mushroom sauce	18.00
HUNTERS CHICKEN 1067kcal Grilled chicken breast in BBQ sauce, topped with smoked streaky bacon and Cheddar cheese. Triple-cooked chips, house 'slaw	16.50
HAM, EGG & CHIPS 725kcal Honey roasted ham, fried free-range eggs, triple-cooked chips	15.00
WAGYU BURGER 1050kcal 6oz Wagyu beef patty, non-gluten bun, gem lettuce, beef tomato, pickled gherkins, skin-on fries	17.75
BETROOT, CORIANDER & MINT BURGER ④ 892kcal Non-gluten bun, house 'slaw, gem lettuce, beef tomato, pickled gherkins, skin-on fries Add Barber's Cheddar cheese ④ 234kcal, smoked streaky bacon 156kcal 2.50 each Upgrade to triple-cooked chips ④ 374kcal 1.00	14.50

BURGERS

DESSERTS

TOFFEE & HONEYCOMB CHEESECAKE ④ 498kcal Dulce De Leche caramel sauce, honeycomb ice cream	7.00
STICKY TOFFEE ④ 961kcal Vanilla custard, vanilla pod ice cream, caramelised honey pecans	7.50
WARM CHOCOLATE BROWNIE ④ 829kcal Salted caramel sauce, vanilla pod ice cream	7.50
BLOOD ORANGE SORBET ④ 228kcal Aperol, rosemary	7.00

ON SUNDAYS WE ROAST

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

TOPSIDE BEEF 1100kcal	21.00
HALF ROAST CHICKEN 1398kcal	19.00
SWEET POTATO & CHESTNUT ④ 838kcal	17.50

ON THE SIDE

CAULIFLOWER CHEESE ④ 319kcal	4.25
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SCAN TO ORDER

④ Suitable for vegetarians. ④ 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.** 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 fryers 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.**

