

The majority of our menu is available gluten free,
please speak to your server for more details

Starters

Courgette fritters , sweet chilli dip (vg)	£7.95
Soup of the day , chefs focaccia (vg)	£7.95
Mixed olives , olive oil & balsamic with crostini (vg)	£8.75
Crispy garlic chestnut mushroom , basil pesto & aioli	£11.95
Beer battered king prawns , sweet chilli mayo and dill	£12.95
Ham hock terrine , piccalilli and crusty bread	£11.95

Sharers

Honey and Rosemary Camembert , red onion chutney, crudites & baked ciabatta	£16.95
Kilogram of chicken wings , with choice of BBQ or garlic butter	£18.50

Classics

Chalcroft farm beef burger , brioche bun, double smash patty, Monterey jack, smoked streaky bacon, Chefs burger sauce, baby gem lettuce with thin cut fries	£19.95
Homemade honey roasted ham , hens eggs and chunky chips	£19.95
Homemade steak and 6X ale pie , creamy chive mash, braised red cabbage, roasted carrots, hispi cabbage & red wine gravy	£26.95
Catch of the day , beer batter, chunky chips, mushy peas & tartare sauce	£19.95

Mains

Seared chalkstream trout , Isle of Wight heritage tomatoes & courgette panzanella with basil pesto	£26.95
Chargrilled cajun chicken burger , aioli, cheese, avocado, pickled cucumber, onion, tomato, lettuce & fries	£19.95
Falafel Taco , baby gem lettuce, red cabbage, avocado puree, piri piri mayo & lime, Served with fries	£19.95
Ploughman's lunch , chorizo sausage roll, brie, cheddar cheese, ham hock terrine, apple, piccalilli and chefs focaccia	£19.95
Chargrilled chicken pepper & lemon Caesar salad with parmesan, bacon, croutons & anchovies	£21.95
Green Thai vegetable curry , basmati rice & stone baked flatbread (V) <i>Add prawns or Chicken for £4.95</i>	£19.95
Spiced lamb flatbread , courgette, tzatziki, feta, pickled cabbage & chilli Served with fries	£20.50
Fish Taco , baby gem lettuce, red cabbage, avocado puree, piri piri mayo & lime Served with fries	£19.95
Cream cheese & mushroom stuffed chicken wrapped in bacon , spring onion mash, runner beans, spiced tomato and basil sauce	£23.95
British Pork steak , celeriac mash, buttered green beans, burnt apple puree with a creamy bacon, wholegrain mustard and cider sauce	£23.95

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. (vg) vegan option. All weights are approximated before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

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Sides

fries (vg) - £4.95 Buttered vegetables (v) - £5.75 Garden salad (v) - £4.95

Puddings

Sticky toffee pudding, honeycomb ice cream and toffee sauce	£9.95
Vanilla crème brulee with shortbread	£9.95
Duo of desserts, sticky toffee pudding, toffee sauce, honeycomb ice cream & crème brulee	£13.95
Affogato, vanilla ice cream topped with an espresso & cinnamon spiced shortbread	£8.15
Mixed wild berry and white chocolate Eton mess, with strawberry ice cream	£10.50

Jude's ice creams (ask your server for today's flavours)

1 scoop - £2.75 2 scoops - £5.50 3 scoops - £7.75

OUR OPENING TIMES

Monday to Thursday: 12pm – 3pm / 5.30pm – 10pm

Friday & Saturday: 12pm – 10pm

Sunday: 12pm – 6pm

Have you booked for Sunday lunch yet? The perfect way to end the weekend....

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