



CLASSICS

Hophead Beer Battered Cod
Butter Peas, Triple Cooked
Chips & Tartar Sauce (G) 18

Pie Of The Day,
Seasonal Veg, Stock Gravy,
Creamy Mash or Gratin
Potatoes or Chips 22

5 Hr Steamed 6oz Crown Beef
Burger, Burger Sauce,
Beef Tomato, Gherkin (GFO) 16

Add Cheese or Bacon.
Per Item. 1.50

Halloumi Cheese In A Bun,
Avocado, Gem Lettuce,
Beef Tomato
Gherkin (GFO) 16

GRILL

8oz Rump Steak. 25

8oz Fillet Steak 33

A Delicious Tender Steak
Cooked To Your Liking Served
With A Field Mushroom, Cherry
Tomatoes, Watercress, Triple
Cooked Chips or Fries

SAUCES

Peppercorn
Blue Cheese
Garlic Butter. 4

GASTRO DINING

TO START

Whipped Goats Cheese, Red & Yellow Beetroot,
Pomegranate, Brioche & Basil Oil (GFO) 9

Seared Scallops, Jerusalem Artichoke, Crispy Kale,
Parsley Oil (GF) 13

Beef Cheek Bon Bon, Bone Marrow, Curried Carrot
Puree, Balsamic (GFO) 11

Battered Oyster Mushrooms, Satay Sauce, Pickled
Cucumber, Spring Onion, Coriander & Soy Dressing (GF) 10

Soup Of The Day, Mini Bread Roll & Butter (GFO). 7

MAINS

Confit Pork Belly, Black Pudding Croquette
Caramelised Apple, Glazed Carrot & Cider Sauce (G) 24

Roasted Sirloin, Braised Beef, Roscoff Onion, Tender-
stem Broccoli, Peppercorn Sauce, Gratin Potato (GFO) 25

Roasted Parsnips, Jerusalem artichoke Puree,
Grilled Chicory, Salsa Verde, Parsnip Crisps (GF). 19

Cod Loin, Butternut Squash, Juniper Berry Jus, Salt
Cod Fritter, Pickled Samphire (GFO) 20

SMALL BITES

Asian Pork Ribs 8

Chorizo Arancini, Aioli, Parmesan 8

Bread Board, Hummus, Butter, Herb Oil &
Balsamic Reduction (GFO) 6

Cured Meats, Olives, Bread (GFO) 10

Nocella Olives 5

Beef Cheek Bon Bon, Pickled Cucumber & Chili (GFO) 8

SIDES

Seasonal Vegetables 5

Creamed Mashed Potato 4

Crown Gratin Potato 4

Triple Cooked Chips 4

Fries 4

Add Cheese 1.50

Please Advise Staff Of Any Allergies

There is no service charge added to your final bill