MAIN MENU

While you wait...

Nocellara & Kalamata olives (pb) 4.5

Focaccia; whipped basil butter (v) 4.5

Halloumi fries; sweet chilli sauce (v) 7

Aperitifs

Treat yourself to a delicious pre-dinner cocktail from our amazing selection.

Crimson Cosmopolitan; Absolut Raspberri vodka, Ruby Port, cranberry juice, lime juice 10

Orchard Collins; Bombay Sapphire gin, cloudy apple juice, lemon juice, vanilla syrup, soda water 9.5

Bramble Spritz; Warner's Raspberry gin, Chambord, lemon, prosecco, soda 9

To Share

Start your meal with something from our sharing selection, each designed for 2-3 people to enjoy.

Rosemary & garlic camembert; sourdough and red onion chutney 18

Crispy buttermilk chicken wings; hot honey glaze 14

To Start

Soup of the day; sourdough and whipped butter (v)(pbo) 7

Venison & beef shin terrine; golden beetroot piccalilli, toasted sourdough and watercress 8

Harissa hummus; toasted flatbread (pb) 7

Halloumi & red pepper skewers; hot honey, tomato and onion salad (v) 8.5

Honey & mustard pork porchetta bites; apple sauce and pickled fennel 9

Dolcelatte blue cheese salad; mulled pear, caramelised pecans, chicory and pickled cucumber 8

Mains

Smoked haddock & salmon fish pie; with leeks, peas and parsley topped with Black Bomber cheddar mash. Served with seasonal veg 18.5

Rigatoni with pork sausage & fennel ragu; white wine, tomato and Parmesan 16.5

Sri Lankan sweet potato; spinach and chickpea curry, coconut sambal, basmati rice and chapati (pb)(v) 14

~ add grilled chicken breast +3.5 ~

Classics

Brewpoint beer-battered haddock & chips; with homemade tartare sauce and a choice of mushy or garden peas 18.5

Pulled beef lasagne; garlic focaccia and mixed salad (vo) 17.5

Chicken & bacon ballotine; stuffed with truffle mushroom duxelles, served with buttered mash, broccolini and red wine gravy 20

Steak & ale pie; buttery mash, broccolini and red wine gravy 18.5

Wholetail British scampi & chips; with homemade tartare sauce and a choice of mushy or garden peas 16

Chicken Caesar salad; shredded baby gem lettuce with Caesar dressing, white anchovies, garlic croutons, crispy streaky bacon, cherry tomatoes and Parmesan 18.5

~ swap for halloumi ~

Burgers & Grill

Cheeseburger; chuck steak beef patty in a Wildfarmed glazed bun with relish, cheese, pickles and burger sauce. Served with fries, salad and coleslaw 17.5

~ add bacon +1.5 ~

Chicken burger; crispy southern fried buttermilk chicken thigh in a Wildfarmed glazed bun with relish, cheese, hash brown and garlic mayo. Served with fries, salad and coleslaw 17.5

~ add bacon and cheddar cheese +1.5 each ~

Halloumi burger; chargrilled halloumi in a Wildfarmed glazed bun with relish, roasted flat mushroom, pickles, and burger sauce. Served with fries, salad and coleslaw (vo) 17.5

16oz gammon steak; duck fat chunky chips, house tomato, roast mushroom and fried egg 22

28-day-aged 8oz bavette steak; duck fat chunky chips, house tomato and roast mushroom *~ best served medium rare ~* 21

28-day-aged 8oz Black Angus ribeye steak; duck fat chunky chips, house tomato and roast mushroom 27.5

~ add peppercorn sauce, béarnaise sauce or blue cheese & cider sauce to any steak dish +2.5 each ~

Sides

Duck fat chunky chips (pbo) 5

Fries (pbo) 5

Truffle Parmesan fries (pbo) 6.5

Buttery mashed potato (v)(pbo) 5

Seasonal vegetables (v)(pbo) 5

Side salad (pb) 5

Garlic focaccia (pb) 6
~ add cheese +1 ~ (v)

(v) vegetarian | (vo) vegetarian option available
(pb) plant-based ingredients | (pbo) plant-based option available.

TURN OVER FOR LUNCH, DESSERTS AND MORE



Puddings

Triple chocolate brownie; Madagascan vanilla ice cream and chocolate sauce (v) **8.5**

Madagascan vanilla crème brûlée; shortbread biscuits (v) **7.5**

Sticky toffee pudding; Madagascan vanilla ice cream and toffee sauce (v) **8**

Warm treacle tart; clotted cream ice cream and burnt orange caramel (v) **8.5**

White chocolate & red velvet cheesecake; raspberry coulis **9.5**

Ice creams & sorbets (v)(pbo) ~ *please ask for today's flavours* ~ *per scoop* **1.5**

British cheeseboard; crackers, celery, grapes and red onion chutney (vo) **12.5**

Hot drink and mini pud; Choose any standard hot drink and add either **6.5**
~ Mini brownie
~ Mini sticky toffee pudding

Hot Drinks

Americano	**3.3**
Flat white	**3.65**
Cappuccino	**3.8**
Latte	**3.8**
Mocha	**3.95**
Double espresso	**3.2**
Hot chocolate	**3.8**
Bailey's hot chocolate	**7.5**
Birchall's teas	**3.3**
Iced teas & coffees	*from* **3.3**
Liqueur coffee	**7.2**

~ please ask for our range of liqueur coffee spirits ~

Dairy-free, soya and oat-based milk alternatives available on request.

LIGHT LUNCH



Perfect for those with smaller appetites

2 courses: £14.95 | 3 courses: £17.95
Monday-Friday, 12pm-4pm

To Start

Soup of the day; sourdough and whipped butter (v)(pbo)

Harissa hummus; toasted flatbread (pb)

Halloumi & red pepper skewer; hot honey, tomato and onion salad (v)

Venison & beef shin terrine; golden beetroot piccalilli, toasted sourdough and watercress

Mains

Brewpoint beer-battered haddock & chips; with homemade tartare sauce and a choice of mushy or garden peas

4oz Gammon steak; fried egg, chunky chips, home-dried tomato and roast mushroom

Rigatoni with pork sausage & fennel ragu; white wine, tomato and Parmesan

Pulled beef lasagne; garlic focaccia and mixed salad (vo)

Sri Lankan sweet potato, spinach & chickpea curry; coconut sambal, basmati rice and chapati (pb)(v)

Puddings

Madagascan vanilla crème brûlée; shortbread biscuits (v)

Triple chocolate brownie; Madagascan vanilla ice cream and chocolate sauce (v)

Sticky toffee pudding; Madagascan vanilla ice cream and toffee sauce (v)

Ice creams & sorbets; (v)(pbo) *~ please ask for today's flavours ~*

Sandwiches

~ Available 12pm - 4pm ~

Served on sliced sourdough bloomer with butter

BLT; streaky bacon, house tomato, lettuce and mayonnaise **10.5**

Cumberland sausage; red onion chutney **10**

Fish goujon; cucumber, lettuce and tartare **11**

Halloumi; house tomato, lettuce and mayonnaise (v) **11**

Add soup of the day, chunky chips or fries to any sandwich *+3.5*



IT'S ALL GRAVY

Bring family and friends together and join us on Sundays to enjoy unlimited gravy and roast potatoes with every roast.

Sundays from 12pm

We believe in championing high-quality, seasonal and responsibly sourced British produce to create exciting, flavour-forward dishes that offer exceptional taste and value - exceeding expectations on every occasion.

We are proud to have achieved the highest three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, recognising our dedication to outstanding quality, with sustainability at the heart of everything we do.

(v) vegetarian / (vo) vegetarian option available / (pb) plant-based ingredients / (pbo) plant-based option available

Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All offers subject to availability and terms and conditions, full details online.