

STARTERS

Soup of the day (v)
Made in-house daily, served with crusty bread

6.5

Wye Valley smoked salmon
with watercress, caper vinaigrette
and buttered brown bread

7.5

Calamari
with garlic aioli

7

Grilled halloumi (v)
On a tomato, olive and mint salad

7

Homemade spicy vegan meatballs (vg)
Baked in a rich herby tomato sauce with crusty bread

6.5

Spiced lamb koftas
Folded naan, raita and mango chutney

7.5

BAR SNACKS

All 5

Devilled whitebait
Coronation mayo

Buttermilk chicken goujons (vgo)
Caralina 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
Made on site with J H Hall and sons' potatoes

Hendo's onion rings
Sliced onion marinated in Henderson's relish in a crispy batter

Garlic Bread
Add cheese

+2

MAINS

8oz dry aged British sirloin
Roasted garlic butter, fries and salad

17

Grilled salmon steak
New potatoes, French beans and Béarnaise sauce

15.5

Moroccan spiced falafel (vg)
Roasted squash, almonds, preserved fruit and couscous

14

Tiger prawn linguine
Seared prawns tossed through linguine with cherry tomatoes, garlic and chilli

15

Baked rigatoni
Rich pork, beef and red wine ragu topped with mozzarella and parmesan

15

Cherry tomato, olive and rocket linguine (v)
Sautéed cherry tomatoes, chilli, garlic, sliced black olives and fresh rocket

13.5

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

Add a giant Yorkie

+ 1.5

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

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

Chargrilled chicken breast
Marinated in provincial herbs and garlic, with slaw and fries

14.5

(v) Vegetarian (vo) Vegetarian option available (vg) Vegan (vgo) Vegan option available

BURGERS

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

+3

Add onion rings
Classic
Double 3oz beef patty with mature cheddar and sweet cure bacon

15

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

14

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

16

Cajun buttermilk chicken
Smothered in mozzarella and homemade smoky BBQ sauce

15

The whole damn farm
Beef patty, lamb, Cajun chicken burger, mozzarella and homemade BBQ sauce

19

PIZZA

12" sourdough pizzas made fresh on-site

Margherita
San Marzano tomato, mozzarella and fresh basil

10.5

Pepperoni
San Marzano tomato, mozzarella, spicy Calabrian and pepperoni

13.5

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

12

Dolcelatte v
Spinach, toasted walnuts and roasted field mushrooms

13.5

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

14

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

13.5

Sliced rare steak
Roasted garlic, tomato fondue and wilted spinach

14

PIES

All 15.5

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

DESSERTS

All 7

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

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

Crumble of the day (vgo)
with lashings of custard

Raspberry pavlova
Meringue, Chantilly cream and burnt white chocolate

LUNCH

Served Monday - Friday: 12pm - 3pm

MAINS

Smaller portions of our classic dishes

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

Fresh beer battered haddock

Hand cut chips made on site with J H Hall and sons' potatoes, mushy peas, tartare sauce and buttered bread

Fresh 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

Moroccan spiced falafel (vg)

Roasted squash, almonds, preserved fruit and couscous

Chargrilled chicken breast

Marinated in provincial herbs and garlic, with slaw and fries

Baked rigatoni

Rich pork, beef and red wine ragu topped with mozzarella and parmesan

all 8.5

PIES

all 12

Our homemade pies with mushy peas and Hendo's gravy

Steak, potato and real ale

Slow-braised beef shin, sliced potatoes and real ale

Chicken, ham and leek

Chicken thigh, ham hock, fresh cream and leeks

Wild mushroom, celeriac & spinach (v)

Creamy mushroom ragout, roasted celeriac, wilted spinach and truffle

SANDWICHES

with fries and slaw

Chargrilled rare steak

Blue cheese and onion jam

10

Beer battered fish fingers (v)

Mushy peas and tartare sauce

8.5

Ham salad

Classic ham salad with salad cream

8.5

Vegan meatball (vg)

Topped with melted vegan cheese

8.5

Sandwich of the day

Ask server

8.5



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