



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

Starters

Courgette fritters , chimichurri dip (vg)	£7.25
Mixed olives , feta & sundried tomatoes (vga)	£8.75
Cherry tomato bruschetta & basil oil (vg)	£6.95
Soup of the day , crusty ciabatta (vg)	£6.95
Twice baked cheese & chive souffle , creamy leek & bacon sauce (va)	£11.25
Beetroot, gin & lime cured chalkstream trout , green apple salad, beetroot pearls & crostini	£9.75
Creamy goats cheese mousse , roasted beetroot, hot honey, toasted pine nuts & crostini (v)	£9.50
Chalcroft farm chicken wings tossed in your choice of garlic butter, chimichurri or BBQ sauce	£8.50

Sharers

Hot honey and Rosemary baked Camembert , homemade onion jam, crudites & baked ciabatta (v)	£16.50
Cheesy nachos , tortilla chips, cheddar cheese sauce topped with picco de gallo, guacamole & sour cream (v)	£15.50
Kilo of Chalcroft farm chicken wings tossed in garlic butter, chimichurri or BBQ sauce	£18.50

Classics

Chalcroft farm beef burger , brioche bun, double smash patty, Monterey jack, smoked streaky bacon, Chefs burger sauce, baby gem lettuce, thin cut rosemary fries	£17.95
Homemade steak & 6X ale pie , creamy chive mash, braised red cabbage, roasted carrots, savoy cabbage & red wine gravy	£18.95
Line caught haddock , GF 6X ale batter, chunky chips, minted crushed peas & tartare sauce <i>*Add curry sauce for £1.50*</i>	£17.95
Local Itchentay honey & wholegrain mustard roasted ham , brace of free range chicken eggs, charred pineapple salsa, thin fries, local watercress	£16.75
Mixed Ploughman's lunch , honey & mustard roast ham, mature cheddar, sausage roll, pickled silverskin onions, dressed salad, piccalilli, apple & crusty bread (va)	£14.95
Pan seared sea bass fillet , warm Mediterranean orzo vegetable salad & citrus vinaigrette	£21.50

Mains

Lemon & garlic chalkstream trout supreme , citrus braised fennel, Koffmann buttered new potatoes, courgette ribbons	£21.95
Herb roasted chicken supreme , crushed & roasted Koffmann potatoes, sauteed tenderstem broccoli & chicken veloute split with tarragon oil	£17.75
Roasted spiced chickpea & avocado caesar salad , charred baby gem lettuce, jammy egg & parmesan shavings (v) <i>*Add house maple-smoked chalkstream trout for £4.50*</i>	£15.50

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.

Sides

Rosemary fries (vg)	£4.95
Buttered greens (v)	£5.75
Dressed garden salad (v)	£4.95
Chilli** oil smashed Koffmann potatoes (vg)	£4.95

Puddings

Sticky toffee pudding , toffee sauce & Jude's honeycomb ice cream	£9.25
Vanilla creme brulee , passion fruit & shortbread	£9.25
Belgian chocolate truffle torte , Morello cherry compote, candied walnuts & pistachio sauce	£9.50
Affogato , vanilla ice cream topped with an espresso & cinnamon spiced shortbread	£7.75
Jude's ice creams (ask your server for today's flavours)	
1 scoop - £2.50 2 scoops - £5.00 3 scoops - £6.75	

Sandwiches (Served Monday – Saturday 12:00 – 15:00)

All sandwiches are served on ciabatta bread with red slaw & salad garnish

6X battered fish goujons , gochujang ketchup, baby gem lettuce	£12.50
Cajun pulled chicken, sautéed onions & peppers , lemon & garlic mayo	£12.50
Spiced roasted chickpea, beetroot & vegan feta (vg)	£11.50

Check our daily specials board

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

Head Chef - Guy Brown

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