



# FOOD MENU

## LIGHT BITES

<b>Warm Table Bread</b>	<b>£6.50</b>
<i>Garlic &amp; Salted butter, balsamic olive oil</i>	
<b>Signature Grazing Board</b>	<b>£8.00</b>
<i>Tomato &amp; red pepper houmous, Lebanese flatbread &amp; mixed marinated olives</i>	
<b>Add to the Board...</b>	
<i>Balsamic borettane onions £3.50</i>	
<i>Cream cheese stuffed cherry red peppers £4.50</i>	
<i>Cured Italian meats £5.50   Extra flatbread £3.00</i>	
<i>Extra olives £3.50   Marinated artichokes £4.50</i>	
<i>Extra houmous £3.50</i>	

## MAINS

<b>Dry Aged Double Rib Cap Burger</b>	<b>£14.25</b>
<i>Lettuce, houseslaw, bun, skin on fries</i>	
<i>Gluten free bun available</i>	
<i>Add bacon £1   Add Swiss cheese £1</i>	
<b>Moving Mountains 100% Plant Based Burger (VG)</b>	<b>£13.75</b>
<i>Roasted flat mushroom, rocket, herb dressing, skin on fries   Gluten free bun available</i>	

## STARTERS

<b>Buffalo Chicken Wings</b>	<b>£8.00</b>
<i>Celery crudités, cool ranch dressing</i>	
<i>Choose from hot or bbq</i>	
<b>Pulled Pork Nachos</b>	<b>£8.00/ £15.00</b>
<i>Pico de gallo, cheese sauce, jalapeno, sour cream, coriander</i>	
<b>Crispy Salt &amp; Pepper Squid</b>	<b>£7.95</b>
<i>Grilled padron peppers &amp; saffron aioli</i>	
<b>Tempura Fried Broccoli (VG)</b>	<b>£6.75</b>
<i>Sesame miso dressing &amp; pickled Chinese cabbage</i>	

<b>Whole Grilled Cornish Plaice</b>	<b>£17.95</b>
<i>Roasted new potatoes, asparagus, samphire, seaweed crumb, parsley butter</i>	
<b>King Prawn &amp; Chorizo Linguine</b>	<b>£15.50</b>
<i>Garlic, chilli, lemon, olive oil</i>	
<b>Harvest Salad (V)</b>	<b>£6.95 / £11.95</b>
<i>Poached pears, candied walnuts, roasted squash, pumpkin seeds, rainbow beetroot, rocket, pomegranate, white balsamic &amp; maple dressing</i>	

## SUNDAY ROAST

*All our roasts come with glazed carrots and parsnips, steamed green beans, fat roasted potatoes, a Yorkshire pudding and lashings of gravy.*

<b>Roasted Native Breed Dry Topside of Beef</b>	<b>£16.50</b>	<b>Gloucester Old Spot Cola &amp; Honey Roast Gammon Ham</b>	<b>£15.00</b>
<i>Horseradish sauce</i>			
<b>Half a Roasted Native Chicken</b>	<b>£16.50</b>	<b>Vegan Wellington (VG)</b>	<b>£14.50</b>
<i>Bread Sauce</i>		<i>New potatoes &amp; veggie gravy</i>	

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients



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## STEAK

*All our steaks are served with seasoned thick cut chips, baked mushroom, watercress, slow roasted garlic.*

<b>12oz Dry Aged Native Breed Rump Steak (GF)</b>	<b>£18.95</b>
<b>8oz Dry Aged Native Breed Ribeye (GF)</b>	<b>£21.95</b>
<b>14oz Dry Aged Bone in Sirloin Steak (GF)</b>	<b>£23.95</b>

## SIDES

<b>Skin on Fries</b>	<b>£3.50</b>
<b>Rocket Salad</b> <i>Parmesan &amp; cherry tomato</i>	<b>£4.50</b>
<b>Traditional Cut Thick Chips</b>	<b>£3.50</b>
<b>Steamed Tenderstem Broccoli (VG)</b> <i>Crushed chilli flakes, maldon</i>	<b>£4.00</b>

## DESSERTS

<b>Mixed Berry Pudding</b> <i>Crushed meringue, strawberry coulis, Pimms sorbet</i>	<b>£6.50</b>
<b>Rich Chocolate Tart (VG)</b> <i>Pistachio soil, raspberry gel</i>	<b>£7.00</b>
<b>Ice Cream Union's Finest Ice Cream &amp; Sorbet</b> <i>2 Scoops / 3 Scoops</i>	<b>£4.75 / £6.50</b>
<b>Signature Apple &amp; Honeycomb Crumble to Share</b> <i>Traditional vanilla ice cream &amp; Baileys custard</i> <i>Can also made for one!</i>	<b>£12.95 / £7.00</b>

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