

DINNER

SNACKS

Padron Peppers VG £6.50

Turmeric Hummus chilli oil, crispy lentils, naan VG £6.50

Halloumi hot honey V £7

Olives VG £4

SMALL PLATES

Bang Bang Cauliflower sriracha mayo VG £8

Chicken and Pancetta Terrine cranberry chutney, toast £9.50

Baked Camembert walnut, chutney, bread V £12

Chicken Caesar anchovy, parmesan, crouton £8.50/£14

Baked King Prawns garlic, chilli, bread £10

Today's Soup bread V/VG £7

Pork Belly mango, sweet chilli £9

MAINS

Moroccan Vegetable Tagine
flatbread, almonds VG £16
Spinach and Basil Burger
salad, fries VG £15
Katsu Chicken
basmati, pickled ginger, sesame £16.50
Beef Burger
bacon, cheddar or stilton, salad, fries,
coleslaw £16

Slow Braised Brisket
horseradish mash, crispy kale, roasted
carrot £21
Squash and Sage Risotto
caramelised walnuts, feta
V/VG £16.50
Otter Ale Fish and Chips
mushy peas, red onion tartare £16
Fish of the Day £19.50



STEAKS

8oz Sirloin £24 **8oz Ribeye** £27 thyme baked mushroom, chips, onion rings **Pre-order the Cote de Bouef to Share** £59.95 thyme baked mushroom, tenderstem, chips, peppercorn sauce

Peppercorn £3.50 **Red Wine and Rosemary** £3.50

SIDES

Panko King Prawns £6
Beer Battered Onion Rings V £5
Tenderstem Broccoli lemon, garlic, chilli butter V £6
House Salad honey mustard dressing V £5
Sauteed Garlic Mushrooms V £5
Fries VG £4
Thick Cut Chips VG £4
Sweet Potato Fries VG £4

DESSERTS

Apple and Blackberry Crumble custard V £8

Double Chocolate Brownie berry compote, vanilla ice cream V £7

Affogato espresso, vanilla ice cream, cocoa V/VG £7

Sticky Toffee Pudding vanilla ice cream V £7

Cheese Board cheddar, stilton, brie, crackers, red onion chutney V £10

Ice Cream chocolate, strawberry, vanilla, salted caramel, vegan chocolate or vegan vanilla V/VG £6.50