

FOOD MENU

Mains

Starters

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 with mixed leaf salad	6.95	8oz Flame grilled rump steak Pink peppercorn brined, with loaded potato skins and a baby gem & blue cheese salad	20.00
Salmon fish cake with rocket, capers & lime dressing	7.50	Roast pork belly with confit potatoes, balsamic carrots, greens and an anise carrot puree	17.50
Southern fried chicken strips with sweet Carolina glaze & chilli jam	7.50	Beer battered haddock & chunky chips with mushy peas and tartare sauce	17.50
Chipotle mushrooms & leeks vg On toasted sourdough	6.50	Ultimate Cobb salad Grilled chicken, bacon, avocado, cherry tomatoes, hard-boiled egg, blue cheese and a tangy vinaigrette	12.95
Mixed skewer platter Chicken yakitori, chilli garlic pork, courgette, feta and cherry tomato	9.00	Penne pasta & cauliflower v, vgo with cheese sauce and toasted hazelnuts	12.50
Sides		Fazzoletti & duck ragù Slow-cooked duck in a rich, spiced ragù sauce	16.50
Skin-on fries vg	4.50	Butternut squash risotto vg Spelt, barley, chestnuts and crushed pistachios	14.50
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 to any dish Chicken yakitori	5.00
Garlic flatbread vg	6.50	Chilli garlic pork	6.50
Cheesy garlic flatbread v	7.50	Courgette, feta and cherry tomato vg	4.50



FOOD MENU

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		
Wassa analad bansa	10.50	
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
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Bacon	2.00
Red onion jam vg	1.50
Garlic mushrooms	1.50

Bar Snacks

A11 5.00

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 with sour cream & chive and piri piri dipping sauce 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