

FIRSTS

- Soup of the Day** 5
crusty bread (v) (gf*)
- Smoked Mackerel Mousse** 7
crostini & dressed leaves (gf*)
- Roasted Pepper & Cumin Polenta Chips** 6.75
olive tapenade (ve) (gf)
- Chicken Liver Pâté** 7
red onion chutney & sourdough toast

SHARERS

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

SECONDS

- Sausage & Mash** 13
Cumberland pinwheel sausage, mustard mash & crispy onions
- Pan Fried Seabass** 13.95
crushed new potatoes, cherry roasted tomatoes, samphire & beurre blanc
- The Village Cobb Salad** 11
smoked bacon, boiled egg, grilled chicken, feta, lettuce, tomato, avocados & Dijon dressing sauce (gf)
- Classic Chip Shop Fish n' Chips** 13
catch of the day, fat chips, mushy peas, curry sauce & pickled onion (gf)
- Mac n' Cheese** 11
salad & garlic bread
choose either: pesto & mozzarella (v) or bacon & truffle
- Red Thai Sweet Potato Curry** 12.5
pepper, aubergine, courgettes, bean sprouts, sticky rice & crackers (ve) (gf)

ROASTS

with rosemary roast potatoes, panache of vegetables, roasted roots, Yorkshire puddings, stuffing & real gravy. All roasts are GF upon request.

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|---------------------------------------|------|--|------|
| Beef Striploin | 14 | Trio of Meats | 15.5 |
| Roast Corn Fed Chicken Supreme | 13.5 | Root Vegetable & Herb Roast (v) (ve*) | 13.5 |
| Turkey | 13.5 | | |

SIDES

- Cauliflower Cheese (v)** 3.5
- Roast Potatoes (ve) (gf)** 3.5
- Chunky Skin on Chips (ve) (gf*)** 3.5
- Seasonal Vegetables (ve*) (gf)** 3.5
- Stuffing (ve)** 3.5

(v): vegetarian (ve): vegan (gf): gluten free (*): option available. 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.

THIRDS

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

PLEASE ASK FOR OUR SELECTION OF WINES, SPARKING WINES & CHAMPAGNE

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!