

Autumn Menu

While You Wait

Rosemary & Parmesan Focaccia— £5.5 (V)

House made warm focaccia served with balsamic dipping oil.

Marinated Olives – £5 (VG,GF)

Garlic, herbs & citrus

Maple Halloumi Fries— £7 (V,GFA)

Crispy golden maple glazed halloumi fries, served with sweet chilli dipping sauce.

Whitebait – £6

Crispy whitebait served with Lemon wedge & Lemon mayo.

Starters

Salt & Pepper Calamari – £10

Sea salt, cracked black pepper and aromatic spices.
Served with autumn slaw, and a zesty lemon & garlic aioli.

Garlic & Chilli Prawns, Provincial Style – £11 (GFA)

Bright, aromatic, and lightly spiced. Served with warm crusty sourdough

Baked Camembert (V) – £12.5 (GFA)

Baked Camembert studded with garlic, rosemary and honey, served warm with toasted sourdough, fig and honey cutney

Vietnamese Spring Rolls - £9 (V,GFA)

House made crispy spring rolls filled with fragrant vegetables, vermicelli noodles and fresh herbs, served with a dipping sauce.

Crispy Brie Bites – £7.5 (V)

Five house made golden brie bites with a crisp crumb, served with cranberry & thyme dip

Allergy Notice

Please inform your server of any food allergies or dietary requirements before ordering. Our kitchen handles the 14 major allergens, and despite careful preparation, cross-contamination may occur. We cannot guarantee any dish is 100% free from traces of allergens.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THIS CAN BE REMOVED UPON REQUEST.

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Mains

Jerk Spiced Chicken – £18

Grilled jerk-spiced chicken, served with herbed cous cous, roasted autumn vegetables and a rich mango chutney, finished with fresh coriander and lime

Local Ale Battered Fish & Chips – £19.5 (GFA)

Chunky chips, minted mushy peas, tartare sauce

Pan Roasted Chicken Supreme – £19 (GF)

Wild mushroom and thyme sauce, fondant potatoe, roasted carrots and seasonal greens

SK Hutchings Butchers Sausage & Mash – £17

Cumberland sausages, caramelised onion gravy, creamy mash and peas.

Creamy Wild Mushroom & Garlic Pesto Risotto– £17 (V,GF)

Silky cream sauce infused with slow-roasted garlic, wild mushrooms, white wine and thyme, finished with parmesan and truffle oil.

Ham, Egg & Chips – £16 (GFA)

Thick-cut roasted ham, free-range eggs, chunky chips & house chutney

Roasted Butternut Squash & Cavolo Nero Risotto – £17 (GF,V,VG)

Creamy vegan risotto with roasted butternut squash, cavolo nero, garlic, lemon and petit pois, finished with fresh herbs and toasted seeds.

Crispy Chilli Beef Noodles – £17.50

Crispy strips of tender beef tossed in a sweet, spicy and savoury Filipino-style chilli glaze with garlic, ginger and fresh chillies, served with rice vermicelli, shredded cabbage, carrots, peppers and spring onion, finished with fresh herbs..

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From The Grill

S K Hutchings Beef Burger – £18

Grilled beef burger, pickled red onions, mature cheddar, rocket, truffle mayo served in a sourdough bun with rosemary salted skinny fries

Maple & Bacon Chicken Burger – £17.5 (GFA)

Marinated and chargrilled chicken thigh, maple glaze, smoked bacon, mature cheddar, apple slaw served in a sourdough bun with rosemary salted skinny fries.

Goat's Cheese & Portobello Mushroom Burger - £17 (GFA) (V,VGO)

Grilled Portobello mushroom, creamy whipped goat's cheese, crisp rocket, fig and honey chutney, served in a sourdough bun with rosemary salted fries.

Char-Grilled 10 oz Rump Steak – £25

Thyme & garlic roasted mushrooms, crispy onion rings, roasted vine tomatoes, skin-on fries and peppercorn & ale sauce.

Autumn Salads

Jerk Chicken Salad – £17.5

Jerk-spiced chicken, mixed leaves, mango, avocado, roasted peppers, cous cous and mango-chilli dressing

Butternut Squash & Halloumi Salad – £16.5

Roasted squash, crispy halloumi, mixed leaves, toasted pumpkin seeds, pomegranate, cous cous and maple-mustard dressing.

Autumn Chicken Caser Salad – £17.5

Roast garlic & thyme chicken, crisp baby gem, roasted butternut squash, Parmesan, toasted walnuts, sourdough croutons and crispy sage, tossed in our classic Caesar dressing.

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Stone-Baked Pizza's

Margherita £14 (V) (GFO,VGO)

Tomato base, fior di latte mozzarella, fresh basil, extra virgin olive oil and Parmesan.

Goats Cheese & Caramelized Red Onion £16 (GFO)

Creamy goat's cheese, mozzarella and sweet red onion chutney, finished with rocket, Parmesan and a drizzle of balsamic glaze

Chorizo £16.5

Spicy chorizo, roasted red peppers, mozzarella, red onion and smoked paprika.

BBQ Jerk Chicken £17

BBQ base topped with jerk-spiced chicken, crispy smoked bacon, sweetcorn, mozzarella and red onion, finished with fresh spring onion and a drizzle of jerk sauce

Dessert's

Sticky Toffee Pudding - £9

House made sticky toffee pudding, with a rich salted toffee sauce. Served with Ice Cream or Custard.

Chocolate Brownie - £9 (V)

Warm Rich chocolate brownie, served with vanilla ice cream

DeSSERT of the Day - £9.5

Ask your server for today's special desert

Ice Cream Scoop – £3 (VGO)

choice ice cream from our chalk board

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Autumn Menu

Sandwiches

12PM - 3PM Tuesday to Saturday

All served with mixed leaf salad & skinny fries

CUMBERLAND SAUSAGE & ONION – £13.95

Grilled Cumberland sausages, caramelised onions, wholegrain mustard mayonnaise on toasted sourdough.

BACON & BRIE – £13.95 (VO,GFO)

Crispy bacon, melted Brie, baby leaves and cranberry sauce on toasted sourdough.

HAM, CHEESE & MUSTARD – £13.95 (GFO)

Butchers sliced gammon, mature Cheddar, tomato, baby leaves and dijon mustard on toasted sourdough.

PHILLY STEAK & CHEESE – £15.95 (GFO)

Sliced steak, sautéed onions and peppers, melted Cheddar and American mustard on toasted sourdough.

FISH FINGER & TARTARE – £12.95

Crispy battered fish fingers, shredded lettuce, tartare sauce on toasted sourdough.

ROASTED BUTTERNUT SQUASH & FETA – £13.95 (V,VGO,GFO)

Roasted butternut squash, whipped feta, rocket and balsamic glaze on toasted sourdough.

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