

## FOOD MENU

Starters		Mains	
Chicken Caesar croquettes with rocket salad and parmesan mayo	8.00	Chicken Holstein Chicken schnitzel, fried egg, capers, anchovies with skin-on fries and dressed salad	16.50
Asparagus & chervil quiche v	6.95	8oz Flame grilled rump steak with loaded potato skins and a baby gem & blue cheese salad	20.00
with mixed leaf salad  Salmon fish cake	7.50	Roast pork belly with confit potatoes, balsamic carrots, greens and an anise carrot puree	17.50
with rocket, capers & lime dressing		Beer battered haddock	
Southern fried chicken strips	7.50	& chunky chips with mushy peas and tartare sauce	17.50
with sweet Carolina glaze & chilli jam		Ultimate Cobb salad	12.00
Chipotle mushrooms & leeks vg	6.50	Grilled chicken, bacon, avocado, cherry tomatoes, hard-boiled egg, blue cheese and a tangy vinaigrette	
On toasted sourdough		Penne pasta & cauliflower v, vgo	12.50
Mixed skewer platter Chicken yakitori, chilli garlic pork, courgette, feta and cherry tomato	9.00	with cheese sauce and toasted hazelnuts  Fazzoletti & duck ragù  Slow-cooked duck in a rich, spiced ragù sauce	16.50
Sides		Butternut squash risotto vg	14.50
Skin-on fries vg	4.50	Spelt, barley, chestnuts and crushed pistachios	
Chunky chips vg	4.50	Maple roasted radishes vg with chickpeas, new potatoes, feta and summer herbs	10.50
Seasonal greens vg	4.50		
Mixed leaf salad vg	4.50	Add skewers	
Wilked leaf Salad vg		Chicken yakitori	5.00
Garlic flatbread vg	6.50	Chilli garlic pork  Courgette, feta and cherry tomato vg	6.50 4.50
Cheesy garlic flatbread v	7.50	Courgette, teta and enerry tomato vg	4.50



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### Sourdough Pizzas

Hand-stretched sourdough with rich house-made tomato & herb sauce, topped with mozzarella cheese

Margherita vgo	10.95
Pepperoni	13.50
Parma ham, rocket & parmesan	15.50
Vegan feta, mixed olives & spinach vg	14.95
Chicken, chorizo, rocket & onion jam	15.50
Goat's cheese, rocket & onion jam v	14.50
Garlic mushroom & sour cream vgo	13.50

# Homemade Pies All 15.50

Served with chunky chips or creamed mashed potatoes, mushy peas or seasonal greens, and real-meat gravy vgo

Steak & True North ale Chicken, mushroom & leek Spinach & feta vg

### **Burgers**

Served in a sourdough bun with lettuce and tomato and with seasoned skin-on fries

Nashville chicken	16.50
A spiced chicken breast, topped with a cool,	
tangy slaw	
Aloo Tikki vg	15.00
An Indian spiced potato cake with Asian slaw	
and yoghurt dressing	
Waggon smashed burger	18.50
with pickles, burger sauce and stilton rarebit	
Smashed beef burger	16.00
with pickles and burger sauce	
Add ons:	
Cheddar v / vegan cheese vg	2.00
Bacon	2.00
Red onion jam vg	1.50

1.50

#### **Bar Snacks**

#### A11 5.00

Garlic mushrooms

Onion bhaji with spiced mango chutney vg

Cheddar cheese twists with garlic mayo v

Mini pork pie & pickle

Garlic & herb dough balls with sour cream & chive dip v

Cajun potato skins v



If you have a question, food allergy or intolerance, please let us know before placing your order. Full allergen information is available on request or can be accessed via the QR code.

Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Fish and poultry products may contain small bones.

v Vegetarian vo Vegetarian Option Available vg Vegan vgo Vegan Option Available