STARTERS & SMALL PLATES

CHEFS PATE 8.5
Toasted sourdough, 'Tiptree' relish and toast

MUSHROOMS ON TOAST V 7.5
Sauteed in a garlic and cream sauce

CARAMELISED ONION HUMMUS V 8.25
Olives & falafel with flat bread

HALOUMI FRIES V 8
Homemade with a sweet chilli dip

HOMEMADE SOUP V 7.5
With warm sourdough

SALT AND PEPPER SQUID 8.5
Sweet chilli mayonnaise, mixed leaf, fresh chilli and spring onion

BREADED KING PRAWNS 9
Served with a sweet chilli sauce

TIGER PRAWNS 12
Garlic & chilli prawns with garlic bread

SHARERS

BAKED CAMEMBERT V 17
Olives and sun-dried tomato, chutney and warm sourdough

MEZZE PLATTER V 18.5
Halloumi, falafel, olives, minted yoghurt, hummus and flatbread

FISH PLATTER 19
Whole tail scampi, fish goujons, salt n' pepper squid, prawns and smoked salmon

MAINS

HOT HONEY RICE BOWL CHICKEN 17 - SALMON 19.5
Rice, edamame beans, spring onion & kidney beans, topped with hot honey items of your choice

CHICKEN AND MUSHROOM 18.5
Chicken supreme, mushroom sauce, seasonal veg and new potatoes

LAMBS LIVER 17 / 12.5
Liver, pancetta and onions, gravy, mashed potato and peas

SIRLOIN STEAK 24
Cooked to your liking with chunky chips, tomato, onion rings and peppercorn sauce

HAM & EGGS 17 / 12.5
Slow roasted ham with honey and mustard glaze, topped with fried eggs garden peas and chips

WILD MUSHROOM GNOCCHI V 16.5
In a richy creamy sauce with Parmesan

CHICKEN CAESAR SALAD 17
With crispy bacon, boiled egg & Parmesan cheese

HANDMADE PIES

'Short crust pastry pies, seasonal vegetables, proper gravy and a choice of chunky chips or mashed potato.

CHICKEN, HAM & LEEK 19.5

STEAK & GUINNESS 21

WINTER VEGETABLE V 19.5

LAMB & VEGETABLE WITH MINT 21

FISH & SEAFOOD

MSC SUSTAINABLE FISH & CHIPS 19.5 / 13
Cider battered with chunky chips, homemade mushy peas, lemon and house tartare sauce.

TERIYAKI SALMON 19.5
Whole grilled Salmon fillet, Asian slaw, fries and teriyaki sauce

SCAMPI 17 / 12.5
Wholetail breaded scampi, garden peas and fries.

FAJITAS

With onion, peppers & fajita spices, served with salsa, guacamole, cheese & sour cream, on a sizzling dish

PRAWN	18.5	STEAK	19.5
CHICKEN	17.5	HALLOUMI	17

HAMBURGERS

Homemade burgers, cooked medium and served in a toasted bun, lettuce, tomato, gherkin, burger sauce, slaw and fries

STILTON & CHUTNEY 18.5
'Tiptree' chutney and blue cheese

MOVING MOUNTAINS VEGAN 16.5
Plant based"meat" burger, cheddar, vegan mayonnaise & sweet chilli

CHEESE & BACON 18
Best back bacon & cheddar

KATSU CHICKEN 18.5
crispy chicken fillet coated in katsu mayo & shredded slaw

SIDES

FRIES / CHUNKY CHIPS	4.5	SIDE SALAD	4.5
SWEET POTATO FRIES	5.5	SEASONAL VEGETABLES	4.5
ONION RINGS	4.5	COLESLAW	4.5
TRUFFLE & PARMESAN FRIES	6	GARLIC BREAD	5.5

DESSERTS

HOMEMADE CHOCOLATE BROWNIE 8.5
VANILLA ICE CREAM, CHOCOLATE SAUCE

STICKY TOFFEE PUDDING 8.75
VANILLA ICE CREAM OR CUSTARD

CHEESECAKE OF THE WEEK 8.5
ICE CREAM

CHEF'S CRUMBLE 8.5
VANILLA ICE CREAM OR CUSTARD

See Our Specials Board

LEMON & ELDERFLOWER DRIZZLE PUDDING 8.5

CHEESEBOARD 12
CHEDDAR, STILON, BRIE, FRUIT, BISCUITS AND CHUTNEY

ASSORTED ICE CREAM 1 Scoop 2, 2 Scoop 4, 3 Scoop 5

Gluten Free
Vegan I Vegetarian V

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