

APERITIF



Aperol Spritz 8.70

Aperol mixed with Prosecco, dash of soda & orange slice

Sevilla Negroni 9.20

Tanqueray Flor De Sevilla, Campari, Sweet Vermouth with a twist of orange peel

Balfour Leslie's Reserve Brut, Kent, England 10.00 / 45.00

Elegant purity, a linear focus and fresh English acidity



NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Duck Gyoza

Soy dipping sauce

Rustic Bread

Extra virgin olive oil & balsamic (VG/V)

Pork Belly Bites

Apple sauce (GFA)

Roasted Garlic Mushrooms

Olive oil, thyme (VG/GFA)

Beetroot Hummus

Warm pitta bread (VG/GFA)

Breaded Whitebait

Tartare sauce, lemon wedge

Chorizo

Sticky red wine glaze (GFA)

Falafel

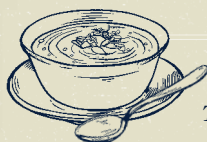
Hummus, olive oil (VG)

Marinated Olives & Feta

(VGA/GFA)

Mac & Cheese Bites,

Garlic mayonnaise (V)



Soup of the Day 7

Toasted bread & butter (GFA/VGA)

Brixworth Pâté 9

Toasted bread, butter, cornichons, silverskin pickled onions, artichoke hearts, apple & cider brandy chutney (GFA)

Garlic Chilli Sizzling

King Prawns 10

Crusty bread (GFA)

STARTERS

Tempura Vegetables 7.5

Chilli jam, salad (VG/GF)

Wild Boar & Pork Scotch Egg 8.5

Crackling shards, grilled fennel salad, plum dressing



Goat's Cheese &

Caramelised Red Onion Tart 8.5

Salad garnish, cranberry & blueberry purée (V)

SHARERS

Baked Camembert 17

Honey, garlic & rosemary, warm breads, red onion chutney (V/GFA)

Nachos Grande 10

Handmade cajun nachos, jalapeños, melted cheddar cheese, salsa, guacamole, sour cream (VGA)

ADD Grilled Chicken 5 • ADD BBQ Pulled Pork 4.5



Seafood Spaghetti 20

King prawns, mussels & squid in a creamy bisque sauce, spinach & roasted cherry tomatoes

Golden Battered Fish & Chips 18

Minted peas, curry sauce, tartare sauce, lemon wedge (GFA)

Coq au Vin 19

Chicken supreme, creamy garlic mashed potatoes, roasted root vegetables (GFA)

Slow Roasted Pork Belly 20

Potato cake, pork stuffing bon bons, maple glazed heritage baby carrots, crispy kale, burnt apple purée, cider jus (GFA)

Stout Braised Ox Cheeks 21

Irish colcannon mashed potato, sautéed cabbage, peas & leeks, gravy



MAINS

Crispy Chilli Mushrooms 15

Stir fry vegetables, teriyaki noodles (VG/GFA)

Pie of the Day 18

A choice of chunky chips or mashed potato, winter greens & gravy (VGA)

Grilled Chicken Caesar Salad 17

Grilled chicken breast, smoked streaky bacon, soft boiled egg, crisp gem lettuce, croutons, parmesan, anchovies (GFA)

Sausage & Mash 17

Butcher's Cumberland ring, creamy mashed potato, crispy onions, winter greens & gravy (VGA/GFA)

Butternut Squash & Black Bean Aloo 15

Medium spiced curry, basmati rice, poppadom, mint yoghurt, mango chutney (V)



BURGERS

All served in a brioche-style bun with lettuce, tomato, seasoned skin on fries, salad & coleslaw.

DOUBLE UP YOUR BURGER 5

Bacon Cheese Burger 18

6oz British beef patty, Mature Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkin (GFA)

Grilled Cajun Chicken Burger 18

Spiced chicken breast, smoked streaky bacon, BBQ sauce (GFA)

Harissa, Sweet Potato, Spinach & Chickpea Burger 16

Guacamole, salsa (VG)

Grilled Halloumi Burger 17

Chilli jam, Chargrilled Mediterranean vegetables (V/GFA)

STEAKS

Steak Frites 20

5oz sirloin steak, rocket & parmesan salad, seasoned skin on fries (GFA)

All our steaks are from British farms and are served with golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish



10oz Rump Steak 26

(GFA)

8oz Ribeye Steak 30

(GFA)

10oz Gammon Steak 17

Fried egg (GFA)

WHY NOT ADD?

A sauce – Peppercorn, Mushroom or Blue Cheese 3

King Prawns (GFA) 6 • Garlic Mushrooms (GFA) 4.5

SIDES

Winter Greens (VG) 5

Mac & Cheese (V) 5

Chunky Chips (VG/GFA) 4

Seasoned Skin on Fries (VG/GFA) 4

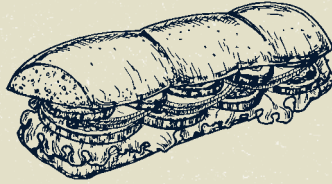
Cheesy Chips (V/GFA) 6

Homemade Onion Rings (VG/GFA) 5

Homemade Pork Crackling (GFA) 4

House Green Salad (VG/GF) 5

Roasted Root Vegetables (VG/GF) 5



LUNCH TIME BAGUETTES

AVAILABLE MONDAY TO SATURDAY
UNTIL 4PM

*All of our toasted baguettes are stuffed full and served with
coleslaw, salad garnish & seasoned fries (GFA)*

Cheesesteak 13

Steak, melted cheddar cheese, crispy onions, rocket

Hog Roast 12

Roast pork, stuffing, apple sauce, gravy

Fish Finger 12

Tartare sauce, baby gem lettuce

Coronation Chickpea 11

Tomato salsa, baby gem lettuce (VG)

Chicken & Bacon Caesar 12

Caesar dressing, mixed leaf, parmesan

(VGN) Vegan.

Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. A discretionary service charge of 10% will be added to all bills. 010924.21809



DESSERTS

Chocolate Brownie 7.5

Berry compote, cream, custard or ice cream (V/GFA)

Sticky Toffee Pudding 7

Sweet butterscotch sauce, custard (V/GFA)

Apple & Blackberry Crumble 7

Cream, custard or ice cream (VGN/GFA)

Lemon Cheesecake 9

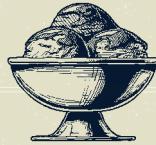
Pouring cream, dried raspberries, lime curd (V)

Chocolate Caramel Bread & Butter Pudding 8

Warm custard (V)

Apple Pie 8

Hot toffee sauce, ice cream (V)



SELECTION OF ICE-CREAM & SORBETS

3 scoops for 5 / 4 scoops for 6

*Strawberry • Chocolate • Vanilla Pod • Salted Caramel •
Raspberry Sorbet • Lemon Sorbet*

Ask your server for our vegan choices

(GFA) Gluten free alternative. (VGN) Suitable for both vegan and vegetarians. (V) Suitable for vegetarians.
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HOT DRINKS

All our coffees are produced with freshly ground 100% rain forest alliance coffee beans from Columbia, Honduras and Brazil. All drinks are available to take away.

Latte 3
Cappuccino 3
Americano 3
Floater Coffee 3

Flat White 3
Mocha 3.3
Espresso 2.3
Macchiato 3

ADD A SYRUP TO YOUR COFFEE + 0.80 EACH
Gingerbread • Caramel • Vanilla • Hazelnut • Pumpkin Spice

Tea by the Pot 3
ENGLISH TEA SHOP
Breakfast • Earl Grey • Green • Peppermint • Berry • Chamomile

Hot Chocolate 4
Marshmallows & cream

Hot Drink & Chocolate Brownie 8.5
Choose one of our hot drinks with a chocolate brownie slice

LIQUEUR COFFEE

Choose your liqueur 6
Amaretto • Baileys • Cointreau
Courvoisier VS • Tia Maria • Jameson



SUNDAY

APERITIF



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Soy dipping sauce

Rustic Bread

Extra virgin olive oil & balsamic (VG/V)

Pork Belly Bites

Apple sauce (GFA)

Roasted Garlic Mushrooms

Olive oil, thyme (VG/GFA)

Beetroot Hummus

Warm pitta bread (VG/GFA)

Breaded Whitebait

Tartare sauce, lemon wedge

Marinated Olives & Feta (VGA/GFA)

Chorizo

Sticky red wine glaze (GFA)

Falafel

Hummus, olive oil (VG)

Mac & Cheese Bites,

Garlic mayonnaise (V)

SHARERS

Baked Camembert 17

Honey, garlic & rosemary, warm breads, red onion chutney (V/GFA)

Nachos Grande 10

Handmade cajun nachos, jalapeños, melted cheddar cheese, salsa, guacamole, sour cream (VGA)

ADD Grilled Chicken 5 • ADD BBQ Pulled Pork 4.5

STARTERS

Wild Boar & Pork Scotch Egg 8.5

Crackling shards, grilled fennel salad, plum dressing

Goat's Cheese & Caramelised Red Onion Tart 8.5

Salad garnish, cranberry & blueberry purée (V)

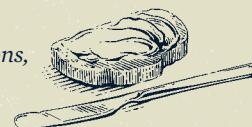


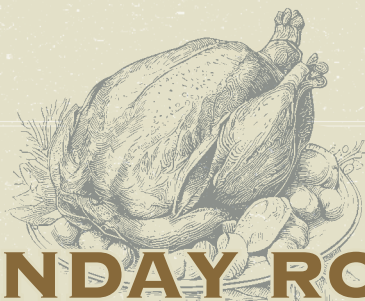
Soup of the Day 7

Toasted bread & butter (GFA/VGA)

Brixworth Pâté 9

Toasted bread, butter, cornichons, silverskin pickled onions, artichoke hearts, apple & cider brandy chutney (GFA)





SUNDAY ROAST

ALL SERVED WITH

Duck fat roast potatoes, sausage & sage stuffing, maple & herb glazed root vegetables, sautéed hispi cabbage, Yorkshire pudding and a rich red wine gravy. (VGA)

28 Day Aged British Beef Sirloin 21	Roast Leg of Welsh Lamb 22
British Pork Loin & Crackling 18	Trio: Beef, Pork, Lamb 25
Lemon and Thyme Chicken Supreme 18	Vegetarian Roast (VGA) 17

Please ask your server for details about our vegetarian roast

SUNDAY SIDES

Pork Crackling (GF) 4 • Cauliflower Cheese (V) 6 • Sausage & Sage Stuffing (GFA) 5 •
Pigs in Blankets 5 • Yorkshire Pudding 2 • Duck Fat Roast Potatoes (GFA/VGA) 5 •
Maple & Herb Roasted Root Vegetables (VGN/GFA) 4 • Braised Red Cabbage (VGN/GFA) 4 •
Asparagus, Tenderstem, Pea & Mint (VGN) 6

CHILDREN'S SUNDAY ROAST

WITH ALL THE TRIMMINGS

28 Day Aged British Beef Sirloin 10	Lemon & Thyme Chicken Supreme 9
British Pork Loin & Crackling 9	Roast Leg of Welsh Lamb 10
Vegetarian Roast <i>Please ask your server for details</i> (VGA) 9	

MAINS

Seafood Spaghetti 20 <i>King prawns, mussels & squid in a creamy bisque sauce, spinach & roasted cherry tomatoes</i>
Golden Battered Fish & Chips 18 <i>Minted peas, curry sauce, tartare sauce, lemon wedge</i> (GFA)
Butternut Squash & Black Bean Aloo 15 <i>Medium spiced curry, basmati rice, poppadom, mint yoghurt, mango chutney</i> (V)
Grilled Chicken Caesar Salad 17 <i>Grilled chicken breast, smoked streaky bacon, soft boiled egg, crisp gem lettuce, croutons, parmesan, anchovies</i> (GFA)
Crispy Chilli Mushrooms 15 <i>Stir fry vegetables, teriyaki noodles</i> (VG/GFA)

Bacon Cheese Burger 18 <i>Brioche-style bun, 6oz British beef patty, mature Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkin, lettuce, tomato, seasoned skin on fries, salad & coleslaw</i> (GFA)
Grilled Cajun Chicken Burger 18 <i>Brioche-style bun, spiced chicken breast, smoked streaky bacon, BBQ sauce, lettuce, tomato, seasoned skin on fries, salad & coleslaw</i> (GFA)
Harissa, Sweet Potato, Spinach & Chickpea Burger 16 <i>Brioche-style bun, guacamole, salsa, lettuce, tomato, seasoned skin on fries, salad & coleslaw</i> (VG)



CHILDREN'S

2 COURSE £9 + 3 COURSE £12

STARTERS

£4 EACH

Soup of the Day *Crusty bread roll* (VG/GFA)

Hummus *Crudités* (VGN/GF)

Mac 'n' Cheese Bites (V)

MAINS

£7 EACH

Breaded Chicken Nuggets *Fries & peas or beans*

Beef Burger *Fries & peas or beans* (GFA)

Tomato & Herb Pasta *Grated cheese* (VGA)

Fish Goujons *Fries & beans or peas* (GF)

Sausage & Mash *Veg, gravy* (GF)

DESSERTS

£4 EACH

Chocolate Brownie *Vanilla ice cream* (GF/V)

Ice Cream Selection *Vanilla, strawberry or chocolate* (GF/VGA)

Fruit Crumble *Ice cream or custard* (GF/VGA)

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