

## Nibbles

(suitable for 2-3 people)

<b>Selection of Marinated Olives</b> .....	£3.95
<b>Artisan Breads &amp; Butters</b> .....	£4.95
pickled onion & turmeric and bacon & crackling butter	

## Small Plates

<b>Soup of the Day</b> (v) (GF available).....	£5.25
sourdough, salted butter	
<b>Grilled Goat's Cheese Tart</b> (v).....	£6.95
salt baked beetroot, horseradish crumble	
<b>Pork &amp; Apple Scotch Egg</b> .....	£6.95
chorizo jam	
<b>Pan Fried Chicken &amp; Pistachio Ballotine</b> (GF).....	£7.50
creamed hispi cabbage & bacon, bay leaf jus	
<b>Fried Duck Egg on Toast</b> (v) (GF available).....	£6.95
pickled wild mushrooms, tarragon hollandaise	
<b>North Atlantic Prawn "Vol-au-vent"</b> .....	£8.95
smashed avocado, Marie Rose	

## Large Plates

<b>Zucca Squash Risotto</b> (v).....	£12.95
barrel aged feta, black truffle & toasted pumpkin seeds	
<b>Smoked Salmon &amp; Crayfish Tagliatelle</b> (GF available).....	£15.00
spinach, lemon & garlic mascarpone	
<b>Fish and Chips</b> .....	£12.95
beer battered cod, mushy peas, lemon & lime tartar sauce, chips	
<b>Pan Fried Chicken Breast</b> .....	£14.95
gnocchi "patatas bravas" chorizo crisp, rocket	
<b>Seared Sea Bass Fillets</b> (GF).....	£15.95
crushed pink fir, Bloody Mary crème fraîche	
<b>Sesame Falafels</b> (v) (GF available).....	£6.95
salt baked beetroot, spring onion, spinach, chilli chickpeas, lemon dressing	
<b>Superfood Salad</b> (v) (GF).....	£6.95
kale, quinoa, avocado, broccoli, feta, pomegranate, mint, pumpkin seeds, lemon dressing	
<b>Toppings for your salads</b>	
add: prawns Marie Rose.....	£4.50
add: cornflake squid.....	£4.00
add: garlic & lemon chicken breast.....	£4.50
add: mac "n" cheese bites.....	£4.00

## The Grill

<b>Dexter Burger with Cheese &amp; Bacon</b> .....	£14.95
<b>Dexter Burger with Mac &amp; Cheese</b> .....	£16.95
<b>Dexter Burger with BBQ Pulled Pork</b> .....	£16.95

All burgers have two beer fed Dexter Cattle burgers, cheddar cheese, smoked bacon, lettuce, tomato, mustard mayo, slaw & chips

<b>Buttermilk Chicken Burger</b> .....	£14.95
maple glazed bacon, smashed avocado	

All our burgers can be served in a gluten free bun

<b>100z Ribeye Steak</b> .....	£20.95
<b>8oz Fillet Steak</b> .....	£24.95
<b>100z Dry-aged Sirloin steak</b> .....	£21.95

All steaks are served with grilled plum tomato, roasted field mushroom, watercress & chips

<b>Upgrade:</b> to Sweet Potato Fries.....	£1.00
<b>Sauces:</b> Green Peppercorn, Béarnaise or Garlic Butter.....	£2.50
<b>Add:</b> Cornflake Squid or Mac "n" Cheese Bites.....	£4.00

## Roasts

All roasts are served with Yorkshire pudding, duck fat roast potatoes, red wine gravy, roasted carrots & parsnips, buttered greens, baked cauliflower cheese

<b>28 day aged Roast Sirloin of Beef</b> (GF available).....	£15.95
watercress, Yorkshire pudding	
<b>Roast Leg of Lamb</b> (GF available).....	£16.50
rosemary, redcurrant	
<b>11 hour Slow Roast Pork</b> (GF available).....	£13.95
rhubarb sauce	
<b>Half Spatchcock Chicken</b> (GF available).....	£13.95
chipolatas, bread sauce	

## Sharing Roasts

(minimum of 2 people sharing)

<b>Whole Spatchcock Chicken</b> (GF available).....	£14.00 per person
watercress, chipolatas, bread sauce	
<b>Mixed Meat Roast</b> (GF available).....	£14.00 per person
lamb, beef, pork, chicken	

## Sides

All of our sides are £2.95

Fat Chips | Sweet Potato Fries, chipotle mayo | Truffled Mac & Cheese | Cauliflower Cheese | House Salad  
Hispi Cabbage, Leeks & Peas

## Puddings

<b>Caramelised Pineapple Crumble</b> (GF).....	£5.50
raisins, rum custard	
<b>Custard Panna Cotta</b> (GF available).....	£5.50
blackberry compote, apple crumble artichoke roll	
<b>Candied Lemon Cheesecake</b> (GF).....	£5.50
meringues, lemon curd	
<b>Chocolate Brownie</b> (GF).....	£5.50
chocolate soil, raspberry sorbet & frozen raspberries	
<b>Gelato</b> (GF available).....	£4.50
selection of gelato with chocolate cookies	
<b>Cheese Board</b> (GF available).....	£7.95
selection of farmhouse cheese, artisan bread, chutney, crackers & celery	

<b>Snickers "n" Split for 2 to share or a hungry 1</b> (GF).....	£9.50
Snickers, brownie pieces, fresh banana & chocolate gelato, shortbread crumb, candied peanuts	

We are proud to cook from fresh and do so as quickly as quality allows. (GF) dishes do not contain gluten (or can be modified to be so). (v) dishes are vegetarian. Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken prior to cooking. VAT is included at the current rate. For parties of 7 or more a discretionary 10% service charge will be added. If you have a food allergy or intolerance, please speak to a member of staff before you order your food and drinks.

## Hot Drinks

<b>Americano</b> .....	£2.70	<b>Hot Chocolate</b> .....	£3.30
a smooth coffee that mixes an espresso shot with hot water		a dark fine cocoa powder stirred and steamed milk	
<b>Flat white</b> .....	£3.00	<b>Luxury Hot Chocolate</b> .....	£3.80
steamed milk over a shot of espresso, simple and satisfying		with naughtiness - whipped cream, marshmallows and a Flake	
<b>Espresso</b> .....	£2.40	<b>Syrups</b> .....	£0.50
small in stature but intense in taste, our perfectly poured espresso packs a mighty punch		caramel, cinnamon, gingerbread, hazelnut, mint, orange & vanilla	
<b>Macchiato</b> .....	£3.00	<b>Pimp Your</b> .....	£0.50
an espresso with a little milk		with an extra shot, whipped cream, marshmallow or a flake	
<b>Cappuccino</b> .....	£3.00	<b>Loose Leaf Teas from Jeeves &amp; Jericho</b> .....	£2.70
silky milk with a smooth espresso and dusting of chocolate		English Breakfast, Earl of Grey, Mojito Mint, Gunpowder Green, Red Berry Burst, Chamomile, China Jasmine	
<b>Latte</b> .....	£3.00	<b>Boozy Coffee</b> .....	£5.50
combines the strength of espresso with freshly steamed milk		Baileys, Jameson, Martell VS, Amaretto & Tia Maria	
<b>Mocha</b> .....	£3.40		
a latte combined with a strong cocoa and steamed milk			