

NIBBLES

We suggest a minimum of 3 plates for sharing

1 for 4.5 / 3 for 13 / 5 for 20

Duck Gyoza

Soy & lime dip

Sticky Pork Belly Bites GF

Chorizo

Glazed in red wine

Paprika Dusted Mac 'n' Cheese Bites v *Aioli*

Garlic Mushrooms VGN/GF

Aubergine Baba Ganoush Dip VGN/GFA

Grilled pitta

Breaded Whitebait

Tartar sauce

Artisan Breads v/gfa

Olive oil & balsamic

Cauliflower Wings VGN Spiced mayo

SHARERS

Baked Camembert 16

Garlic and rosemary seasoning, warm artisan breads, red onion chutney

Nachos Grande 10

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

Add Grilled chicken 4.5

Chinese Five Spice Shredded Duck 18

Cucumber & spring onion, Chinese pancakes, hoi sin plum sauce

STARTERS

Soup of the Day vg/gfa 6 Crusty bread roll

Brixworth Pate GFA 7

Pickles and spiced date chutney,
toasted brioche

Lamb Koftas GFA 8 *Tzaziki, salad, crispy pitta*

Crab Cakes 7

Avocado & sweetcorn salad, Brandy Marie Rose sauce Cured & Blowtorched Teriyaki Mackerel Fillet GF 8

Wasabi yoghurt mayonnaise, garlic chives, grilled scallions

Golden & Red Beetroot

Carpaccio v/gf 8

Warm goat's cheese, balsamic dressing

Mixed Tempura Vegetables GF/VG 6 *Chilli jam*



MAINS

Red Mullet, Saffron & Pea Risotto GF 18 *Roast vine tomatoes, green pesto and mussel sauce*

Chef's Fish Pie GF 18

Hake, king prawns, crab, mackerel, red mullet, mussels, white wine cream sauce, buttery mashed potato topper

Fish & Chips GFA 16

Golden battered fish, minted mushy peas, thick cut chips, curry sauce, tartare sauce

Braised Ox Cheeks GF 17

Red wine & shallot jus, creamy mashed potato, sautéed cabbage, peas & leeks

Lamb Shank GF 28

Roasted root vegetables, samphire, fondant potatoes, minted jus

Traditional Madras Chicken Curry GFA 14

Garlic flat bread, basmati rice

Garlic & Thyme Chicken Supreme GF 17

Dauphinoise potatoes, tenderstem broccoli, wild mushroom sauce

Slow Cooked Pork Belly 17

Roasted new potatoes, chorizo & black pudding cassoulet, crispy kale

Pie of the Day 17

Selection of Tom's Pies, creamy mashed potato, seasonal green vegetables, rich gravy

Black Bean Bourguignon GF/VG 13 Jasmine rice, vegetable crisps

Porcini Mushroom Ragu v 15 Papparadelle pasta, parmesan cheese

Herby Confit Duck Salad GF 17

Green papaya, spring onion, coriander, mint, spicy Asian coconut dressing

BURGERS & GRILLS

Bacon Cheese Burger GFA 16 60z British beef patty, Monterey Jack cheese, smoked streaky bacon, red onion chutney, bread & butter gherkin, lettuce, tomato, coleslaw, skin on fries

DOUBLE UP YOUR BURGER 4

10oz Rump Steak GF 22

Red Tractor assured British beef, golden chunky chips, grilled vine tomatoes, crispy onion rings, salad garnish

Harissa, Sweet Potato, Spinach & Chickpea

Burger vgn 16 Guacamole, lettuce, tomato, coleslaw, skin on fries

10oz Gammon Steak GF 15

Golden chunky chips, free range fried egg, vine tomatoes, salad garnish

Grilled Chicken

Burger GFA 16

Monterey Jack cheese, smoked streaky bacon, lettuce, tomato, lime and herb mayonnaise, coleslaw, skin on fries

DOUBLE UP YOUR BURGER 4

8oz Ribeye Steak GF 29

Red Tractor assured British beef, golden chunky chips, grilled vine tomatoes, crispy onion rings, salad garnish

SIDES

Peppercorn Sauce V/GF	2.5	King Prawns GF	6	Homemade	
Blue Cheese Sauce V/GF	2.5	Chunky Chips VGN/GF	4	Onion Rings VGN/GF	5
Mushroom Sauce V/GF	2.5	Skin on Fries VGN/GF	4	Tenderstem Broccoli,	
Garlic Mushrooms GF	4.5	Cajun Potato Wedges VGN/GF	4	Garlic & Chilli Crisps VGN/GF	5
Creamed Spinach V/GF	5	Cheesy Chips V/GF	5	Homemade Pork Crackling GF	1
Mac & Cheese V	5	House Green Salad VGN/GF	5	POFK Cracking GF	4