



Starters

Chef's Soup of the Day

Guinness wheaten £5.00

Sticky Bucky BBQ Pork Belly Bites

Asian slaw £6.00

Cheesy Stuffed Mushrooms (v)

Garlic Aioli £4.25

Fried Buffalo Wings

Coated in Frank's hot sauce served with celery sticks & blue cheese dip £6.50

Garlic Fried Tiger Prawns

Toasted Sour Dough £6.95

Skewered Beef Satay

Ginger dipping sauce £6.95

Chicken Caesar Salad

Chicken, bacon, little gem, herb croutons Small £6.50
(Vegetarian option available) Large £11.50

Mains

Beer Battered Cod

Chunky chips, mushy peas, tartar sauce £12.95

6oz Beef Burger

Cheddar and bacon melt, brioche bap, relish dip, fries £12.50

Crisp Cider Braised Pork Belly

Creamed cabbage, chive mash, cider & mustard cream £13.50

Crispy Fillets of Seabass

Baby prawn & snow pea risotto £15.95

Panko Crumbed Chicken Goujons

Lattice fries, tossed salad, garlic mayo £11.95

Confit Duck Leg

Pickled red cabbage, confit potatoes, duck bonbon, Port jus £13.95

Mushroom, Spinach, Lentil and Tomato Lasagne (v)

Choice of side £10.95

Kennedy's Jumbo Pork & Leek Sausages

Creamy champ, tender stem broccoli, caramelised onion gravy £11.95

Pitta Pocket

Satay chicken or beef and black bean, salad, fries £11.95

Hannan's 10oz Salt Aged Ribeye

Beer battered onion rings, chunky chips, pepper sauce £22.95

Braised Ham Shank

Colcannon mash, roasted veg, parsley cream £14.95

Vegan Curry (v)

Sweet potato, pea and coconut cous-cous £11.95

Chicken Stack

Breaded chicken fillet, champ, tobacco onions, pepper sauce £13.95

Sides £3.50

Chunky Chips

Skinny Fries

Lattice Fries

Mash/Champ

House Salad

House Veg

Onion Rings

Tobacco Onions

Garlic Cubes

Dips £0.50

Garlic Mayo

Bucky BBQ

Sweet Chilli

Blue Cheese

Satay

Sauces £1.50

Gravy

Pepper Sauce

White Wine Cream

Parsley Cream

Cider & Mustard Cream

FOOD ALLERGIES & INTOLERANCES

SOME ALLERGENS MAY BE UNAVOIDABLY PRESENT DUE TO SHARED EQUIPMENT OR THE INGREDIENTS USED IN THE KITCHEN. THERE IS A GUIDE AVAILABLE UPON REQUEST WITH A LIST OF ALLERGENS IN EACH DISH

Homemade Desserts

All £5.00

Sticky Toffee Pudding

Honeycomb ice-cream

Cheesecake

Please see server for today's flavour

Flourless Chocolate Torte

White Chocolate Ganache, Chantilly Cream

Ice-Creams

Selection of Glastery farm ice-creams

Classic Vanilla Panna Cotta

Honeycomb, Fresh Berries

Apple and Cinnamon Crumble

Custard

Tea & Coffee

Americano	£2.25
Tea	£1.75
Latte	£2.40
Mocha	£2.40
Cappuccino	£2.40
Espresso	£1.95
Double Espresso	£2.95
Range of Herbal Teas	£2.00
Liqueur Coffees	£4.75

Wine

White

Acacia Tree Chenin Blanc, South Africa

Citrus & peach, zippy finish

£15.00

O&G Sauvignon Blanc, Chile

Ripe lemon, lime and gooseberry fruit characters

£16.00

Paddock Chardonnay, Australia

Juicy peaches & tropical fruits

£16.00

La Maglia Pinot Grigio, Italy

Flavours of white fruits and delicate floral notes, dry and crisp

£16.00

Tokomaru Bay Sauvignon Blanc, New Zealand

Vibrant citrus, green pepper aromas, gooseberry & tropical flavours

£19.00

Red

El Cuyo Malbec, Argentina

Black stones fruits, chocolate & spice

£16.00

Los Tilos Cabernet Sauvignon, Chile

Smooth, light plummy notes, ripe berry fruit, juicy tannins

£16.00

Circa Shiraz, Australia

Rich plummy, red berry flavours, along with a bit of spice and pepper, full-bodied and rich

£16.00

Paddock Merlot, Australia

Rounded with vanilla oak, shows a firm tannin finish

£16.00

Ederra Crianza Rioja, Spain

Modern easy drinking style, gentle strawberry fruit with soft spices

£19.00

Rosé

O&G White Zinfandel, USA

Strawberry, cranberry & raspberry fruits, medium sweetness with balanced acidity

£15.00

Sparkling

Vitelli Prosecco, Italy

Fragrant, notes of citrus, pears and apples, crisp effervescence

£22.00

Reynier Champagne Brut NV, France

Light elegant with soft flavours, generous bubbles, good balance & finish

£50.00