

STARTERS

- Soup of the day (v)
Made in-house daily, served with crusty bread
- Wye Valley smoked salmon
with watercress, caper vinaigrette and buttered brown bread
- Calamari
with garlic aioli
- Grilled halloumi (v)
On a tomato, olive and mint salad
- Homemade spicy vegan
meatballs (vg)
Baked in a rich herby tomato sauce with crusty bread
- Spiced lamb koftas
Folded naan, raita and mango chutney

PIES

Our homemade pies with Hendo's gravy.
Choose mash or hand cut chips, seasonal
greens or mushy peas

Steak, potato and ale
Slow-braised beef shin, sliced potatoes and real ale

Chicken, ham and leek
Chicken thigh, ham hock, cider, fresh cream and leeks

Wild mushroom, celeriac & spinach (v)
Creamy mushroom ragoût, roasted celeriac,
wilted spinach and truffle

PIZZA

12" sourdough pizzas made fresh on-site

Margherita (v, vgo)
San Marzano tomato, mozzarella and fresh basil

Pepperoni
San Marzano tomato, mozzarella, spicy Calabrian pepperoni

Veggie Supreme (v, vgo)
San Marzano tomato, mozzarella, peppers, mushrooms
and caramelised red onion jam

Dolcelatte (v, vgo)
Spinach, toasted walnuts and roasted field mushrooms

Moroccan lamb & harissa
Spiced lamb meatballs, harissa, mint yoghurt and coriander

Goats cheese (v, vgo)
San Marzano tomato, mozzarella, caramelised red onion jam,
fresh rocket and pine nuts

Sliced rare steak
Roasted garlic, tomato fondue and wilted spinach

MAINS

- 6.5 8oz dry aged British sirloin
Roasted garlic butter, fries and salad 18
- 7.5 Grilled salmon steak
New potatoes, French beans and Béarnaise sauce 16
- 7 Moroccan spiced falafel (vg)
Roasted squash, almonds, preserved fruit and couscous 14.5
- 7 Tiger prawn linguine
Seared prawns tossed through linguine with cherry tomatoes, garlic and chilli 15.5
- 6.5 Baked rigatoni
Rich pork, beef and red wine ragu topped with mozzarella
and parmesan with a side of garlic bread 15.5
- 7.5 Cherry tomato, olive and rocket linguine (v)
Sautéed cherry tomatoes, chilli, garlic, sliced black olives and fresh rocket 14
- Country sausages
(Smithfield Butchers Guild Awards- gold 2025)
or our homemade roast red onion
and sage vegan sausages (vg)
Mash, seasonal greens and real onion gravy 15.5 14.5
- 17 Fresh beer battered haddock
Hand cut chips made on site with J H Hall and sons' potatoes, mushy peas,
tartare sauce and buttered bread 16.5
- 16 Beer battered tofu (vg)
Hand cut chips made on site with J H Hall and sons'
potatoes, mushy peas, vegan tartare sauce and buttered bread 14.5
- Chargrilled chicken breast
Marinated in provincial herbs and garlic, with slaw and fries 15

BURGERS

In a grilled brioche bun with lettuce, beef tomato and pickle.
With fries, slaw and Henderson's ketchup

Add onion rings +3

Classic
Double 3oz beef patty with mature cheddar and sweet cure bacon 15.5

Classic Vegan (vg)
4oz beetroot burger with vegan cheese and homemade BBQ sauce 14.5

Moroccan lamb burger
Spiced lamb patty, harissa mayo, pickled red onion and coriander 16.5

Cajun buttermilk chicken
Smothered in mozzarella and homemade smoky BBQ sauce 15.5

The whole damn farm
Beef, lamb & cajun chicken patty, mozzarella and homemade BBQ sauce 20

DESSERTS All 7

Classic chocolate brownie (v, vgo)
Warm with raspberry compote
and vanilla pod ice cream

Sticky date pudding (v)
with banoffee ice cream, toffee sauce
and smoked sea salt popcorn

Crumble of the day (v, vgo)
with lashings of custard

Raspberry pavlova (v)
Meringue, Chantilly cream and burnt
white chocolate

BAR SNACKS All 5

Devilled whitebait
Coronation mayo

Buttermilk chicken goujons (vgo)
Carolina sauce

Crispy potato skins (v)
Roasted garlic dip

Onion bhajis (v)
Mint yoghurt and mango chutney

Homemade sausage roll
Topped with pork scratchings scraps

Truffled fries
Tossed in parmesan and rosemary

Hand cut chips (v, vg)
Made on site with J H Hall and sons' potatoes

Hendo's onion rings (v, vg)
Sliced onion marinated in Henderson's relish
in a crispy batter

Garlic Bread (vg)
Add cheese (vgo)

+2

LUNCH Served Monday - Friday: 12pm - 3pm

MAINS All 8.5

Smaller portions of our
classic dishes

Country sausages

Homemade roast red onion
and sage vegan sausages (vg)

Fresh beer battered haddock

Fresh beer battered tofu (vg)

Moroccan spiced falafel (vg)

Chargrilled chicken breast

Baked rigatoni

PIES all 12

Smaller versions of our
classic pies

Steak, potato and real ale

Chicken, ham and leek

Wild mushroom, celeriac
& spinach (v)

SANDWICHES

with fries and slaw

Chargrilled rare steak 10

Open sandwich

Blue cheese and onion jam

Beer battered fish fingers (vgo) 8.5

Mushy peas and tartare sauce

Ham salad 8.5

Classic ham salad

with salad cream

Vegan meatball (vg) 8.5

Topped with melted

vegan cheese

Sandwich of the day 8.5

Ask server



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