

SMALL PLATES

CREAM OF TOMATO SOUP VG with basil oil & crusty bread	6.00
CLASSIC CRAYFISH COCKTAIL Marie Rose sauce & brown bread	7.00
PORK & PISTACHIO RILLETTES with fig jam & bagel chips	6.50
YORKSHIRE BLUE CHEESE & PORT PARFAIT V with crudités	6.50

BURGERS

Served on The Bakewell Pudding Company's pavé bun, Henderson's Relish onion jam, house salad & hand cut chips

THE HOUSE with cheese & bacon	13.00
THE GOURMET Sticky pulled beef, 'Nduja, Taleggio & crispy shallots	16.00
BUTTERMILK CHICKEN with southwest sauce & sweetcorn salsa	13.50
VEGAN CHICKEN VG with southwest sauce	12.50

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



BIG PLATES

BEER BATTERED FRESH HADDOCK with mushy peas, hand cut chips & tartar sauce	13.50
CASSOULET OF CANNELLINI BEANS & SWISS CHARD VG with vegan merguez sausage & crusty cob	13.00
OATMEAL STOUT BRAISED SHIN OF BEEF with silverskin onions, lardons, creamy mashed potato & buttered sprout tops	17.00
PAN SEARED FILLET OF SALMON Swiss chard, new potatoes & brown shrimp butter	16.00
PERRY BRINED TURKEY BREAST, WRAPPED IN SMOKED BACON with buttered sprout tops, parsnips, pigs in blankets, goose fat potatoes & real gravy	15.00
HOMITY PIE V with hand cut chips, mushy peas & gravy	12.00
SHIN OF BEEF & ALE PIE with hand cut chips, mushy peas & real gravy	12.00
CHICKEN, LEEK & TARRAGON PIE with hand cut chips, mushy peas & real gravy	12.00

12" GARLIC BREAD

Hand stretched sourdough

TOMATO & PARSLEY VG	4.50
MOZZARELLA V, VGO	5.00
ONION JAM & TALEGGIO	6.00

12" PIZZA

Hand stretched sourdough

MARGHERITA V, VGO 9.50

with mozzarella, San Marzano tomato & Calabrian oregano sauce

AUTHENTIC "PICANTE AU FETTE" PEPPERONI 12.00

with mozzarella, San Marzano tomato & Calabrian oregano sauce

STICKY PULLED BEEF, JALAPEÑOS & BLUE CHEESE 12.50

with mozzarella, San Marzano tomato & Calabrian oregano sauce

GOAT'S CHEESE, RED ONION JAM & WALNUTS V 13.00

with San Marzano tomato & Calabrian oregano sauce

PORK SAUSAGE & FIELD MUSHROOM 12.50

with mozzarella, San Marzano tomato & Calabrian oregano sauce

QUATTRO FORMAGGI 13.00

with mozzarella, stilton, Taleggio & parmesan, topped with rocket

VEGAN GOAT'S CHEESE, RED PEPPERS & ROCKET VG 13.00

with San Marzano tomato & Calabrian oregano sauce

MEAT FEAST 13.50

Pepperoni, sticky beef, bacon, jalapeños, crispy shallots, San Marzano tomato & Calabrian oregano sauce

DESSERTS ALL 6.50

CHRISTMAS PUDDING VG
with brandy sauce

STICKY FIGGY PUDDING V
with honey & mascarpone

TOBLERONE CHOCOLATE TART V
with clementine chantilly cream

TRIO OF FESTIVE ICE CREAM V
with mulled wine syrup

KID'S MENU ALL 6.00

For children aged 12 & under.
All served with a fruit shoot,
+1.50 for ice cream VGO

FISH & CHIPS
with garden peas

PIGS IN BLANKETS
with creamy mash & garden peas

ANY HALF-SIZED PIZZA VO, VGO

30Z CHEESE BURGER
with house salad, hand cut chips & garden peas

VEGAN CHICKEN BURGER VG
with house salad, hand cut chips & garden peas

STICKY FIGGY PUDDING V 3.00

JERSEY GOLD ICE CREAM V 1.50



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