



MAIN MEALS

28 day aged butchers steaks
Served w. triple cooked chips and ale battered onions
7oz bistro 26 | 8oz Sirloin 29

choose a side:

Confit vine tomatoes and beef fat portobello mushroom

Torched lettuce wedge w. Stilton mayonnaise, crispy pancetta and onion

Torched lettuce wedge w. Honey and mustard dressing and pancetta

Choose a sauce: pink peppercorn / blue cheese / beef dripping

Add a topper

Garlic butter prawns 7 / Calamari 5 / Scampi 5

Duo of lamb 21.5

Lamb rump and house lamb faggot, w. house black garlic hash brown, creamed spring cabbage, foraged wild nettle pesto and sticky lamb jus

Lamb faggots 17.5

House lamb faggots w. mashed potatoes, spring greens or mushy peas shallot and stout gravy

Pie of the day 17.5

Ask your server for todays flavour. Served w. mashed potatoes, seasonal buttered greens and a jug of gravy OR hand cut chips, mushy peas and a jug of gravy

French onion burger gfa 17

2, 4oz smashed beef patties topped w. Gruyere cheese, caramelised onions and pancetta in a brioche bun, w. baby gem and dijon mayonnaise, served w. a pot of beef dripping sauce, house slaw and seasoned fries

Chicken burger 15

Southern fried crispy chicken patty, smoked pancetta and cheese, in a brioche bun w. baby gem, red onion and house chilli and tomato chutney.

Served with house slaw and seasoned fries

Fish and chips gfa 17

Bass ale battered cod w. triple cooked chips and mushy peas, house tartare sauce and scorched lemon

Market fish of the day

Ask your server for today's catch