



menu



APPETISERS

bread & olives £3

Artisan bread, olive oil & balsamic dip

We may have additional appetisers available - please ask your server for details...

STARTERS

scotch egg £7

Free range soft-yolk egg wrapped in pork & chorizo sausage meat, coated in breadcrumbs & crispy fried, served with a sun dried tomato and basil salsa

king prawns £7 (gf)

Seared king prawns in butter with chilli pea puree, black pudding crumb, bacon crisp, pea shoots, sourdough, wedges

soup £5

(often vegetarian/vegan) (gf option)
Freshly home-made soup served with toasted bread and salted butter

apple & horseradish £6

(vegan) (gf option)
Apple, dill, toasted hazelnut, watercress and horseradish salad with whipped beetroot hummus and sourdough croutons

mackerel £6 (gf option)

Fillet of smoked mackerel, horseradish crème fraiche, beetroot hummus, watercress and toasted sourdough

pigeon terrine £7 (gf option)

Homemade pigeon, wild mushroom & bacon terrine with Cumberland sauce & toasted sourdough

BURGERS

burger £12

100% ground steak 6oz burger, topped with smoked cheddar rarebit, crispy bacon, Cos lettuce, tomato & gherkin in a peppered brioche bun with skinny fries and fennel & root slaw

black bean burger £12 (vegan)

Black bean, herb and sweetcorn patty with fresh tomato, avocado & red onion relish in a toasted sourdough bun served with jalapeno hummus & skinny fries

STEAKS

We source our steaks from the best available selection of local beef, and our meat is matured for a minimum of 28 days.

Our usual steak selection is **sirloin, ribeye** and **fillet**, but other cuts may also be available. Please ask a member of staff for today's selection.

Served with dressed leaves, grilled mushroom and hand cut chips or mustard mash.

£ please ask

Add a sauce:

Béarnaise £3
Peppercorn £3

Blue Cheese £4
Bordelaise £3



FISH OF THE DAY & SPECIALS BOARD

Don't forget to take a look at our delicious daily specials on the board!

MAINS

pork £13 (gf)

Chargrilled pork escalope, wilted spring greens, cream cider sauce, mustard mash, root vegetable crisps

fish & chips £12 (gf option)

Beer battered fish of the day, crushed minted peas, home made tartare sauce, triple cooked chunky chips

spring lamb £15 (gf)

Chargrilled lamb cutlets (served pink), lamb & red wine faggot, chive & crushed new potato champ, sweet roasted onions, minted peas, green beans, red wine & redcurrant sauce

seared vegetable tower £11 (vegan) (gf)

Layers of lightly seasoned roasted vegetables, chive mash, chilli pea puree, root vegetable crisps, white balsamic dressing

proper pies £12 (vegetarian / vegan option available)

Hand-pressed hot watercrust pastry pies with a variety of tasty fillings (see pie board) served with chunky chips or mash, in-season vegetables & gravy

chicken & pomegranate salad £11

Chargrilled chicken breast & sweet red pepper, dressed mixed leaves & watercress, pomegranate

WEEKDAY LUNCH & EARLY BIRD

7 dishes | each £7 | up to 7pm | Tue to Fri

chicken (gf)

Pan seared half-breast of lemon & garlic marinated chicken, fennel & root slaw, watercress & fries

fish & chips (gf option)

Beer battered homemade fish fingers, chunky chips, peas, tartare sauce

pasta (vegan)

Egg-free penne pasta with a classic spicy arrabiata sauce with basil, cracked black pepper & basil oil

ham, egg & chips (gf)

Roasted ham, fried egg, peas & chunky chips

sausage & mash (gf)

Two meaty sausages, creamy mash, crispy onions, pan gravy

blt salad

Classic bacon, lettuce & tomato with a basil dressing & croutons

cauliflower (vegan)

Za'atar charred cauliflower with dates, toasted pine nuts, parsley & thyme, and a lemon & black olive dressing

children's menu

garlic bread £3 (vegetarian)

Fresh bread drizzled with garlic butter

chicken goujons £5

Breaded chicken breast goujons with chunky chips and peas

sausage & mash £6 (gf)

Two pork sausages with creamy mash, peas & gravy

fish & chips £6 (gf option)

Battered homemade fish fingers with peas & chunky chips

pasta £4 (vegetarian)

Pasta dressed in a home-made tomato sauce topped with grated cheese

cheeseburger £7

Plain cheese burger in a brioche bun with chunky chips

ham & chips £5 (gf)

Roasted ham, peas & chunky chips

don't forget: you can always swap chips for salad if you want to be healthier...

SIDES

chunky chips: £3

with a sprinkling of sea salt

onion rings: £3

home-made beer battered crispy onion rings

coleslaw: £3

home-made chunky slaw with a hint of mustard

skinny fries: £3

skin-on French fries

vegetables: £3

in-season vegetables lightly brushed with butter

house salad: £3

fresh garden salad, dressing optional

PUDDINGS

chocolate brownie* £5 (gf)

Rich homemade chocolate brownie, served warm with vanilla bean ice cream

rhubarb crumble knickerbocker glory £8

Softly poached rhubarb layered with vanilla custard, crunchy crumble and Bourbon vanilla ice cream

citrus posset £6

Lemon & lime set sweet cream with almond shortbread

crème brûlée £6

Strawberry & basil crème brûlée with almond shortbread

sticky toffee pudding* £6

Sticky toffee pudding, thick toffee sauce, salted caramel ice cream

ice creams & sorbets*

2 scoops £3.5 | 3 scoops £4.5

Our range of flavours are subject to change - please ask staff for current selection

* COFFEE AND MINI PUD

*If you can't manage a whole pud, don't worry... you can have a selection of mini puds with a coffee or tea for just £4.50***

** excludes liqueur coffee

CHEESE

cheeseboard

3 piece £8 5 piece £11.5

Served with biscuits, quince paste and home-made chutney

northamptonshire blue

(pasteurised cow's milk)

Hand made by Ham Tun Fine Foods

(Kettering) this is a rich semi-soft cow's milk blue with a delicate citrus edge.

cordwainers

(unpasteurised goat's milk)

Made on site at Redlands Farm by Nene Valley Cheese Company, a long lasting sweet and nutty taste, matured for a minimum of 60 days

old nick cheddar

(pasteurised cow's milk)

A rich, mellow cheese with huge depth of flavour. Temptingly crumbly texture with caramel notes.

admiral collingwood

(unpasteurised cow's milk)

A semi-soft cheese washed in Newcastle Brown Ale. Once ripe it is smooth and succulent melting on the tongue with a tangy aftertaste from the ale.

sainte-maure de touraine

(unpasteurised goat's milk)

One of the last French seasonal cheeses made in the Loire Valley, ash rolled and soft ripened. Winner of a number of awards.

TEA & COFFEE

coffee:

flat white£2.50

espresso£1.60

double espresso£2.60

americano£2.00

latte£2.50

floater coffee£2.50

liqueur coffee£4.50

tea:

english breakfast tea£1.60

speciality & herbal tea£1.80

peppermint, camomile,
earl grey, lemon & ginger,
green tea

ALLERGENS:

For allergen information please ask a member of staff. Please let us know if you have any food allergies or intolerances so we can assist you with your selections.