

MENU

STARTERS

- Halloumi Chips, jalapeno ketchup (V) 7.25
Warm Table Bread, garlic & salted butter, artisan cheese tiger loaf, balsamic olive oil (V) 6.50
Buffalo Chicken Wings, celery crudités, cool ranch dressing, choose hot or BBQ 8.00
Tempura Fried Broccoli, sesame miso dressing & pickled Chinese cabbage (VG) 6.75
Pulled Pork Nachos, pico de gallo, cheese sauce, jalapeno, sour cream, coriander 8.00 / 15.00
Crispy Salt & Pepper Squid, grilled padron peppers & saffron aioli 7.95

SIGNATURE SHARING BOARD

Tomato & Red Pepper Houmous, Lebanese Flatbread & Mixed Marinated Olives 8.00

Want to add some extras?

Balsamic borettane onions 3.50 | Cream cheese stuffed cherry red peppers 4.50 | Cured Italian meats 5.50
Extra flatbread 3.00 | Extra olives 3.50 | Marinated artichokes 4.50 | Extra houmous 3.50

SUNDAY ROASTS

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

- Roasted Native Breed Dry Topside of Beef, horseradish sauce 16.50
Half a Roasted Native Chicken, bread Sauce 16.50
Gloucester Old Spot Cola & Honey Roast Gammon Ham 15.00
Vegan Wellington, new potatoes & veggie gravy 14.50

MAINS

- Pumpkin & Quinoa Chilli, tomato, cumin, black beans, Red Leicester, avocado dip, home fried tortilla chips, sour cream (*vegan alternative available*) 13.95
King Prawn & Chorizo Linguine, garlic, chilli, lemon, olive oil & cherry tomatoes 15.50
Asian Crispy Duck Salad, cucumber, carrots, spring onion, chilli, sesame & hoi sin dressing (*) 8.00 / 14.00
Smoked Haddock Lemon & Dill Fishcake, wilted spinach, leeks, grain mustard cream 7.95 / 14.95

MORE ON THE BACK

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 * Non Gluten Containing Ingredients

MENU

BURGERS

Gluten free buns available for all.

Dry Aged Double Rib Cap Burger, lettuce, houseslaw, bun, skin on fries 14.25

Add Bacon 1.00 | Add Swiss cheese 1.00

Moving Mountains 100% Plant Based Vegan Burger, roasted flat mushroom, rocket, herb dressing, skin on fries (VG) 13.75

Buttermilk Marinated Buffalo Chicken Burger, bacon, cheese, lettuce, buffalo hot sauce, skin on fries 13.75

STEAKS

All our steaks are served with seasoned thick cut chips, truffle mushroom, baked tomato & watercress

14oz Dry Aged Bone in Sirloin Steak 23.95

12oz Dry Aged Native Breed Rump Steak 18.95

10oz Dry Aged Nation Breed Ribeye 21.95

SIDES & SAUCES

Skin on Fries 3.50

Thick Cut Chips 3.50

Steamed Tenderstem Broccoli, crushed chilli flakes, maldon 4.00

Rocket Salad, parmesan & cherry tomato (*) 4.50

Bearnaise Sauce 1.00

Peppercorn Sauce 1.00

DESSERTS

Vanilla Cheesecake, sugared walnuts, blueberry compote 6.50

Rich Chocolate Tart, pistachio soil, raspberry gel (VG) 7.00

Ice Cream Union & Sorbet, two scoops 4.75 or three scoops 6.50

Signature Apple & Honeycomb Crumble, traditional vanilla ice cream & Bailey's custard.

For one 7.00 | To share 12.95

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