



TAKE AWAY MENU

Mon – Thurs 12 – 2.30 & 5.30-9.00pm Fri - Sat 10am – 9.00pm Sun 10am – 5.00pm

Bar snacks

Pigs in blankets, glazed pork chipolatas in honey and mustard	£5.00
Mozzarella sticks with a chilli dipping sauce	£5.00
Mac & cheese croquettes with a maple & bourbon BBQ sauce	£5.00
Panko breaded king prawns with a chilli & soy sauce	£5.50
Anchor fried chicken, panko breadcrumbs, parmesan, garlic aioli & hot sauce	£5.50

Starters

Buffalo chicken wings & blue cheese dip	£5.95
Basket fried Calamari with garlic mayonnaise, lemon & sea salt	£6.95

Sharing plates

Baked camembert with chutney & garlic pizza bread & sea salt (V)	£10.95
Cured & smoked, tapenade, artisan bread, olives, mozzarella	£12.95

Main course

Steak burger, ale onions, tomato chutney, brioche bun & French fries	£11.95
AFC, panko fried chicken breast, chipotle sauce, brioche bun & French fries	£11.95
Halloumi burger, red pepper hummus, brioche bun & French fries (V)	£11.95
Beef & blue cheese pie, mash or chips, minted peas & gravy	£12.50
Fish & chips served, pea puree, chunky chips, lemon & tartare sauce	£12.95
Smoked haddock, leek, garden pea risotto, poached egg & parmesan	£12.95
Gnocchi Sweet potato, mushroom, spinach, tomato, & rocket (V)	£12.95
Fish pie, thermidor sauce with chive, cheese mash & spinach	£13.95

Sides

Beer battered onion rings	£3
Creamed mash	£3
Chunky chips	£4
Cauliflower cheese & bacon	£4
French fries	£4

Children menu £6.95

Grilled pork sausage, chips & beans
Fish & chips with tartare sauce
Beef burger, chips & brioche

Puddings £5.95

Crumble of the day & proper custard	
Chocolate brownie with double chocolate sauce	
Bread & butter pudding with apricot & marmalade glaze	
Warm treacle tart	
Cheese plate chutney, crackers & grapes	£7.50

WINE LIST

Bottle

WHITE WINE

Pinot Grigio IGT Terra Nostra, Italy

Light and dry with a soft clean citrus finish

£16.95

Wildwood Chardonnay California, Valley Delta

A youthful wine, citrus, pineapple & ripened lemons, citrus finish & mild acidity

£16.95

Mirror lake Sauvignon blanc, Marlborough, NZ

Highly aromatic gooseberry flavour, clean bright apple finish, stunning

£17.95

Three Pillars Sauvignon Blanc, Australia

Organic, Fair Trade, GM free, Vegan, Vegetarian, Rich Guava, refreshing palette

£17.95

RED WINE

Hardys VR Merlot, Australia

Vibrant ruby colour, fruity full bodied flavours of red berry

£16.95

Three Pillars Australian Shiraz

Spicy peppery shiraz, young on the nose, easy drinking style

£16.95

El Cipres Malbec, Argentina

Dark fruit aromas and flavors with a hint of spice. really good wine, great with grilled rib steak

£18.95

Pinot Noir Chapel Hill, Hungary

£17.95

ROSE

Hardy's Rose

Classic Aussie rose packed full of berry flavous, easy drinking
Light, fresh rose delicate flavours

£16.95

Pinot Grigio Rosato Terra Nostra, Italy

Light, fresh rose delicate flavours

£16.95

Wildwood Zinfandel Rose, California, USA

Juicy ripe strawberries & incredibly moreish

£16.95

SPARKLING WINE

Romeo Prosecco Spumante, Italy

Intense floral, rich apple, lemon and grapefruit characters, full-bodied.

£21.95

Single serve Prosecco Spumante, Italy

Smooth, nice fresh peach aroma

£6.95

Loius Predrier, spakling wine, France

Dry, light, apples & grape, so much better than prosecco
Crisp elegant fruity medium wine, perfect on its own well chilled

£22.95

*MENU AND PRICES CAN BE SUBJECT TO CHANGE

**We also have a great selection of bottled beer, ciders, fever tree tonics and soft drinks
just ask when you call.**

SOME OF OUR MENU ITEMS CONTAIN ALLERGENS, INCLUDING, GLUTEN, NUTS, MILK, EGGS, FISH, SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES, SESAME AND LUPIN. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION

