

STARTERS

Homemade soup of the day 3.99

With bloomer bread and butter

Breaded calamari† rings 5.29

With a red pepper & sweet chilli dipping sauce

Welsh rarebit with mushrooms 4.79

On toasted bloomer, with dressed watercress

Severn & Wye smoked salmon† 5.29

With a horseradish & dill crème fraîche mayonnaise and brown bloomer bread and butter

Crispy breaded garlic mushrooms 3.79

With mayonnaise

Prawn† cocktail 4.99

With bloomer bread and butter

Chicken liver pâté 5.29

With a cherry compote and toasted brown bloomer bread

Chicken wings 4.99

Eight wings, served with your choice of piri-piri, glazed BBQ or red pepper & sweet chilli dipping sauce

House sharing platter 8.49

Chicken wings, onion rings, garlic bread, crispy breaded garlic mushrooms, rosemary-salted fries and chicken nuggets – all served with glazed BBQ and piri-piri sauces

Antipasti board 8.49

A mix of salami and cured meats, served with olives, cherry tomatoes, grilled halloumi, hummous, white bloomer bread, balsamic vinegar and cold pressed rapeseed oil

MAINS

The Classics

Slow-cooked lamb shank 11.99

With champ mash, peas, Chantenay carrots, fine beans and broccoli in a rich gravy

Breaded Whitby scampi† tails 8.79

With triple-cooked chips, tartare sauce and your choice of peas or mushy peas

Rib combo

Half a rack of pork ribs served with your choice of steak or chicken, and triple-cooked chips, peas, coleslaw, half a thyme-grilled tomato and onion rings

With 8oz Black Angus rump steak 14.99

With chicken breast 12.49

British beef & ale pie 10.99

Created by Tom Kerridge and his team at the Hand & Flowers – caramelised British beef shin slowly cooked in a rich IPA gravy, with a crisp polenta and hot water pastry crust, champ mash, peas, Chantenay carrots, fine beans, broccoli and gravy

Large fish† and chips 9.99

Hand-battered cod with triple-cooked chips, tartare sauce and your choice of peas or mushy peas



Hunter's chicken 9.79

Chicken breast, topped with streaky bacon, in a smooth BBQ sauce, topped with mature Cheddar and served with triple-cooked chips, peas, coleslaw, half a thyme-grilled tomato and onion rings

Traditional sausage and mash 8.79

Suffolk pork & parsley sausages, champ mash and a beef dripping gravy, topped with crispy shallots

Caesar salad

Baby gem lettuce with Italian hard cheese, croutons and a drizzle of creamy Caesar dressing

With chicken and bacon 8.99

Vegetarian 7.49

Chef's Selection

Sea bass† fillets 11.99

With pesto-infused mash, Chantenay carrots, fine beans, broccoli and roasted cherry tomatoes

Mixed grill 14.99

Suffolk pork & parsley sausage, 5oz steak, chicken breast, gammon steak, black pudding and a fried free-range egg – served with triple-cooked chips, Paris brown mushrooms, peas and half a thyme-roasted tomato

Sizzling fajitas

With warm flour tortillas, served with grated mature Cheddar, smoky tomato relish and sour cream on the side

With spiced chicken strips 10.99

With spiced steak strips 11.99

Chicken supreme 10.29

Chicken stuffed with tarragon and Paris brown mushrooms, served with Chantenay carrots, fine beans, broccoli, roasted cherry tomatoes, peas, sea-salted-&-thyme-sautéed potatoes and red wine & tarragon sauce

Spicy aubergine & roasted beetroot curry 8.49

Our award-winning curry is served with lemon-scented basmati and wild rice, plus a cooling spring onion topped raita

Salad Niçoise

Olives, red onion, hard-boiled egg, fine beans and baby potatoes, on a mixed-leaf salad

With grilled halloumi 8.79

With salmon fillet 10.79

With chicken 10.29

Seafood† puff pastry 8.79

Prawns, smoked haddock and salmon in a creamy white wine sauce, in an open puff pastry case, served with Chantenay carrots, broccoli, fine beans, roasted cherry tomatoes and sea-salted-&-thyme-sautéed potatoes

Mac and cheese 7.99

Served with a fresh, crisp, dressed salad and garlic bread

Add bacon for just £1.00

BURGERS

All our burgers are served in a seeded bun, with salad and mayonnaise, plus rosemary-salted fries, relish and coleslaw on the side

Add another burger or chicken breast for £1.50

Classic chicken burger 8.99

Southern-fried chicken burger 8.99

Tender spicy-coated chicken breast

Pumpkin, smoked Cheddar, thyme & chilli burger 8.79

Cheddar & smoked bacon burger 9.49

Beef burger, topped with mature Cheddar and streaky bacon



BBQ pulled pork burger 9.99

Beef burger, topped with a layer of tender BBQ pulled pork



Why not try your burger solo.

Your choice of burger out of the bun – with a fresh, crisp, dressed salad

STEAK HOUSE

THE STORY BEHIND THE STEAKS

We source our Black Angus beef from grass-fed, pasture-reared cattle, which provides fine marbling throughout the meat and enhances its flavour profile. Our sirloin, rump and rib-eye steaks are carefully aged for a minimum of 28 days, to maximise taste and quality.

Just let your server know how you like your steak cooked.

We recommend our full-bodied Malbec, La Folia, Mendoza as the perfect companion to your steak

CHOOSE A CUT OF STEAK

7oz fillet 15.49

21-day-aged steak, tender and lean, with a delicate flavour – exceptional when served rare

10oz rib eye 15.49

Succulent and intensely flavoursome, ideally cooked medium or above to release the flavour

8oz sirloin 12.99

Beautifully tender and juicy, sirloin is perfect served medium rare

8oz rump 11.29

Big and full of flavour, this versatile cut can be cooked any way you like

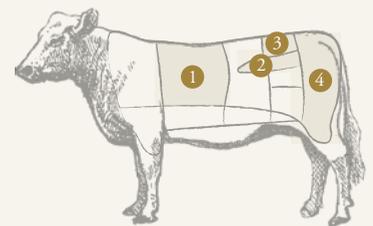
Our Black Angus beef steaks are served with triple-cooked chips, Paris brown mushrooms, a fragrant thyme-roasted tomato and a fresh watercress garnish



Why not try your steak solo?

Your choice of steak – with a fresh, crisp, dressed salad 

WHAT COMES FROM WHERE?



1 Rib eye 2 Fillet 3 Sirloin 4 Rump

CHOOSE A TOPPING

Tarragon butter  Peppercorn sauce 

Honey BBQ rub  Diane sauce

Garlic & parsley butter 

ADD SOMETHING EXTRA

Calamari† rings or breaded scampi† 2.49

SIDES

Triple-cooked chips **V** 2.79

Rosemary-salted fries **V** 2.79

Onion rings **V** 2.99

Bloomer bread and butter **V** 1.00

Seasonal vegetables **V G** 2.79

Dressed side salad **V G** 2.79

Garlic bread **V** 2.79

Add mature Cheddar for an extra 50p

SANDWICHES & JACKET POTATOES

AVAILABLE UNTIL 5PM, MONDAY – SATURDAY

Sandwiches

All of our sandwiches are freshly made to order and served with coleslaw and a dressed mixed-leaf salad. Choose white or brown bloomer bread. Non gluten containing bread is also available – please ask your server for details

Chicken & smoked bacon 5.49

With mayonnaise

BBQ pulled pork 5.49

With mature Cheddar and sweet apple sauce on toasted bloomer

Triple-decker club 5.49

With tender chicken, streaky bacon, lettuce, tomato and mayonnaise, in toasted bread

Brie, roasted red onion & cherry tomato **V 4.99**

With smoky tomato relish on toasted bloomer

Honey-roast ham & mature Cheddar 4.99

With caramelised red onion chutney

Severn & Wye smoked salmon† 5.79

With horseradish & dill crème fraîche mayonnaise and fresh watercress

Hand-battered fish† fingers 4.99

With tartare sauce

Soup and a sandwich

Add soup to your choice of sandwich for an extra £1.69

Jacket Potatoes

Crisp and fluffy British jacket potato, served with coleslaw, a dressed mixed-leaf salad and butter

Mature Cheddar **V G 4.79**

Add baked beans for an extra 50p

Prawns† **G 4.99**

With a house cocktail sauce

Tuna† mayonnaise **G 4.99**

BBQ pulled pork **G 4.99**

With sour cream and chives

DESSERTS

Chocolate brownie flower pot **V 4.99**

Chocolate brownie, chocolate mousse and edible chocolate soil, served with clotted cream ice cream and topped with chocolate sauce

Sticky toffee & date pudding **V 4.99**

Served warm with clotted cream ice cream

Chocolate sundae **V 4.99**

Chocolate-coated popcorn, chocolate and clotted cream ice creams, pieces of chocolate fudge cake, whipped cream and chocolate sauce

Kentish apple & blackberry crumble pie **V 4.49**

Served warm with custard

Bakewell tart **V G 4.49**

Served warm, with double cream and warm cherry compote

Baked Alaska **V 4.49**

Vanilla bean ice cream on a sponge base, encased in meringue, with a warm cherry compote

Millionaire's caramel cheesecake **V 4.99**

Sprinkled with chocolate-coated toffee popcorn and served on a drizzle of gooey toffee sauce

Luxury dairy ice cream and sorbet **V G 3.99**

Your choice of three scoops from the following delicious flavours: Clotted cream · Chocolate · Lemon sorbet · Maple and walnut

Triple-chocolate brownie **V 4.99**

Served warm, with chocolate ice cream and chocolate sauce

*If you buy this dessert, we will donate 20p on your behalf to Macmillan Cancer Support**

**WE ARE
MACMILLAN.
CANCER SUPPORT**

British cheese board and crackers for one **V 5.49**

A tasty mix of mature Cheddar, Lancashire blue and soft, creamy Brie – with grapes, celery and caramelised red onion chutney

Our children's menu is full of little dishes for little appetites, as well as puzzles and colouring-in to keep them entertained. Just ask your server