

small plates 3 for £16

black pudding bon bons
with apple and walnut salad and a seed mustard
£6.50

salmon & spring onion croquettes
with lemon & dill mayo
£6.50

chilli cheese on toast (v)
with pickled red onions
£6.50

crispy courgette & parmesan fritters (v)
with garlic dressing
£6.50

chicken goujons
with parmesan and garlic mayo
£6.50

slow cooked bbq ribs
with a side of coleslaw
£6.50

soups

roast tomato & basil (v)
with chilli oil & crisp croutons
£5.95

freshly made soup of the day
with locally baked bread
£5.95

breads

grilled garlic bread (v)
with parmesan and garlic mayo
£5.95

homemade grilled flatbread (vg)
with houmous, olives & harissa
£5.95

starters

beetroot carpaccio (v)
with goats cheese purée, confit tomato,
pickled shallots & crispy wafers
£7.50

fresh crab on toast
with raddish, chilli, coriander and lime
£7.50

asparagus and boiled hens egg (v)
served with shaved parmesan & croutons
£7.50

poached prawn & salmon cocktail
with dill & lemon mayo, cucumber ribbons & croutons
£7.95

pan roasted scallop
with roast & puréed celariac, remoularde,
blue cheese & rocket
£8.50

grilled minted lamb chops
with homemade flat bread, houmous & pomegranate
£9.50

sandwiches

all served with chips and coleslaw

grilled steak
with blue cheese, rocket and a red onion jam,
served on a sub roll
£10.95

crispy fried chicken wrap
with roast pepper, parmesan & garlic mayo
£9.95

triple decker club sandwich
with grilled chicken, bacon, avocado, tomato,
lettuce and garlic mayo
£9.95

breaded fish goujons
with mild cheese, tartare sauce and pickled onions
served on a soft white bloomer
£9.50

grilled homemade flatbread (v)
with houmous, courgette, red pepper & halloumi
£8.95

salt beef brisket
sourcroust, sweet pickles, hot mustard,
rubens dressing on an open toasted bagel
£9.50

salads

grilled chicken
with baby gem, confit tomato, croutons,
parmesan & garlic dressing
£9.50

grilled flat iron steak
with rocket, celariac & potato salad
with horseradish dressing
£10.50

poached salmon and asparagus
with cucumber ribbons, watercress,
tomato and garlic mayo
£10.50

confit tuna nicoise
with boiled hens egg, green beans,
tomatoes and olives
£9.50

classics

homemade beef burger
bacon, chilli cheese and chipotle
mayo on a brioche bun with chips
£12.95

gammon steak
with fried duck egg, pineapple
relish and chips
£12.95

breaded haddock
with chips, peas
and tartare sauce
£12.95

buttermilk chicken
with coleslaw, grilled corn,
twisted mayo & chips
£12.95

homemade lamb burger
with mint yoghurt, cucumber,
feta, pickled chilli & chips
£12.95

mains board

grilled beef bavette
with crushed potato, grilled mushroom,
onion rings and a peppercorn sauce
£17.50

roast free range chicken breast
with braised baby gem, peas,
potato & pancetta
£16.95

pan roast cod
with courgette, chilli, mint, spaghetti,
crispy potatoes & aioli
£16.50

roast lamb rump
with a warm fennel, potato radicchio salad
& salsa verde dressing
£18.50

slow cooked confit duck leg
with a broad bean, asparagus,
pea & puy lentil broth
£17.95

grilled sea bass
with herb tossed new potatoes
& a fennel, red onion & coriander salad
£16.50

finest quality grills

grilled salmon
with new potatoes
& hollandaise
£15.50

10oz flat iron
steak
with chips, garlic butter
and tomato
£16.95

8oz locally reared
fillet steak
with chips, garlic butter
and tomato
£28.50

tomahawk rib of
beef for two
with chips, garlic butter
and tomato
£55.00

grilled minted
lamb chops
with chips, garlic butter
and tomato
£17.95

bbq ribs &
buttermilk chicken
with corn, coleslaw & chips
£16.50

sauces

peppercorn | mushroom | blue cheese | bearnaise
£2.50

vegetarian

risotto primavera (v)
with peas, courgette, asparagus,
soft herbs & feta
£13.95

baked goats cheese roulade (v)
with beetroot, roast tomatoes
& toasted hazlenuts
£13.50

pasta puttanesca (v)
with tomatoes, peppers,
chilli, olives & basil
£12.95

california burger (vg)
chopped salad, apple slaw
& pickled chilli
£12.50

sides

hand cut chips
creamed mash
steamed greens
garlic creamed spinach
wild mushrooms
honey glazed carrots
£3.95

sunday lunch

served every sunday from 12 until it's gone!
locally reared roasts
£13.95
with roast potatoes, mash, seasonal vegetables,
yorkshire pudding and gravy
sunday roast sharing platter for two
£26.00
roast dinner with all the trimmings
and choice of two meats

desserts

peach ricotta & granola crumble
with vanilla ice cream
£6.50

lemon and raspberry cheesecake
served with fresh berries and sugar shards
£6.50

toffee crème brûlée
with caramelised banana
£6.50

one88 berry mess
with meringue, chantilly & strawberry ice cream
£6.50

warm chocolate brownie
with chocolate sauce and salted caramel ice cream
£6.50

regional and continental cheese
with crackers, chutney and pickles
£8.50