



NIBBLES

Mixed Marinated Olives *GA, DA, V* 4.95

Meze Olives, balsamic onions, roasted almonds and cornichons *GA, DA VGNA, V*, 4.95

Warm Flat Bread hummus, pesto and olive tapenade *GA, DA VGNA, V*, 6.45

Nachos toasted, tomato salsa, cheese and served with sour cream, *V* 7.45

Add jalapenos or guacamole 1 (each)

Pork Scratchings with warm apple sauce *DA* 5.45

STARTERS

Shell On Prawns brown bread, cognac and smoked paprika Marie rose *GA, DA* ½ pint 9.45 | pint 16.45

Breaded Whitebait devilled mayonnaise and brown bread *DA* 7.95

Coronation Chicken toasted almonds and warm flat bread *GA DA* 9.25

Smoked Mackerel Pate toasted sourdough, sweet pickled apple and celery *GA* 8.95

Gyozas with Asian dip Hoisin duck *DA* 7.95 or Vegetable and Spinach *DA* 7.95

Hot Honey and Whipped Goats Cheese Dip crispy bacon, chives and warm flat bread *GA, V* 8.95

CHEF RECOMMENDATION

Chargrilled 100z Sirloin Steak wild mushrooms, tomato and chips *GA, DA* 31.95

80z Rump Steak wild mushrooms, tomato and chips *GA, DA* 23.45

Enhance your steak | Peppercorn sauce 2.95 | Stilton butter 2.95 | Red wine sauce 1.95 | Onion rings 3.95

Ships Seafood Platter shell on prawns, crayfish, various smoked fish, crevettes, mackerel pate and cockles with various dips and brown bread *GA, DA* 24.95

Minted Lamb Chops Lebanese style Fattoush salad, sumac lemon and olive oil dressing, fried potatoes *GA, DA* 2 chops 22.95 3 chops 26.45

Swordfish and Tiger Prawn Skewers Asian slaw, coriander oil and fries *GA* 22.95

PUB CLASSICS

Battered Fish and Chips minted mushy peas and chunky tartare sauce *GA, DA* 15.45 | 19.45

Chicken Schnitzel topped with Caesar dressed baby gem and fries *GA DA* 19.75

6oz Wagyu Cheeseburger a toasted bun, melted cheddar, red onion, lettuce, tomato, peppercorn mayonnaise and chips *GA, DA* 18.95

Double up 23.95 | Treble 28.95 | add bacon 1.95 | add a hash brown 1.45 | add stilton 2.95

Venison, Red Wine and Thyme Stew puff pastry crown, new potatoes and tenderstem *GA DA* 19.75

Cauliflower, Red Pepper and Sweet Potato Achari Curry spiced rice and warm flat bread *GA, V, VGNA* 18.95

Plant-Based Vegan Burger red onion jam, lettuce, tomato, pickles, mayonnaise and fries *V, VGNA* 17.45

MAKE IT A FEAST

Tenderstem with Caper Butter *GA, DA, V, VGNA* 4.45 | **Cesar Salad** *GA, V* 4.45 | **Mixed Side Salad** *GA, DA, V, VGNA* 4.45 | **Bread and Butter** *GA, DA, V, VGNA* 1.45 | **Chips** *GA, DA, V, VGNA* 3.95 | **Fries** *GA, DA, V, VGNA* 3.95 | **Sweet Potato Fries** *GA, DA, V, VGNA* 4.95 | **Add Cheese** *GA, V, VGNA* 1.45 | **Onion Rings** *GA, DA, V, VGNA* 3.95

ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerances or require information about our ingredients.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.



CHILDRENS

Cod Goujons and Chips *peas* GA 8.95

Cheeseburger Chips GA, DA 8.95

Sausages *chips and peas* GA, DA, V, VGNA 8.95

Margherita Pizza *fries or salad* 8.95

Meze *cheddar, cucumber, carrot, apple, hummus and Flat bread* GA, DA, V, VGNA 8.95

Children's Sunday Roast *with all the Trimmings (Sundays only)* GA, DA 11.95

CHILDRENS DESSERTS

Apple, Mango & Pineapple Crumble *Warm fruit crumble with a golden topping, served with vanilla ice cream, cream or custard.* GA, DA, V, VGNA 5.75

Double Chocolate Brownie *Warm rich brownie with chocolate sauce and vanilla ice cream* GA, V 5.75

Children's Churros *chocolate sauce and vanilla ice cream* DA 4.95

SANDWICHES

Smoked Salmon *cucumber and cream cheese* GA, DA 11.45

Vegan Beetroot, Hummus and Crispy Onions GA, DA, V, VGNA 9.45

Cod Goujons *Tartare sauce* GA, DA 9.45

Sausage and Red Onion Jam GA, DA, VGNA 9.45

Cheese and Pickle GA 9.45

BLT GA, DA 9.45

Coronation Chicken GA DA 10.95

Served on White Baguette or Brown Torpedo (Gluten Free Bread Available)

A PERFECT FINISH

Apple, Mango & Pineapple Crumble *Warm fruit crumble with a golden topping, served with vanilla ice cream, cream or custard* GA, DA, V, VGNA 5.75 | 8.95

Double Chocolate Brownie *Warm rich brownie with chocolate sauce and vanilla ice cream.* GA, V 5.75 | 8.95

Jamaican Ginger Pudding *Sticky ginger pudding, finished with spiced toffee sauce and honey and ginger ice cream.* V 8.95

Ship's Strawberry Pavlova *Crisp, cloud-like meringue with Chantilly cream, fresh strawberries and strawberry coulis.* GA, DA 5.75 | 8.95

Cookie Monster Sundae *A proper cookie lover's sundae: vanilla ice cream and cookie dough ice cream, cookie dough pieces, chocolate sauce and whipped cream.* 7.45 | 12.85 *Perfect for sharing*

Selection of Cheese & Biscuits *A generous selection of cheeses served with biscuits* V 11.95 *Add port* 4.95

Ice Creams *Choose from vanilla, strawberry, chocolate, mint chocolate, salted caramel, honey and ginger or honeycomb.* V 2.45 *per scoop*

Sorbet *Ask about today's refreshing sorbet flavours.* 2.45 *per scoop*

AFTER DINNER DRINKS

Liqueur Coffee *freshly brewed coffee finished with your choice of liqueur and cream*

Espresso Martini *vodka, coffee liqueur and freshly brewed espresso*

Americano, Cappuccino, Espresso, Double Espresso, Latte, Flat White

Tea, Earl Grey Tea, Peppermint Tea, Green Tea

Hot Chocolate, Mocha