

STARTERS & SMALL PLATES

CHEFS PATE	8.5	HOMEMADE SOUP ✓	7.5
Toasted sourdough, 'Tiptree' relish and toast		With warm sourdough	
MUSHROOMS ON TOAST ✓	7.5	SALT AND PEPPER SQUID	8.5
Sauteed in a garlic and cream sauce		Sweet chilli mayonnaise, mixed leaf, fresh chilli and spring onion	
CARAMELISED ONION HUMMUS ✓	8.25	BREADED KING PRAWNS	9
Olives & falafel with flat bread		Served with a sweet chilli sauce	
HALOUMI FRIES ✓	8	TIGER PRAWNS	12
Homemade with a sweet chilli dip		Garlic & chilli prawns with garlic bread	

SHARERS

BAKED CAMEMBERT ✓	17
Olives and sun-dried tomato, chutney and warm sourdough	
MEZZE PLATTER ✓	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

MEDITERRANEAN SALAD - WITH CHICKEN OR SALMON	CHICKEN 17 - SALMON 19.50
Mixed leaf, rocket, tomato, cucumber, pickled red onion, hummus. olives, roasted red pepper	
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 ✓	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	ASPARAGUS, LEEK & CHEESE ✓	19.5
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FISH & SEAFOOD

MSC SUSTAINABLE FISH & CHIPS



19.5 / 13

Cider battered with chunky chips, homemade mushy peas, lemon and house tartare sauce.

TERIYAKI SALMON

19.50

Whole grilled Salmon fillet, Asian slaw, fries and teriyaki sauce

SCAMPI

17 / 12.5

Wholetail breaded scampi, garden peas and fries.

SKEWERS

Hummus, tzatziki, Mediterranean salad, warm flat breads and a grilled vegetable skewer, served with sweet potato fries

HALOUMI



17.5

CHICKEN & CHORIZO

18.5

SPICED LAMB

21.5

HOMEMADE FALAFEL



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

CHEESE & BACON

18

Best back bacon & cheddar

MOVING MOUNTAINS VEGAN



16.5

Plant based "meat" burger, cheddar, vegan mayonnaise & sweet chilli

KATSU CHICKEN

18.5

crispy chicken fillet coated in katsu mayo & shredded slaw

SIDES

FRIES

4.5

SWEET POTATO FRIES

5.5

CHUNKY CHIPS

4.5

TRUFFLE & PARMESAN FRIES

6

SIDE SALAD

4.5

SEASONAL VEGETABLES

4.5

COLESLAW

4.5

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

ETON MESS

7.5

CHEESEBOARD

12

CHEDDAR, STILTON, BRIE, FRUIT, BISCUITS AND CHUTNEY

ASSORTED ICE CREAM

1 Scoop 2, 2 Scoop 4, 3 Scoop 5

See Our
Specials
Board



Gluten Free



Vegan | Vegetarian



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