



Sample Menu

STARTERS

Garlic and herb marinated olives	£3.95
Freshly baked ciabatta, balsamic and olive oil	£3.50
Homemade soup with freshly baked ciabatta	£5.85
Honey roasted beetroot, halloumi, spring onion and tomato bruschetta with balsamic dressed salad	£6.25
Homemade smoked mackerel, cream cheese and horseradish pate with toasted ciabatta	£6.25
Breaded whitebait on baby gem lettuce with a lime and chilli dip	£6.25
Homemade smoked chicken, ham hock and bacon terrine with cucumber salsa	£6.50
Thai style crab cakes with homemade sweet chilli sauce	£6.45

PUB CLASSICS

Beef burger, brioche bun, cheese, chilli jam, baby gem, red onion, mayo, tomato, coleslaw, chips	£13.00
Homemade beef, mushroom and ale pie, mashed potatoes or chips and vegetables (add stilton £1)	£13.45
Sugar baked ham, fried eggs, chunky chips, mixed salad	£11.95
JHB beer battered fish, chunky chips, crushed peas, tartare sauce	£13.45
Wholetail scampi, chunky chips and salad garnish	£12.50
8oz, 36day aged Aberdeen angus sirloin steak, chunky chips, creamy mushroom sauce	£19.95
Chicken, mushroom and stilton burger, baby gem, coleslaw, chips	£13.95
Vegan burger, vegan bun, charred beef tomato, pickled carrots, baby gem, onion chutney, chips	£13.95
Mushroom stroganoff with rice, mixed salad	£12.95
Medallions of pork fillet, black pudding, glazed apple and a cider jus. Baby potatoes and vegetables	£13.95
Sweet potato, butternut squash and spinach lasagne, mixed salad	£13.45

DESSERTS

Homemade chocolate brownie, chocolate and salted caramel sauce with vanilla ice-cream	£6.25
Warm treacle tart with lemon sorbet	£6.45
A trio of cheese, biscuits and onion marmalade	£8.95
Lemon meringue pie with pouring cream	£6.45
Warm raspberry and almond tart with vanilla ice-cream	£6.35
Chocolate & orange cluster: choc sponge, choc truffle, tangy orange centre & a profiterole	£6.50
A trio of dairy ice-creams with rossini curl wafers	£4.95