

STARTERS

Soup of the Day crusty bread (v) (gf*)	5
Smoked Mackerel Mousse crostini & dressed leaves (gf*)	7
Roasted Pepper & Cumin Polenta Chips olive tapenade (ve) (gf)	6.75
Chilli & Garlic Prawns warmed bread (gf*)	7.5
Wild Mushroom Bruschetta truffle oil (v) (gf*)	7
Chicken Liver Pâté red onion chutney & sourdough toast	7

SHARERS

Loaded Nachos melted cheese, guacamole, pico de gallo, sour cream & jalapenos (v) (ve*)	S: 6.5 L: 10
Whole Baked Petit Camembert confit garlic, warmed bread & chutney (v) (gf)	13
Chicken Wings Sauces: salt & pepper (gf), BBQ (gf), hot sauce (gf), sticky ginger & soy (gf), honey & garlic (gf) or Vietnamese	S: 7.5 L: 11
Cauliflower Wings (ve) Sauces: salt & pepper (gf), BBQ (gf), hot sauce (gf), sticky ginger & soy (gf), honey & garlic (gf) or Vietnamese	S: 7 L: 11

SANDWICHES w/ skin-on fries

Served 11am -5pm Mon-Fri

Fish Finger gem lettuce & tartar sauce	7
Cumberland Sausage & Brie Ciabatta homemade chutney	7
Steak Baguette melted cheese & fried onions	8
Cauliflower Pakora Wrap Asian vegetables & raita sauce (ve)	7

PIZZAS

Margherita tomato sauce, mozzarella & cheddar (v) (ve*)	9.5
Spicy Vegan tomato sauce, mozzarella, marinade jackfruit, peppers, onions & chilli flakes (ve)	11
BBQ Chicken tomato sauce, peppers, red onion, mozzarella & cheddar, BBQ sauce	11
Goats Cheese tomato sauce, black olives, caramelised red onions & chimichurri (v)	11
Spicy Pepperoni tomato sauce, jalapenos, peppers & hot sauce	11
Mediterranean tomato sauce, parma ham, feta, sundried tomato, roasted courgettes & olive tapenade	11

(v): vegetarian (ve): vegan (gf): gluten free (*): option available. Please note: a discretionary service charge of 10% will be added to all tables of 6 and above, this goes directly to the team. Some of our dishes or drinks may contain allergens. Please speak to a member of staff when ordering should you require any specific allergen information.

BURGERS w/ skin-on fries, slaw & pickles on the side

Cheese & Bacon bbq sauce	13
Crispy Coated Halloumi chilli jam (v)	12.5
Spicy Peri-peri Chicken cheese, pineapple salsa	12.95
BBQ Jackfruit crispy battered jackfruit, melted "cheese" & bbq sauce (ve)	12

MAINS

Sausage & Mash Cumberland pinwheel sausage, mustard mash & crispy onions	13
Pan Fried Seabass crushed new potatoes, cherry roasted tomatoes, samphire & beurre blanc	13.95
The Village Cobb Salad smoked bacon, boiled egg, grilled chicken, feta, lettuce, tomato, avocados & Dijon dressing sauce (gf)	11
Classic Chip Shop Fish n' Chips catch of the day, fat chips, mushy peas, curry sauce & pickled onion (gf)	13
7oz Pan Seared Minute Steak skin-on fries, roasted mushroom, herb crusted tomatoes. Choice of: garlic butter or green peppercorn sauce	13.95
Mac n' Cheese salad & garlic bread. Choose: pesto & mozzarella (v) or bacon & truffle	11
Corn Fed Chicken Supreme chorizo & bean cassoulet, green beans & jus	13
Red Thai Sweet Potato Curry pepper, aubergine, courgettes, bean sprouts, sticky rice & crackers (ve) (gf)	12.5
Lamb Faggots buttered mash, cavolo nero, crispy bacon & red wine jus	13
Summer Vegetable Risotto edamame beans, asparagus, leeks, courgettes, baby spinach & vegan parmesan cheese (ve) (gf)	12.5

SIDES

Skinny Fries (ve) (gf*)	3.5
Fat Skin-on Fries (ve) (gf*)	3.5
Vegan Loaded Fries topped with "cheese" pico de gallo, jalapenos, "mayo" & bbq sauce (ve*) (gf)	3.5
Seasonal Vegetables (ve*) (gf)	3.5
Halloumi fries Chimichurri dip (v)	3.5
Homemade Onions Rings	3.5

DESSERTS

Loaded Churros cinnamon sugar, chocolate & caramel sauce (ve*)	5.5
Homemade Chocolate Brownie vanilla ice cream (v) (gf)	5.25
Vegan Chocolate Torte summer berries compote & toasted coconut (ve) (gf)	5.25
Apple & Rhubarb Crumble clotted cream ice cream (v)	5.25
Ice Cream & Sorbet Selection 3 scoops of ice cream & sorbets. Ask server for flavours (v) (ve*) (gf)	4.5

COCKTAILS

French Martini Absolut vodka, Chambord & pineapple	7.5
Negroni equal parts gin, Campari & Sweet Vermouth	7.5
Dark 'n' Stormy premium ginger beer meets Bacardi Carta	8
Old Fashioned Bourbon whiskey stirred with bitters & an orange twist, simply served on the rocks	8.5
Pornstar Martini Absolut vanilla, passionfruit & pineapple, served with a shot of prosecco	9.75
Whiskey Sour Jim Beam, lemon & egg white	8.5
Piña Colada Malibu, coconut & fresh pineapple	7.5
Floradora Bombay gin, Chambord, & ginger beer	7.75
Margherita Rocks Olmeca Tequila, lime, orange liqueur & agave, served over ice with a salt rim to finish	7.75
Amaretto Sour almond liqueur, lemon & egg white	8.25
Espresso Martini vodka, coffee liqueur & freshly ground espresso	7.5

MOCKTAILS

Cranjito tangy yet sweet take on a mojito	3.5
Tropical Colada like Piña Coladas? Then this delicious alternative is for you	4.5
Shanbon combining strawberry, raspberry, pineapple & cranberry juice, topped with fizzy lemonade	4.5

DRAUGHT BEER, CIDER & ALES

Peroni (5.1%)	5.4	Lagunitas IPA (6.2%)	6.2
Birra Moretti (4.6%)	5	Guinness (4.2%)	4.8
Lagunitas Day (4%)	5.4	Doombar (4%)	4.2
Asahi (5.2%)	5.4	HPA (4%)	4.2
Stella Artois (5.2%)	5	Butty Bach (4.5%)	4.2
Amstel (4%)	4.4	Stowford Press (4.5%)	4.4
Heineken (5%)	4.9	Stowford Mixed Berries Cider (4%)	4.8
Carling (4.1%)	4.4		

BOTTLES

Corona (4.5%)	4.6
Peroni (5.1%)	4.8
Peroni GF (5.1%)	4.7
Budweiser (4.5%)	4.6
Old Mout (4%) Kiwi & Lime Raspberry & Pineapple Strawberry & Pomegranate Wild Berries	5
Heineken 0% (0.0%)	2.95

SPIRITS

GIN	
Whitley Neil (43%) Raspberrry Rhubarb & Ginger	4.5
Bombay Sapphire (40%)	3.5
Hendricks (41%)	4
Tanqueray Sevilla (41%)	4.5
Aviation Gin (40%)	5
Silent Pool (43%)	4.5

VODKA

Absolut (40%)	4.5
Absolut Flavoured (40%) Vanilla Raspberry	4.5
Grey Goose (40%)	5
Black Cow (40%)	4
Chase Marmalade (40%)	4.5

RUM

Bacardi Carta Blanca (37.5%)	4
Bacardi Carta Negra (40%)	4
Bacardi Spiced (35%)	4
Kraken (40%)	4.25

WHISKEY/BOURBON

Jameson (40%)	3.5
Jack Daniels (40%)	3.5
Woodford Reserve (45.2%)	5
Makers Mark (45%)	4

GIN GOBLETS

50ml pouring of gin matched with a suitable Fever-Tree tonic & garnished to perfection!

Whitley Neill Rhubarb & Ginger ginger ale, bay leaves & fresh ginger	11
Whitley Neill Raspberry elderflower tonic & fresh raspberries	11
Hendricks Gin elderflower tonic & fresh cucumber	11
Jinzu Gin light tonic & dehydrated grapefruit	12
Aviation Gin light tonic & dehydrated Lemon	12
Pink Pepper Gin aromatic tonic, grapefruit & pink peppercorns	13
Gin Mare mediterranean tonic, rosemary & orange	12
Sipsmith London Dry cucumber tonic, juniper berries & cucumber	11
Malfy Con Limone mediterranean tonic, orange & lemon	10.5
Silent Pool light tonic garnished with fresh orange	12

SOFT DRINKS

J20 Orange & Passionfruit Apple & Mango	3
Cawston Press Rhubarb Elderflower Apple	3
Old Jamaica Ginger Beer	2.5
Coca-Cola 200ml	2
Diet Coke 200ml	2
Water Still Sparkling	2.5

MAKE SURE TO CHECK OUT OUR
SUMMER COCKTAILS & CRAFT BEERS!