

APERITIF



Aperol Spritz 8.70

Aperol mixed with Prosecco, dash of soda & orange slice

Sevilla Negroni 9.20

Tanqueray Flor De Sevilla, Campari, Sweet Vermouth with a twist of orange peel

Balfour Leslie's Reserve Brut, Kent, England 10.00 / 45.00

Elegant purity, a linear focus and fresh English acidity



NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING

1 FOR 5 / 3 FOR 14 / 5 FOR 22

Duck Gyoza

Soy dipping sauce

Rustic Bread

Extra virgin olive oil & balsamic (VG/V)

Pork Belly Bites

Apple sauce (GFA)

Roasted Garlic Mushrooms

Olive oil, thyme (VG/GFA)

Beetroot Hummus

Warm pitta bread (VG/GFA)

Breaded Whitebait

Tartare sauce, lemon wedge

Chorizo

Sticky red wine glaze (GFA)

Falafel

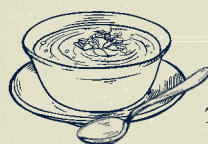
Hummus, olive oil (VG)

Marinated Olives & Feta

(VGA/GFA)

Mac & Cheese Bites,

Garlic mayonnaise (V)



STARTERS

Soup of the Day 7

Toasted bread & butter (GFA/VGA)

Brixworth Pâté 9

Toasted bread, butter, cornichons, silverskin pickled onions, artichoke hearts, apple & cider brandy chutney (GFA)

Garlic Chilli Sizzling

King Prawns 10

Crusty bread (GFA)

Tempura Vegetables 7.5

Chilli jam, salad (VG/GF)

Wild Boar & Pork Scotch Egg 8.5

Crackling shards, grilled fennel salad, plum dressing



Goat's Cheese &

Caramelised Red Onion Tart 8.5

Salad garnish, cranberry & blueberry purée (V)

SHARERS

Baked Camembert 17

Honey, garlic & rosemary, warm breads, red onion chutney (V/GFA)

Nachos Grande 10

Handmade cajun nachos, jalapeños, melted cheddar cheese, salsa, guacamole, sour cream (VGA)

ADD Grilled Chicken 5 • ADD BBQ Pulled Pork 4.5



Seafood Spaghetti 20

King prawns, mussels & squid in a creamy bisque sauce, spinach & roasted cherry tomatoes

Golden Battered Fish & Chips 18

Minted peas, curry sauce, tartare sauce, lemon wedge (GFA)

Coq au Vin 19

Chicken supreme, creamy garlic mashed potatoes, roasted root vegetables (GFA)

Slow Roasted Pork Belly 20

Potato cake, pork stuffing bon bons, maple glazed heritage baby carrots, crispy kale, burnt apple purée, cider jus (GFA)

Stout Braised Ox Cheeks 21

Irish colcannon mashed potato, sautéed cabbage, peas & leeks, gravy



BURGERS

All served in a brioche-style bun with lettuce, tomato, seasoned skin on fries, salad & coleslaw.

DOUBLE UP YOUR BURGER 5

Bacon Cheese Burger 18

6oz British beef patty, Mature Cheddar cheese, smoked streaky bacon, burger sauce, crinkled gherkin (GFA)

Grilled Cajun Chicken Burger 18

Spiced chicken breast, smoked streaky bacon, BBQ sauce (GFA)

Crispy Chilli Mushrooms 15

Stir fry vegetables, teriyaki noodles (VG/GFA)

Pie of the Day 18

A choice of chunky chips or mashed potato, winter greens & gravy (VGA)

Grilled Chicken Caesar Salad 17

Grilled chicken breast, smoked streaky bacon, soft boiled egg, crisp gem lettuce, croutons, parmesan, anchovies (GFA)

Sausage & Mash 17

Butcher's Cumberland ring, creamy mashed potato, crispy onions, winter greens & gravy (VGA/GFA)

Butternut Squash & Black Bean Aloo 15

Medium spiced curry, basmati rice, poppadom, mint yoghurt, mango chutney (V)



BURGERS

Harissa, Sweet Potato,

Spinach & Chickpea Burger 16

Guacamole, salsa (VG)

Grilled Halloumi Burger 17

Chilli jam, Chargrilled Mediterranean vegetables (V/GFA)

STEAKS

Steak Frites 20

5oz sirloin steak, rocket & parmesan salad, seasoned skin on fries (GFA)

All our steaks are from British farms and are served with golden chunky chips, grilled vine tomatoes, Portobello mushroom, crispy onion ring & salad garnish



10oz Rump Steak 26

(GFA)

8oz Ribeye Steak 30

(GFA)

10oz Gammon Steak 17

Fried egg (GFA)

WHY NOT ADD?

A sauce – Peppercorn, Mushroom or Blue Cheese 3

King Prawns (GFA) 6 • Garlic Mushrooms (GFA) 4.5

SIDES

Winter Greens (VG) 5

Mac & Cheese (V) 5

Chunky Chips (VG/GFA) 4

Seasoned Skin on Fries (VG/GFA) 4

Cheesy Chips (V/GFA) 6

Homemade Onion Rings (VG/GFA) 5

Homemade Pork Crackling (GFA) 4

House Green Salad (VG/GF) 5

Roasted Root Vegetables (VG/GF) 5