



## SMALL PLATES

**Hummus 7.5**  
cucumber & pomegranate salsa,  
flatbread (pb) (Kcal 548)

**Crispy squid 9.5**  
gochujang mayonnaise  
(Kcal 372)

**French onion soup 5.5**  
Coastal Cheddar croutons (v)  
(Kcal 580)

**Crispy chicken bites 9.5**  
Korean chilli sauce, sesame seeds,  
spring onion (Kcal 655)

**Peppered mackerel &  
watercress salad 9**  
beetroot, pickled red onion,  
cashew nuts (gif) (kcal 546)

## TO SHARE

**Portobello mezza 17.5**  
hummus, aubergine dip, tzatziki,  
crudites, olives & flat bread  
(v) (980Kcal)

**Baked Camembert 19.5**  
rosemary, garlic, flatbread, spring  
onion dipping oil  
(v) (Kcal 1026)

**Charcuterie board 19.5**  
A trio of meats, coastal Cheddar,  
chutney, salt & pepper crackers  
(970Kcal)

## ROASTS

*All roasts are served with roast potatoes, seasonal veg, Yorkshire pudding and lashings of pub gravy*

**Roast striploin of beef 21**  
(Kcal 850)

**Half roast chicken 19.5**  
rosemary & lemon  
(Kcal 1173)

**Roast pork loin,  
French trimmed 19.5**  
(Kcal 980)

**Veggie Wellington 17**  
Winter root & lentil  
(v/ pb on request) (Kcal 821)

**Trio of meats 28**  
beef, chicken, pork  
(Kcal 1315)

**Cauli cheese 7**  
(v) (Kcal 223)

**Pigs in blankets 7**  
(Kcal 367)

**Seasonal greens 4**  
chili, garlic, shallots  
(v) (Kcal 188)

## MAINS

**Battered haddock 16**  
crushed peas, tartare sauce, chips  
(gif) (Kcal 1039)

**8oz cheeseburger 15.5**  
burger mayo, pickles & fries  
(Kcal 1126)

**Moving Mountains burger 15.5**  
vegan cheese, vegan burger sauce,  
pickles, fries (pb) (Kcal 835)

## KIDS

*Free scoop of ice cream with each kids meal*

**Roast chicken 9**  
(Kcal 500)

**Roast beef 9**  
(v/pb on request) (Kcal 450)

**Fish fingers & chips, peas 7.5**  
(Kcal 317)

**Tomato pasta 6**  
(pb) (Kcal 499)

## PUDS

**Chocolate brownie 7.5**  
vanilla ice cream,  
(pb, gif) (Kcal 284)

**Sticky toffee pudding 7.5**  
**toffee sauce**  
vegan vanilla ice cream  
(v) (Kcal 842)

**Lemon Posset 7.5,**  
(pb, gif) (Kcal 284)

**One scoop ice cream 2**  
please ask the team for  
today's flavours




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**WHITE**

	175ML	250ML	BTL
Prime Cuts White <i>Ripe, fruity and refreshing</i>	6.0	8.5	24.0
Revenant Chenin Blanc <i>Yellow fruits and limes</i>	6.5	9.1	26.0
Il Badalisc Pinot Grigio <i>Dry and refreshing, apples and pears</i>	7.0	9.8	28.0
False Bay 'Windswept' Sauvignon Blanc <i>Aromatic, with enchanting tropical and mineral notes</i>			29.0
Cave de l'Ormarine Duc de Morney Picpoul de Pinet <i>Vibrant and fresh, ideal with fish and vegetable dishes</i>	8.25	11.55	33.0
Vila Nova Vinho Verde <i>Ripe melon and sherbet lemon, spritz finish</i>	8.25	11.55	33.0
Vidal Sauvignon Blanc <i>Abundant gooseberry aromas with a full citrus zing</i>	9.0	12.6	36.0
Menade Organic Verdejo <i>Pronounced honey &amp; floral, slight minerality</i>			42.0
Santa Serraffa Gavi del commune di Gavi, Italy <i>Pretty aromas of floral, citrus and green apple</i>			44.0

**RED**

Prime Cuts Red <i>Rich plum and red berry fruit, darker spice</i>	6.0	8.4	24.0
Peribanez Tempranillo Tinto <i>Bright aromas of bramble fruit, touch of spice on the finish</i>	6.5	9.1	26.0
Mr Pat Merlot <i>Soft and juicy, plenty of plums</i>	6.75	9.45	27.0
Adobe Pinot Noir <i>Medium bodied with fresh strawberries, subtle notes of spices</i>	7.75	10.85	31.0
Tabali Gran Reserva Malbec <i>Plums, sour cherry and aromas of violets, full and intense</i>	9.25	12.95	37.0
Boutinot "Les Coteaux" Cotes du Rhone Villages <i>Brambly fruit underpinned by oaky nuances, sweet spice</i>			32.0
Les Piviones, Beaujolais Village, France <i>Red fruits with a hint of banana</i>			41
Benjamin Malbec, Argentina <i>Bright and intense, Fresh aromas of cherry and plum</i>			31

**ROSÉ**

El Ninot de Paper Rosado <i>Pale and delicate, with ripe summer fruits</i>	6.25	8.75	25.0
Piattini Pinot Grigio Rosé <i>Lightly tinted blush, fresh and appealing</i>	7.5	10.5	30
Maison Boutinot Cuvee Edalise <i>Classic Provencal, delicate and moreish</i>	10.5	14.7	42.0

**SPARKLING**

	125ML	BTL
Le Dolci Colline Prosecco, Italy <i>Classic Prosecco, with green fruits and soft bubbles</i>	6.5	32.0
Champagne Pol Roger Brut Reserve NV <i>Churchill classic, think freshly baked bread and green apples</i>		70.0