

SUMMER MENU

Our dishes are freshly prepared by our skilled team of Chefs; please ask a member of the team for our additional vegetarian special of the day.

SHARERS & GRAZERS

STICKY PLATTER maple-glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, feta-stuffed bell peppers and a stone-baked garlic flatbread £15.95

CHEESE DUO box-baked Camembert topped with cider soaked raisins and deep fried panko crusted Brie with apricot chutney, celery and warmed rustic bread (v) £12.95

HANDMADE DOUGH STICKS served with garlic butter, pesto and a chipotle chilli mayonnaise (v) £4.95

STONE-BAKED FLATBREAD topped with garlic butter and Cheddar cheese (v) £5.75

STARTERS

DUO OF PÂTÉ coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, baby gherkins and rustic bread £5.95

OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS in a garlic & mature Cheddar sauce, served with rustic bread (v) £5.50

CHARGRILLED LAMB KOFTAS served with crispy Asian slaw and chipotle chilli jam £5.75

TODAY'S SOUP with rustic bread (v) £4.50

KING PRAWN & LOBSTER COCKTAIL* dressed with lobster mayonnaise served with rustic bread £5.95

BLACK PEARL SCALLOPS seared with black pudding served on minted pea puree with crispy bacon £7.95

SALT & PEPPER CALAMARI & TEMPURA PRAWNS on a crispy prawn cracker with chipotle mayonnaise £5.95

MAINS

LAMB DUO pan-fried lamb rump and a Cheddar-topped shepherd's pie, with seasonal vegetables and a red wine jus £14.95

STEAK & MUSHROOM PIE slow-cooked beef in a red wine sauce, topped with puff pastry, served with mash, seasonal vegetables and a jug of gravy £11.50

CHICKEN & THYME PIE in a creamy chenin blanc sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £10.50

HUNTER'S CHICKEN* chargrilled chicken breast, topped with smoked Cheddar and streaky bacon, with roasted portobello mushrooms in a smoky tomato sauce, served with triple-cooked chips and a barbecue sauce £11.75

ROASTED BUTTERNUT SQUASH & PORTOBELLO MUSHROOM TART with caramelised red onions and Blacksticks Blue cheese sauce, served with a dressed side salad (v) £10.50

SMOKED HADDOCK KEDGEREE FISHCAKE* with baby potatoes, broccoli, roasted vine tomatoes and a basil dressing £7.95 *Small* | £10.95 *Large*

YORKSHIRE HAM AND FREE-RANGE EGG served with triple-cooked chips £7.95 *Small* | £10.95 *Large*

FISH & CHIPS beer-battered, line-caught cod with triple-cooked chips, mushy peas and a samphire tartare sauce £11.95

SEARED FILLET OF SEA BASS* with crushed baby potatoes, asparagus and a lobster & samphire sauce £16.95

SEAFOOD RISOTTO* Black Pearl scallops, lobster & prawn risotto with roasted cherry tomatoes and a basil dressing £14.95

BRITISH VENISON STEAK with a spinach stuffed portobello mushroom, asparagus, dauphinoise potato and a red wine jus £17.95

FILLET ROSSINI* 7oz fillet steak, served on a duck liver parfait topped crouton, with asparagus, dauphinoise potato and a red wine sauce £22.95

FRITTO MISTO crispy cod goujons, calamari and tempura battered mussels, anchovies and prawns, served with triple-cooked chips with a chipotle chilli mayonnaise and samphire tartare sauce £14.95

STEAKS

Our steaks are aged for a minimum of 28 days for superb flavour and tenderness & come served with triple cooked chips, homemade onion rings & a thyme roasted tomato.

8oz SIRLOIN £14.95

10oz RIBEYE £19.50

Add: Garlic king prawns £3.00 | Oven-baked garlic & cheese mushrooms (v) £2.50 | Homemade onion rings (v) £2.50

Add: Béarnaise, Beef dripping sauce, Blacksticks Blue cheese or brandy peppercorn sauce £1.50

BURGERS

All served in a brioche bun with triple-cooked chips and homemade onion rings.

ABERDEEN ANGUS BURGER topped with smoked Cheddar and served with bacon chutney £12.50

WAGYU BURGER premium beef, specially bred for its unique texture and mouthwatering flavour, served with a spicy tomato salsa and mixed leaf & horseradish salad £13.50

Add: Bacon chutney £1.50 | Smoked Cheddar £1.00 | Sweet cured streaky bacon £1.50

COURGETTE, CARROT & CHICKPEA BURGER topped with a broad bean & lemon houmous, served with a spicy tomato salsa (v) £10.50

STONE-BAKED PIZZAS & SALADS

All our pizzas are made with hand stretched dough, stone-baked to order and are served with triple-cooked chips.

SPICY DIABLO pepperoni, chorizo, Guindilla chilli peppers, mozzarella and a chipotle chilli jam £11.95

MEAT FEAST chicken, pork & fennel sausage, crispy bacon, mozzarella and a red onion chutney £11.95

ROASTED VEGETABLE & PESTO red pepper, butternut squash, red onion, spinach and mozzarella (v) £10.95

CAESAR SALAD dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with stone-baked garlic flatbread £8.50

Add: Chargrilled chicken breast £3.00 | Salmon fillet £4.00 | Chargrilled halloumi (v) £3.00

WHOLEFOOD SALAD broad bean houmous, honey-roasted carrots, feta cheese, avocado and pomegranate (v) £7.95 *Small* | £9.95 *Large*

Add: Chargrilled chicken breast £3.00 | Salmon fillet £4.00 | Chargrilled halloumi (v) £3.00

SANDWICHES

All our sandwiches are served on a rustic roll with skin on fries or triple-cooked chips. Available until 5pm. Monday - Saturday.

COD FISH FINGER beer-battered cod goujons and samphire tartare sauce £6.50

CHICKEN BLT chargrilled chicken breast, sweet cured streaky bacon, gem lettuce and tomato £6.75

HAM AND CHEDDAR MELT served warm from our stone-baked oven £6.75

CHARGRILLED RUMP STEAK with horseradish mayonnaise and fried onions **4oz** £7.50 | **8oz** £9.50

SPICY VEGETABLE WRAP tomato, aubergine, spinach and kidney beans, served in a tortilla wrap with Asian slaw (v) £6.95

Add: Upgrade to sweet potato fries for 50p

SIDES

Triple-cooked chips (v) £2.50

Seasonal vegetables (v) £2.50

Tenderstem broccoli with Blacksticks

Sweet potato fries (v) £3.00

Dressed side salad (v) £2.50

Blue cheese sauce (v) £3.00

Baby potatoes (v) £2.50

Homemade onion rings (v) £2.50

PUDDINGS

See our pudding menu for full dish descriptions

Classic vanilla crème brûlée (v) £5.50

Belgian chocolate brownie* (v) £5.25

Bramley apple pie (v) £5.25

Crumble of the day (v) £5.95

Melba mallow mess (v) £5.95

Raspberry milkshake cheesecake (v) £5.75

Toffee & nut trio* £6.95

Pudding tasting platter*† £8.95

Sticky toffee & apple pudding (v) £5.25

Chocolate ganache tart (v) £5.50

Coconut milk sorbet (v) £5.50

British cheese board*† (v) £7.95

HOT DRINK AND A MINI PUDDING £4.95

Choose one of our hot drinks with one of these mini puddings. Add a liqueur to your hot drink for an extra £1.35

Bourbon pecan pie (v) | Melba mallow mess (v) | Bramley apple pie (v)

Crème caramel panna cotta | Belgian chocolate brownie*

We are proud to be part of the Vintage Inns family; for details of our country pubs in the Vintage Inns collection, please visit vintageinn.co.uk

* Contains alcohol. † Contains tree nuts and/or peanuts. We serve food until 10pm from Monday to Saturday and until 9.30pm on Sunday. All prices include VAT at the current rate. 100% of tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request.

If you require more information please ask your server. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this.