



Garlic and herb marinated olives (GF/Vegan)	£4.95
Freshly baked ciabatta with balsamic and olive oil (GFA)	£4.65

STARTERS

Homemade soup with freshly baked bread (GFA)	£6.75
Traditional prawn cocktail, brown bread and butter	£7.50
Breaded whitebait, salad and tartare sauce	£7.35
Tomato, red onion, feta and basil bruschetta, rocket, balsamic	£7.75
Brixworth pate, toasted ciabatta, red onion marmalade	£7.65
Smokies, Smoked haddock, crème fraiche, cream, spring onions, cheddar, parmesan, bread (GFA)	£7.75

PUB CLASSICS

Burger of the month, brioche, lettuce, mayo, tomato, onion, slaw and chips (GFA)	£15.95
Homemade beef and ale pie, mashed potatoes or chips, vegetables (add stilton £1.25)	£15.95
Home cooked ham, two eggs, chips and mixed salad (GF)	£14.95
Beer battered haddock with chunky chips, mushy peas and tartare sauce	£15.50
Wholetail scampi, chunky chips, salad garnish and tartare sauce	£14.95
Aberdeen Angus sirloin steak, chips, grilled tomato, grilled mushroom, peppercorn sauce (GFA)	£24.75

SPECIALS

Please see our menu or blackboard for daily changes

DESSERTS

Chocolate and toffee tart with vanilla ice-cream (GF) (Vegan option available)	£7.35
Hot pudding with custard	£7.35
A trio of cheese with biscuits and caramelised red onion marmalade	£9.50
Homemade cheesecake with fresh cream (GF)	£7.50
Glazed lemon tart, raspberry sorbet, raspberry coulis	£7.35
A trio of dairy ice-creams with rossini curl wafers (GFA)	£6.50

**** THE STAFF ARE MORE THAN WILLING TO PROVIDE ADVICE ON FOOD ALLERGENS ****