



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
A salad of grilled artichoke, beetroot, red onion, marinated olives, pine nuts and balsamic glaze	£6.00
Add toasted goats cheese	£1.25
Warm smoked mackerel on a spiced potato salad	£7.25
Breaded whitebait on baby gem lettuce with a lime and chilli dip	£6.25
Homemade chicken liver and champagne pate, red onion marmalade, freshly baked ciabatta	£6.35

PUB CLASSICS

Homemade beef burger, brioche bun, cheese, chilli jam, baby gem, mayo, tomato, coleslaw, chips	£13.00
Homemade beef and ale pie, mashed potatoes or chips and seasonal 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
Homemade roasted vegetable jalfrezi, rice, salad garnish	£12.95
Wholetail scampi, chunky chips and salad garnish	£12.50
10oz bavette steak (best served medium rare), chunky chips, creamy mushroom sauce	£19.75
Chicken and chorizo tagliatelle in a tomato sauce, garlic bread	£13.95
Vegan burger, vegan bun, charred beef tomato, pickled carrots, baby gem, onion chutney, chips	£13.95
Homemade seafood fishcakes, sweet chilli dressing, mixed salad	£12.95

DESSERTS

Homemade chocolate brownie, chocolate sauce with vanilla ice-cream	£6.25
Homemade sticky toffee pudding with custard	£6.45
A trio of cheese, biscuits and onion marmalade	£8.95
Caramelised lemon tart with pouring cream	£6.45
Warm raspberry and almond tart with vanilla ice-cream	£6.35
A trio of dairy ice-creams with rossini curl wafers	£4.95

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

This menu will be regularly updated with new dishes