



# 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

float 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.