

## STARTERS

Home Made Soup £6 [gfo]  
Bread Roll

Herb & Hazelnut Goats Cheese Salad £6 [v]  
Pickled Beetroot & Basil Oil

Tofu & Black Bean Enchilada £6.50 [v]/vgn]  
Gratin Mozzarella, Vegetable Crisps,  
Tomato Salsa

Continental Platter £7 [gfo]  
Salami, Parma Ham, Toasted Ciabatta, Olives,  
Pickles & Brie

Mussels £7 [gfo]  
Poached with Garlic, Shallots & Cream  
Served with Crusty Bread

Smoked Salmon & Prawn Salad £7 [gfo]  
Baby Blinis, Lemon Mayonnaise,  
Pickled Cucumber  
Crispy Capers

Duck Spring Roll £7  
Asian Salad, Hoi Sin & Sesame Dressing,  
Micro Coriander

**BOXED CAMEMBERT  
TO SHARE £14 [gfo]  
Confit Garlic, Red Onion  
Chutney & Dipping Breads**

a 10% discretionary service charge is added  
to tables of 8 or more. 100% of all our  
gratuities are distributed amongst all the staff

It is important that you notify us  
of any allergies or intolerances

## HOME MADE PIES £13

Slow Braised Beef & Shallot  
Chicken, bacon & Mushroom  
Spinach, Butternut Squash  
& Leek

all the above in a full puff pastry  
with mash, greens & gravy

Fish Pie Topped with Creamed  
Mash

### SIDES

Chips/Fries £3.00  
Sweet Pot Fries £4.50  
Onion Rings £3.00  
Bread & Oils £1.50 [pp]  
Pot of Olives £2 [pp]  
Garlic Bread £2.50  
Cheesy Garlic Bread £3.50  
Side Salad £3  
Peas, Bacon & Onions  
£3.50  
Broccoli & Parmesan £3.50  
Sautéed Greens £3.50  
Mash Potato £3  
Halloumi Fries £6

### KIDS MENU £6.50

Cod Goujons, Fries & Peas  
Sausage, Mash, Peas & Gravy  
Mini Beef Burger & Fries  
Cheesy Pasta & Herb  
Ciabatta

## Traditional Roast Dinner

Childrens Portion £1/2 Price\*

Matured Sirloin of Beef £16\*

Boneless Leg of Lamb £16\*

Duo of Chicken  
Chicken Breast & Confit Thigh  
£14\*

Trio of Meats £18  
[ Sirloin of Beef, Chicken & Lamb ]

All Served with Roast Potatoes,  
Seasonal Vegetables  
& Yorkshire Pudding  
[please ask about gf options]

Vegan Roast  
Butternut Squash, Mushroom &  
Nut Roast

**CHATEAUBRIAND  
AS A SUNDAY ROAST  
WITH ALL THE BEEF  
TRIMMINGS  
FOR 2 [£55]**



**MONDAY PIE NIGHT  
ADD A 125ML GLASS  
OF WINE  
OR PINT OF  
BEER , £14 FOR  
BOTH \*  
\*APPLIES TO OUR  
SELECTED  
WINE AND BEERS**

## MAINS

Seabass Fillet £19 [gf]  
Chorizo & Bean Fricassee, Crushed  
Potato, Wilted Spinach

Pork Rib Eye £16 [gfo]  
Pomme Anna, Pancetta, Hispi  
Cabbage  
& Crispy Leeks

Pan Fried Hake £18 [gf]  
Warm Potato & Samphire Salad,  
Mussels with Light Curry Sauce

Chick Pea & Sweet Potato Stew £14  
[v/vgn/gf]  
Lemon scented Rice, Vegetable  
Crisps, Herb Oil

Beer Battered Haddock & Chips £14  
Garden Peas & Tartare

## BURGERS

Beef Burger £10 [gfo]  
Streaky Bacon & Monterey Jack  
Cheese

HJ Big Burger £13 [gfo]  
Double Burger, Streaky Bacon  
& Monterey Jack Cheese

Spiced Chicken Burger £13  
Streaky Bacon & Lemon Mayo

Jerk Spiced Halloumi Burger £13 [v]  
Guacamole & Beef Tomato  
Spiced Aioli

All Burgers Served with Fries,  
& Loaded with Salad

## 28 DAY AGED STEAK

7oz Bistro Rump Steak £17  
Firm & Lean, Recommended Medium Rare

7oz Sirloin £22  
Firm & Juicy, Recommended Medium Rare

10oz Sirloin £27  
Firm & Juicy, Recommended Medium Rare

10oz Rib Eye Steak £26  
Has a Little Bit of Fat  
Helps Make it Succulent  
Recommended Medium  
[not available rare]

7oz Fillet £29  
The Most Tender Cut of Steak ,  
Recommended Rare

All Steaks Served with  
Roasted Tomato, Grilled Mushroom &  
French Fries

### SIDE SAUCES [GF] £2.50

Bearnaise  
Peppercorn  
Mushroom & Tarragon  
Blue Cheese Sauce  
Garlic & Herb Butter

- gf = gluten free
- df = dairy free
- v = vegetarian
- vgn = vegan
- vegan dishes can  
be made vegetarian  
please ask
- contain o = option