

# RESTAURANT MENU



## STARTERS

Plum tomato and basil soup 6.00 **V** (GFA)

Cherry tomato and basil focaccia 4.50 **V**  
truffle oil and sweet balsamic

Sweet potato, coconut and chilli soup 6.00 **Ve**

BBQ glazed meatballs 6.50 (GFA)  
pork crackling, apple cider chutney

Ham hock, pickled carrot and mustard terrine 7.00 (GFA)  
carrot salad, sourdough shards

Beetroot falafel with roasted red pepper hummus 6.50 **Ve** (GFA)  
pomegranate and watercress

Crispy fried squid, lemon and lime mayo 6.50

## SALADS

Spiced freekeh grain and cauliflower salad 11.50 **Ve**  
lime and pomegranate dressing

Classic Caesar salad 11.50 (GFA)  
Cos lettuce, Parmesan cheese and crisp sourdough croutons

*Add to your salad*

Chargrilled chicken supreme 4.50

Baked salmon fillet 5.00

Fried halloumi 4.50 **V**

## STONE BAKED PIZZA

HAND STRETCHED SOURDOUGH PIZZAS FROM ITALY

Margherita 12.50 **V** (GFA)  
plum tomato and basil sauce, mozzarella cheese

Pepperoni Meatza 15.50 (GFA)  
pepperoni, chorizo, ham and mozzarella cheese

## MAINS & GRILLS

The Classic Burger 15.50  
beef burger with dry cured bacon, Monterey jack cheese, green tomato  
relish, pickled gherkin and fries

Moving mountains vegan burger 15.00 **Ve**  
plant based burger with vegan mature cheese, crispy onions,  
pickle, peppers and fries

6oz dry aged Bistro rump steak 19.50  
served with beer battered onion rings and French fries.  
Best served medium rare or medium  
*The bistro rump is taken from the most tender part of the rump  
and is highly trimmed to produce a tender, flavoursome steak*

Chicken and Serrano ham schnitzel 15.50 (GFA)  
egg, fries and garlic mayo

Hot Smoked salmon fillet 18.50  
soy and sesame noodles with buttered green beans

Crispy battered haddock and thick cut chips 16.00  
mushy peas and tartare sauce

Pumpkin tortellini 14.00 **V**  
toasted pumpkin seeds and crispy sage

Moroccan carrot and chickpea parcel 15.50 **Ve**  
chargrilled aubergine

Moules Marinière and frites 14.50  
toasted sourdough

## Pie shop

SERVED WITH MASHED POTATOES  
OR THICK CUT CHIPS AND BUTTERED PEAS

Steak and Doom bar ale pie 15.50

Lamb, pea and mint pie 15.50

Chicken, ham hock and leek pie 15.50

Butternut squash, mixed bean and cheese pie 15.50 **V**

## SIDES

French fries 3.50

Thick cut chips 3.50

Buttered green beans 3.50

Rocket, gem and Parmesan salad 3.50

## DESSERTS

Morello cherry flan 7.00  
pistachio ice cream

Sticky toffee pudding 7.00 **V** **GF**  
salted caramel ice cream

Clementine tart, dark chocolate sauce 6.50

Baked vanilla cheesecake 6.50 **GF**  
red berry compote, sweet cream

Selection of ice creams  
4 scoops 6.00, 2 scoops 3.00 (GFA)  
your choice of flavours: salted caramel, pistachio,  
mint, chocolate, strawberry or vanilla

Blacksticks Blue cheese and  
Black Bomber mature cheddar 8.50 (GFA)  
apple and plum chutney

*Fancy a Nightcap?*

Take a look at our after dinner drinks menu

**V** Suitable for Vegetarians **Ve** Suitable for Vegans

**GF** Gluten Free (GFA) Gluten Free Alternative Available

**Allergen details:** Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. Where, due to circumstances beyond our reasonable control, we may need to substitute menu items or ingredients. If you have any questions, please ask your server.

*\*We are proud that all our eggs are from free range chickens\**