Nibbles				
Marinated Olives (GF V VG)	5			
Freshly Baked Breads & Oils (V VG)	7			
Garlic Pizza Bread (V)	9			
Garlic Pizza Bread with cheese (V)	12			
Garlic Pizza Bread with cheese &	13			
Red onion chutney (V) (GF Pizza Base supp £2)				



Monday Night Quiz – Book Your Table
Now
Come & try our amazing Sunday Roast
Ask Your Server to see our daily
specials
Check our website for Live Music
Dates

Starters & Nibbles						
Sticky Korean Chicken Wings (GF)	10	Salt & Pepper Squid with Aioli (GF)	9			
Tempura Battered Vegetables (V $v_{GGF}$ )	Tempura Battered Vegetables (V VG GF) 10 Soup of the Day with fresh breads (V VG)GF On Request) 8					
Vegetable Spring Rolls (VVG)	9	Sticky Korean Cauliflower Wings (V VG GF)	9			
Topped Halloumi Fries (V GF)	9	Maple Glazed Confit Pork Belly Bites (GF)	11			
Stilton Mushroom on Toast (V) (GF On Request)	11	Beer Battered Sausage & Curry Sauce	8			
Garlic King Prawn Crostini (GF On Request)	14	Breaded Whitebait with tartare sauce (GF)	9			
	Mair	ns & Classics				
<del>-</del>		vith a wally, buttered peas, lemon wedge,	18			
tartare sauce & chip shop curry sauce (GF						
_	crean	ned potatoes, a rich red wine jus & crispy	14			
Onions (VVG GF options on request)	od wit	h an oven roasted plum tomato, grilled flat	29			
mushroom, real ale battered onion rings			Zð			
Add a sauce to your steak for 3		reen Peppercorn (GF) / Blue Cheese (GF) / Rich Beef Jus (GF)				
"Proper" Steak & Ale Shortcrust Pastry	Pie se	rved with mashed potatoes & a selection of	<b>22</b>			
vegetables (GF on request £2 Supp)			15			
Hand Carved Free Range Ham, 2 Free Range Hens Eggs & Chips (GF)						
Pan Seared Salmon Fillet served with fragrant cauliflower rice, wilted baby leaf spinach						
& a lightly spiced Thai green curry sauce (GF)						
Mediterranean Vegetable & Prosociano Cheese Puff Pastry Tart served with a mixed leaf salad 16						
& new potatoes (V)(VG GF on request)  Penne Pasta in a San Marzano Tomato Pomodoro Sauce with baby leaf spinach (V)(VG GF on request) 14						
Add Free Range Chicken Breast for 5 Add 4 King Prawns for 6 Add Buffalo Mozzarella for 4						
Hunters Chicken English Grain Fed Chicken Breast topped with bacon, extra mature cheddar						
& a BBQ glaze served with coleslaw, mixed leaf salad & sweet potato fries (GF)						
Hand Battered Halloumi & Chips served with buttered peas, a wally, lemon wedge, tartare						
sauce & chip shop curry sauce (GF V)						
12hr Slow Cooked Free Range Dry Aged Confit Belly of Pork served with sautéed cabbage,						
creamed potatoes, confit pork croquette, roasted green apple sauce & a pork & cider jus (GF)  Mixed Vegetable "Proper" Shortcrust Pastry Pie served with mashed potatoes & a selection						
Mixed Vegetable "Proper" Shortcrust Pastry Pie served with mashed potatoes & a selection						
of vegetables (V) (VG GF on request)(GF £2 Supp)			10			
		d with pilau rice & an Indian flatbread (V VG GF)	16			
		rs & Hot Dogs				
		is & hot dogs in a Boulangerie brioche bun are served with chips & house slaw of for a Gluten Free Bun for £1 supp)				
Bull Burger – Two 28 Day Dry Aged Bee	ef <b>P</b> att	ies topped with cheddar cheese, streaky	15			
bacon, lettuce, plum tomato, red onion & sliced gherkin						
Cajun Chicken Burger – Grain Fed Chicken Breast in Cajun Spices with lettuce & garlic mayo						
$V$ eggie $B$ urger with lettuce, plum tomato, red onion, vegan mayonnaise $\&$ gherkin $_{ m (V)(VG)}$						
Goats Cheese & Red Onion Chutney Burger – Grilled Goats Cheese topped with red onion						
chutney & lettuce (v)						
Bull Dog – All beef 1/2lb hot dog topped with crispy onions & French's mustard						

Baguettes & Wraps									
All are made using a choice of freshly baked white or granary baguettes or flour tortilla wrap & are served with chips									
(Gluten Free Bread alternative available on request)									
BLT Baguette	10		usage Baguette	11					
Veggie Sausage Baguette (V VG)	11	Club Baguette		14					
Ham & English Mustard Salad Bague		•	aise & Salad Baguette	11					
Posh Fish Finger Baguette	14	Chicken Caesa	11						
Hunters Chicken Wrap	12 12		<b>&amp; Mozzarella Wrap</b> (v)	11 MP					
Lunch Pails									
-	_	Lunch Pails" all con	-	0					
King Prawn Pail (GF)	9	Chicken Pail «		8 8					
Farmhouse Sausage Pail	8	Halloumi Pail (V GF)							
Fish Pail (GF)	9	Veggie Sausag	ge Pall (V VG GF)	8					
Salads									
Chicken Caesar Salad – English Grain									
lettuce, Caesar dressing, garlic croute			-						
Blackened Cajun King Prawn Salad -	_		•						
lightly spiced cauliflower couscous, c	hargrilled	<b>M</b> editerranean	vegetables & a Cajun m	ayonnaise					
dressing (GF)									
Salmon Niçoise – Pan Seared Salmon		•	•	tomatoes, 19					
fine green beans, olives & capers wit									
Goats Cheese & Beetroot Salad – Grilled Goats Cheese with beetroot, cos lettuce, red onion, 16									
plum tomato & a balsamic vinaigrette dressing (GFV)									
Pizzas									
12" Sour Dough Baked Pizza			ato sauce & Buffalo Mozzare	lla <b>14</b>					
Margherita (V)	12	Salami							
Nduja & Chillies	15	Ham & Mushroom							
Roasted Vegetable (V)	14	Mushroom (V)		13					
Add Extra Toppings All 3 each – Extra Mozzarella, Nduja, Salami, Ham, Mushrooms, Fresh Chillies,									
	•	argrilled Vegeta							
Gluten Free Base Available on Request (£1 Supplement)									
Sides									
Parmesan & Truffle Fries (V GF) 6	Chips	C (V VG GF)	4 Sweet Potato Fri	ies (v vg gr) 5					
Buttered New Potatoes (V GF) 4	Chees	sy Chips (V GF)	5 House Side Salad	d (v vg gr) 5					
Tempura Onion Rings (V VG GF) 5	Butte	red Carrots(V GF)	3 Mashed Potatoes	S (V GF) 4					
Four Garlic King Prawns (GF) 8	Crusł	ned Potatoes(V GF)	4 Baked Beans avvo	GGF) 3					
4 Cheese Cauliflower Cheese (V GF) 5	Butte	red Peas (V GF)	4 Seasonal Greens	(V VG GF) 4					
	Dip	s & Sauces							
Pork & Cider Jus (GF) 3	Tarta	re Sauce (V GF)	2 Roasted Garlic A	Aioli (v GF) 2					
Soy & Maple Sauce (VVG GF) 2			3 Curried Mayonn						
Roasted Apple Sauce (VVGGF) 2		ercorn Sauce (GF)	<b>J</b>						
Chip Shop Curry Sauce (VVG GF) 2			2 Blue Cheese Sau						
Truffle Mayonnaise (GF) 3			2 Cajun Mayonnai						
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