

STARTERS

Soup of the day (v)	6.5
Made in-house daily, served with crusty bread	
Wye Valley smoked salmon	7.5
with watercress, caper vinaigrette and buttered brown bread	
Calamari	7
with garlic aioli	
Grilled halloumi (v)	7
On a tomato, olive and mint salad	
Homemade spicy vegan meatballs (vg)	6.5
Baked in a rich herby tomato sauce with crusty bread	
Spiced lamb koftas	7.5
Folded naan, raita and mango chutney	

BAR SNACKS All 5

Deville 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	17
Roasted garlic butter, fries and salad	
Grilled salmon steak	15.5
New potatoes, French beans and Béarnaise sauce	
Moroccan spiced falafel (vg)	14
Roasted squash, almonds, preserved fruit and couscous	
Tiger prawn linguine	15
Seared prawns tossed through linguine with cherry tomatoes, garlic and chilli	
Baked rigatoni	15
Rich pork, beef and red wine ragu topped with mozzarella and parmesan	
Cherry tomato, olive and rocket linguine (v)	13.5
Sautéed cherry tomatoes, chilli, garlic, sliced black olives and fresh rocket	
Country sausages	15
(Smithfield Butchers Guild Awards- gold 2025)	
or our homemade roast red onion and sage vegan sausages (vg)	14
Mash, seasonal greens and real onion gravy	
Add a giant Yorkie	+ 1.5
Fresh beer battered haddock	16
Hand cut chips made on site with J H Hall and sons' potatoes, mushy peas, tartare sauce and buttered bread	
Beer battered tofu (vg)	14
Hand cut chips made on site with J H Hall and sons' potatoes, mushy peas, vegan tartare sauce and buttered bread	
Chargrilled chicken breast	14.5
Marinated in provincial herbs and garlic, with slaw and fries	

(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	
Add onion rings	+3
Classic	15
Double 3oz beef patty with mature cheddar and sweet cure bacon	
Classic (vg)	14
4oz beetroot burger with vegan cheese and homemade BBQ sauce	
Moroccan lamb burger	16
Spiced lamb patty, harissa mayo, pickled red onion and coriander	
Cajun buttermilk chicken	15
Smothered in mozzarella and homemade smoky BBQ sauce	
The whole damn farm	19
Beef patty, lamb, Cajun chicken burger, mozzarella and homemade BBQ sauce	

PIES

All 15.5

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	10.5
San Marzano tomato, mozzarella and fresh basil	
Pepperoni	13.5
San Marzano tomato, mozzarella, spicy Calabrian and pepperoni	
Veggie Supreme (vgo)	12
San Marzano tomato, mozzarella, peppers, mushrooms and red onion	
Dolcelatte v	13.5
Spinach, toasted walnuts and roasted field mushrooms	
Moroccan lamb & harissa	14
Spiced lamb meatballs, harissa, mint yoghurt and coriander	
Goats cheese (vgo)	13.5
San Marzano tomato, mozzarella, caramelised red onion jam, fresh rocket and pine nuts	
Sliced rare steak	14
Roasted garlic, tomato fondue and wilted spinach	

DESSERTS

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

all 8.5

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

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 ragoût, 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.

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