

2 COURSES £14.99
3 COURSES £17.99

STARTERS

Homemade soup of the day

With bloomer bread and butter

Chicken liver pâté

With a cherry compote and toasted brown bloomer bread

Roasted aubergine

Stuffed with ratatouille in a rustic tomato sauce and topped with a garlic & parsley crumb. Served with a dressed salad garnish, with toasted mixed seeds

Crayfish & prawn cocktail†

With baby gem lettuce, house cocktail sauce and brown bloomer bread and butter

MAINS

Hand-battered fish and chips†

A large skinless cod fillet, with triple-cooked chips, tartare sauce and your choice of peas or mushy peas

Sea bass & scallop risotto*‡

Grilled sea bass fillets and pan-fried scallops, served over a smooth and creamy prawn, pea & chive risotto

Cheddar & smoked bacon burger

Beef burger, topped with mature Cheddar and streaky bacon, with burger relish on the side. Served in a brioche bun, with salad and mayonnaise, plus rosemary-salted fries and coleslaw

Chicken, rosemary & ricotta ravioli

Large ravioli stuffed with chicken, rosemary and ricotta, with roasted cherry tomatoes and olives in a basil pesto. Topped with rocket and Italian hard cheese

Spicy quinoa burger

Pepper, onion, edamame beans, spinach, jalapeños and lime-flavoured radish, in panko & sesame seed breadcrumbs, with spicy kimchi ketchup. Served in a brioche bun, with salad and mayonnaise, plus rosemary-salted fries and coleslaw

8oz sirloin steak


28-day-aged steak, cooked to your liking, served with triple-cooked chips, Paris brown mushrooms, a thyme-roasted tomato and a fresh watercress garnish

British beef & ale pie*

British beef in Ruddles ale gravy, in a hot-water pastry, with champ mash, peas, carrots, fine beans, broccoli and gravy

Freshly grilled halloumi

On a mix of roasted butternut squash, red onion, red and green peppers and baby potatoes, mixed with asparagus, broccoli and a house dressing

Vegan option also available 

MOTHER'S DAY ROASTS

Enjoy a delicious traditional roast, served with all the trimmings: fresh seasonal vegetables, large Yorkshire pudding, crisp roast potatoes, mash and gravy

*For £1.00 each, add extra:
roast potatoes, Yorkshire pudding,
cauliflower cheese, pigs-in-blankets*

Roast beef

Half a chicken

Roast pork loin

Roast lamb shank

Roast beef rib

Roast beef & pork loin

Vegetarian option



DESSERTS

Millionaire's caramel cheesecake

Sprinkled with chocolate-coated toffee popcorn. Served on an indulgent drizzle of toffee sauce

Sticky toffee & date pudding

Served warm with clotted cream ice cream

Chocolate-orange profiteroles

With Beechdean chocolate ice cream

Triple-chocolate brownie

Served warm, with chocolate ice cream and chocolate sauce

20p will be donated to
Macmillan Cancer Support*



Classic banoffee pie

With clotted cream ice cream



Chocolate & coconut torte

On a crumbly nut base, served with Beechdean naturally vegan vanilla ice cream



Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

SP20385/187589

 Suitable for vegetarians.  Suitable for vegans. *Contains alcohol. †May contain fish bones or shell.

All weights are approximate prior to cooking. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which may not be listed on the menu. Please ask your server before ordering if you are concerned about the presence of allergens in your food.

*For every triple-chocolate brownie sold, £0.20 plus VAT will be paid to Macmillan Cancer Support (paid to Macmillan Cancer Support Trading Limited a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits) a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604).