STARTERS	
Seasonal soup of the day V H . warm artisan bread	£6.00
Grilled goat's cheese salad V rocket leaves, orange and balsamic reduction	£7.50
Sweet chilli chicken tenders chilli and garlic dressing with a salad garnish	£7.50
Wocca chorizo and halloumi skewers lime dressing	£7.50
Seared scallops pan-fried black pudding, cauliflower purée and crispy pancetta	£9.00
MAINS	
Caesar salad H freshly cut cos lettuce, garlic croutons, anchovies topped with parmesan shavings	£10.50
Add: boiled egg or bacon salmon or chicken	£2.00 £4.00
Vegetable Moroccan spiced tagine V roasted vegetables in Moroccan spiced sauce served with couscous	£14.00
Spinach and broad bean risotto V H rocket leaves and parmesan shavings	£15.00
Vegan cottage pie VE tenderstem broccoli	£15.00
Katsu chicken curry breaded chicken fillet in a katsu curry sauce served with spicy rice and baby spinach	£16.00
Roasted pepper and feta stuffed chicken breast with rosti potatoes, smoked vegetable ratatouille and red wine jus	£17.00
Traditional English fish and chips crispy battered haddock fillet served with chunky chips, green peas and tartar sauce	£18.00
Rosemary lamb shank braised in red wine mustard mashed potato	£26.00
GRILL	
Grilled to your preference. Served with baby plum tomatoes, field mushroom, chunky chips and peppercorn sauce	
Slow cooked hickory smoked BBQ beef brisket	£25.50
8oz sirloin steak	£26.00
8oz rib-eye steak	£30.00
Sauces Wild mushroom and tarragon Blue cheese Red wine jus	£2.00 each

FAVOURITES	
Spinach and ricotta tortellini V roasted vegetables and black olives in white wine sauce	£15.00
Chicken tikka masala steamed rice, naan bread, poppadum and mango chutney	£16.00
Old English Cumberland sausages creamy mashed potatoes, red wine, sage and onion gravy	£16.00
King prawn, crab and chorizo linguine white wine, tomato, garlic and chilli sauce	£16.50
Marinated salmon with garlic and herbs coriander new potatoes, green beans, tenderstem broccoli and chive sauce	£19.00
SIDES	
Thin cut crispy fries V	£4.50
Mixed vegetable salad V H	£4.50
Sautéed seasonal vegetables V	£4.50
Sweet potato chips V	£4.50
DESSERTS	
Exotic fruit salad VE H dragon fruit, blackberries and grapes served with a choice of mango, raspberry or lemon sorbet	£6.00
Sticky toffee pudding V vanilla ice-cream and toffee sauce	£6.00
Strawberry and Prosecco tart V raspberry purée	£6.95
Cheese selection V Petit Brie Plaisir de Roy, Blue Stilton and cheddar with grapes, chutney and crackers	£9.95
KID'S MENU 2 course £7.95 3 course £9.95	
Soup of the day V H	
Fish fingers with chips and beans	
Chicken nuggets and chips	
5" Kid's cheese and tomato pizza with chips V	
Spaghetti Napolitan V	
2 Scoops ice-cream V	
V - Vegetarian VE - Vegan H - Healthy Option	
Allergen Statement All our food is prepared in a kitchen where all or some of the below listed food allergens are present. If you have a food allergy or intolerance, please let us know before ordering	

Full allergen information is available, please let us know before ordering.
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 Allergens: Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree Nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.

All prices are inclusive of VAT at the prevailing rate. A discretionary 10% service charge will be added to the final bill.