

APPETISERS AND BAR SNACKS

sticky sweet chicken skewers
with crème fraîche and coriander (gf) £4

pork belly bites
with burnt apple sauce (gf) £5

wild mushroom arancini
with truffle mayo (vegetarian) £4

artisan breads
with in house marinated olives and
dipping oil (vegan) £5

STARTERS

haggis & pork scotch egg
with baby gem lettuce and whiskey
honey mustard dressing £7

cauliflower salad
with cauliflower puree, fresh lemon,
parmesan, toasted pine nuts and dill
(vegetarian) (vegan option) (gf) £5

duck liver parfait
with pistachio butter surround,
spiced chutney & toasted breads (gf
option) £6

**roasted smoked salmon &
haddock fish cakes**
with sweet chilli and crab sauce £6

**pumpkin, squash & three bean
cassoulet**
with warm artisan bread (gf option)
(vegan) £5

soup of the season
with warm artisan breads and whipped
thyme butter (usually vegetarian) (gf
option) £5

PUB CLASSICS

ham, egg and chips
a thick slice of honey roast ham, two fried eggs, triple
cooked chips and fresh watercress (gf) £9

sausage and mash
classic Cumberland sausage swirl, creamed mash,
caramelised onion gravy and seasonal vegetables, fried
onion top (gf) £9

fish and chips
crispy beer battered cod fillet, homemade tartare sauce,
minted peas, lemon wedge and triple cooked chips (gf
option) £12

proper homemade pie
hot watercrust deep filled pie, served with creamed mash
or triple cooked chips, seasonal veg and proper gravy
Please ask for today's filling choices (vegetarian option) £12

MAINS

slow cooked belly of pork
with wholegrain mustard creamed mash, honey roasted
heritage carrots, sautéed savoy cabbage, burnt apple puree
and a rich cider jus (gf) £16

wild mushroom risotto
with parmesan, crispy kale and truffle oil (vegetarian) £14

chargrilled chicken supreme
with garlic rosti, sautéed leeks and a wild mushroom cream
sauce (gf) £16

pan roasted duck breast
with garlic and thyme dauphinoise, celeriac puree, honey
roasted figs, seasonal greens and a red wine jus (gf) £18

pumpkin, squash & three bean cassoulet
served with warm artisan bread (vegan) (gf option) £13

FROM THE GRILL

steak burger
on a toasted brioche bun with bacon jam, baby
gem lettuce, beef tomato and melted mature
cheddar, with skin on fries & root slaw £13

butter-root burger
butternut squash & beetroot burger on a
toasted brioche bun with baby gem, beef
tomato and smashed avocado served with skin
on fries and root slaw (vegetarian) £12

steaks
served with grilled Portobello mushroom, roast
cherry vine tomatoes & triple cooked chips (gf):
8oz sirloin £20 | 8oz ribeye £23 | 7oz fillet £26

celeriac steak
marinated & slow cooked in garlic & rosemary
then chargrilled to order with roasted cherry
vine tomatoes, Portobello mushroom and triple
cooked chips (vegan) £14

sauces: blue cheese (gf) £4 | red wine (vegan) (gf)
£3 | peppercorn (vegan option) (gf) £3

SIDES

triple cooked chips £3
skin on fries £3

garlic & thyme
dauphinoise £4

local beer battered
onion rings £3

seasoned & buttered
vegetables £3
(vegan option with olive oil)

house side salad £3



LAVAZZA
COFFEE SERVED HERE

PUDDINGS

sticky toffee pudding
with toffee sauce and vanilla ice cream £5

dark chocolate brownie
with chocolate ganache, white chocolate
ice cream (gf) £6

crème brûlée
classic vanilla crème brûlée with candied
fruit peel and orange hazelnut
shortbread £6

mulled cider poached pear
with blood orange sorbet (vegan) (gf) £5

cheeseboard
Served with biscuits, quince paste and
chutney. Please ask for today's selection.
3 / 5 pieces £8 / £11.5

ice creams and sorbets
Please ask for today's selection (gf)
(sorbets are vegan)
2 / 3 scoops £3.5 / £4.5

Allergens: For allergen information please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selections.
PLEASE NOTE: our food is prepared in an environment where we cannot guarantee that it is allergen free.
Our fryers are not gluten free.