



À LA CARTE

We are Now Serving Sunday Roasts,
Get Booked in while you're here and join
us this Sunday!

Our Festive Menu Launches 17th
November Christmas and New Year's Eve
Bookings are Now Open.



For the Table Whilst You Browse ?

Smoked Whipped Cods Roe - 6 Sourdough and Crispy Chilli Butter - 5 Gordal Picante Olives - 4.5

STARTERS

Scotch Egg - 8.5

Chorizo scotch egg, fennel seed cream

Pork Belly Bites - 9.5

Crispy Pork Belly with hot honey

Scallops Rye Bay - 15

Celeriac puree and parma ham

Chicken Liver Parfait - 9

Topped with apricot jelly, served with toasted bread

Soup of the Day - 7.5

Served with sourdough and butter

Goat's Cheese - 9

Crispy filo wrapped goat's cheese, hot honey

Beetroot Hummus - 7.5

Served with Sourdough

Tempura Oyster Mushrooms - 8

Soy dipping sauce and miso mayo

MAINS

Catch of the Day - Market Price

Please ask for today's catch and preparation

Pork Belly - 21

Buttered mash, savoy cabbage, liquorice cream and crispy kale

Shepherd's Pie - 21

Slow roasted shoulder of lamb, buttered mash and kale

Pheasant Breast - 25

Pommes Anna, port jus and savoy cabbage

10 oz Fillet Steak - 40

Roasted vine tomatoes, parmesan fries, chestnut mushrooms with chimichurri or peppercorn Sauce

Chicken Supreme - 22 | 18

Roasted squash risotto, sage butter and whipped mascarpone | Veggie option available

Beer Battered Fish and Chips - 19

Served with pea puree, tartar and curry sauce

Thai Green Cauliflower - 18

Roasted cauliflower, satay noodles and pak choi

Add Chicken + 6

Smashed Brisket Burger - 18

Grilled brisket and chuck patty, American cheese, pickled shallots, slaw, brioche bun served with skin on fries

Upgrade to Loaded Fries + 4

Add Brown Sugar Bacon + 2

SIDES

Miso Grilled Hispi - 5 Mac and Cheese - 7 Maple Glazed Carrots - 5 Beer Battered Onion Rings - 5

Ranch New Potatoes - 5 Loaded Fries - 9 Truffle Parmesan Fries - 6

Please inform staff of any allergies or intolerances before ordering.



DESSERT



Panna Cotta – 9

Red wine poached pear, vanilla panna cotta and toasted Almonds

Crumble – 9

Apple, Plum and Pecan crumble with clotted cream ice cream

Sticky Toffee Pudding – 9

Served with toffee sauce and clotted cream ice cream

Vegan Dark Chocolate torte – 9

Rich dark chocolate torte with raspberry centre served with raspberry sorbet

Biscoff Affogato – 6

Clotted cream ice cream, caramel sauce and double shot of house espresso



CHILDREN'S *Mimosa* Menu

MIMOSA EST 2025

STARTERS

Beetroot Hummus – 6

Served with sourdough or vegetable batons

(G,SS,S) (V,VG)

Soup of the Day – 5

Served with sourdough and butter **(V,VG)**

Chessy Garlic Bread – 6

(G,D) (V)

MAINS

Crispy Fish Goujons – 9

Served with Chips and Peas **(G, F, D)**

Beef Burger – 10

Served with skin on fries and slaw **(G, D, E, S, M)**

Grilled Chicken – 10

Served with potatoes and seasonal veg **(D,S)**

Mac and Cheese – 9

Pasta in a creamy cheese sauce **(G, D) (V)**

DESSERTS

Vanilla Ice Cream (2 Scoops) – 5 (D)

Sticky Toffee Pudding – 6

Served with ice cream **(G,D,E,N) (V)**

Some of our dishes contain the following allergens

**G–Gluten, D–Dairy, S – Sulfates, F–Fish, MO–Molucs, C–Celery,
M–Mustard, LO–Lopin, SY–Soy, SS–Sesame, N–Nuts, CR –Crustacean,
P–Peanuts, E–Eggs**

or

Are suitable for vegetarian and vegans

V – Vegetarian, VG– Vegan