

# Starters

**Marinated Olives,** chilli, garlic£6

**Chicken Caesar salad**, chopped iceberg lettuce, mixed salad, sliced chicken breast, anchovies and tossed in our homemade dressing of olive oil, garlic, anchovies, Dijon mustard and egg yolks, topped with homemade croutons and Parmesan cheese £9

**Calamari Salad** served with lemon and coriander parsley, toasted bruschetta, topped with finely chopped tomato, cucumber, red onion, shallot, fresh basil, olives, pepper, apple and caramelised onion houmous, drizzled with balsamic and olive oil dressing £9.5

**Fresh whitebait**, dusted with flour and homemade Tartare, Lemon £7

**Stuffed Arancini**, crispy breaded risotto balls, filled with mozzarella, mushroom and fresh basil served with Sicilian tomato sauce (V) £7

**Battered King Tiger Prawns** deep-fried with diced cucumber salad, sweet chilli and soya sauce dressing, served with prawn crackers £9

**Baked Camembert**, roasted garlic, honey, rosemary and thyme served with toasted multi-grain bread, fig and date chutney *(to share*) (v) £13.5

**Home-style Pate** served with baked multi-grain bread, salad, fig and date chutney £7

# Main Course

**Chicken Caesar salad**, chopped iceberg lettuce, mixed salad, sliced chicken breast, anchovies and tossed in our homemade dressing of olive oil, garlic, anchovies, Dijon mustard and egg yolks, topped with homemade croutons and Parmesan cheese £15

**Calamari Salad** served with lemon and coriander parsley, toasted bruschetta, topped with finely chopped tomato, cucumber, red onion, shallot, fresh basil, olives, pepper, apple and caramelised onion houmous, drizzled with balsamic and olive oil dressing £15.5

**Grilled Sea Bass** served with sauteed spinach, new potatoes, Sauterne white wine, lemongrass and ginger sauce, finished with diced tomatoes and sauteed vegetables £26 (contains bones)

**Slow-cooked middle white Pork Belly** served with fondant potato Dauphinois, mixed vegetables, savoy cabbage, pineapple compote and red wine jus £21.5

**Grilled Lamb Cutlets** served with Dijon mustard and maple syrup. Moroccan couscous, mixed vegetables, raspberry & rosemary jus £21.5

**Grilled Tofu Vegetable Kebab** served with Louisiana Vegetable patty, Moroccan couscous and homemade Grape & Turmeric curry sauce (VEG) £18.5

**Allergen & Intolerance – If you require assistance, please ask a member of staff for an allergen sheet.**

**Please Turn Over**

# Pub Grub

**Fish & Chips** - Beer battered Haddock, rustic cut chips, mushy peas & tartare £15.5

Burgers - all include chips & slaw £15.5

**Dog’s Fully Loaded** - 8oz beef patty sat on a bed of sauteed vegetables, bacon, American cheese, house sauce, demi-brioche bun

**‘Beyond’ Vegan** - Famous ‘Beyond Burger’ patty sat on a bed of sauteed vegetables, vegan gouda, charred courgette (vg)

**10oz Dry Aged Sirloin Steak** £22.5

**8oz Miso Marinated Bavette Steak** £20.5

Our beef is 35 days aged from Paddock Farm in Oxfordshire, served with confit garlic, and roasted balsamic beef tomato, wild mushrooms, Beurre de Paris: parmesan, mustard, garlic, salt, pepper, Worcestershire sauce, lemon juice, chives, parsley, butter, anchovies. Served with onion rings, peppercorn sauce, and chips.

# Sides

Rustic cut chunky chips £4

Tomato and onion salad £4

Onion Rings £4

# Children’s menu

Mini Fish and Chips & peas £9

Pasta, tomato sauce & cheese £9

# Desserts

**Tart au Chocolat** served with flaky salt and vanilla ice cream £7

**Raspberry and almond frangipane** served with pistachio ice cream £7

**Syrup sponge pudding** served with sticky syrup, honeycomb-vanilla ice cream, raspberry coulis and warm custard £6.5

**Pecan Pie** served with whipped cream and vanilla ice cream £7

**Treacle tart** with coconut and pineapple ice cream and whipped cream £6.5

**Ice cream**, your choice of **Vanilla**, **Chocolate, Honeycomb,**

**Coconut & Pineapple, Rum & Raisin,** **Pistachio** £6.5

**Lemon sorbet, Red fruit sorbet** £6.5

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