

## NIBBLES

Salt and pepper calamari, wasabi mayo  
6.95

Mixed marinated olives 3.95 (Ve)

Chipolatas, maple glaze 4.50

Freshly baked bread, olive oil & balsamic  
4.90 (Vg)

Giant scotched egg, brown sauce 9.95

Lazy Fondue, baked in the box  
camembert, crusty bread, celery &  
chutney 10.95 (Vg)

Cauliflower popcorn, harissa mayonnaise  
5.25 (Ve)



## STARTERS

SALT AND PEPPER CHICKEN WINGS, sweet  
chilli dip 8.00

WILD MUSHROOM, LEEK & SMOKED GARLIC  
RAREBIT on home toast 7.95 (Vg)

GRILLED BARREL AGED FETA AND  
PROSCIUTTO crostini, olives, sweet oregano and  
tomato sauce 8.75

DUCK AND ONION RILLETTE en croute  
5.95

SWEET TERIYAKI CAULIFLOWER WINGS  
7.95 (Vg)

OAK SMOKED SALMON, chargrilled  
asparagus, poached egg and chive Hollandaise  
9.50

## MAINS

'ROAST OF THE DAY' Please ask a member of the  
team for today's selection

ROAST BREAST OF DUCK, grilled peach, beetroot  
and goats cheese salad with blueberries, toasted  
pinenuts and balsamic 19.50

FISH AND CHIPS, battered cod, chips, mushy peas &  
tartare sauce 15.50 large / 12.50 small (Gf available)

100Z BACON CHOP, butter roasted fondant,  
Kauffman cabbage 16.00

CHICKPEA AND BUTTERNUT TAGINE, toasted  
almonds, curried citrus couscous 13.50 (Vg)

PAN FRIED RAINBOW TROUT, Warm salad of new  
potatoes, heritage tomatoes, cucumber, anchovies, crisp  
kale and basil oil 16.95

VEGAN BURGER, brioche bun, grilled vegan cheese  
and bacon, rocket salad and fries 14.95 (Ve)

CHICKEN AND HALLOUMI SKEWER, pita, sweet  
potato fries, house slaw 15.50

THE BEEF BURGER, cheddar cheese, onion rings,  
smoked bacon, chipotle mayonnaise & chips 15.50

8OZ SIRLOIN, vine tomatoes, chestnut mushrooms,  
chips, onion rings & a choice of sauce 27.95  
BEARNAISE / PEPPERCORN / GARLIC BUTTER / BLUE CHEESE

ONE PAN ZARZUELA, Spanish fish stew with tiger  
prawns, Scottish mussels, clams, squid, cod and gurnard,  
lightly spiced with fresh chilli and cream 19.95

CRISPY BEEF SATAY SALAD, lotus root crisps,  
blackened sesame 15.50

## SIDES

TRUFFLE FRIES 3.95

ROCKET,  
PARMESAN AND  
TOMATO 3.50

CHIPS 4.5

GARLIC AND CHILLI  
BROCCOLI 5.45

MASH 3.5

HOUSE SLAW 3.45

GARLIC BREAD 4.5

BREAD AND  
BUTTER 2.95

## A BIT OF NOSTALGIA

Classic and popular dishes from the past that we want to make last

Entree

½ DOZEN QUAIL EGGS, radish and  
watercress salad, tarragon dressing 8.50

DEVILLED LAMB'S KIDNEYS on toast 7.50

Main

CHICKEN CORDON BLEU, creamed mash, buttered fine  
beans 14.50

LEMON SOLE VERONIQUE, new potatoes, asparagus 24.95

Dessert

BANANA SPLIT, chocolate sauce 7.00

CAMBRIDGE BURNT CREAM and  
shortbread 7.00

## LIGHT LUNCHES & SANDWICHES

(SERVED FROM 12-5 )

BOMBAY BURRITO, curried mash, roasted cauliflower, spinach, pickled  
onion, coriander and mint dressing (Vg) 10.95

STEAK FRITES, seasoned fries, rocket & peppercorn sauce 12.50

HALLOUMI HUMMUS AND ROAST PEPPER CLUB SANDWICH (Vg)  
10.45

SMOKED HADDOCK & SALMON FISHCAKE, tomato and rocket  
salad, dill and caper dressing, lemon, a few fries and tartare sauce 11.50

CHEDDAR CHEESE & PICKLE SANDWICH (Vg) 8.50

FILLET AU FISH BARM, tartare sauce 9.25

CLUB SANDWICH, chicken, bacon & mature cheddar cheese, lettuce,  
tomato 10.95

(ALL SANDWICHES SERVED ON YOUR CHOICE OF BREAD, WITH A SIDE OF FRIES)

## DESSERTS

ALL 7.00

POT AU CHOCOLAT, crispy biscuit (Ve)

STICKY TOFFEE PUDDING, butterscotch sauce & vanilla ice cream

WARM CHOCOLATE BROWNIE, toasted marshmallows and  
whipped cream (Gf)

SELECTION OF ICE CREAMS – 3 scoops  
VANILLA, CHOCOLATE, STRAWBERRY, HONEYCOMB

CAN'T GRUMBLE RHUBARB AND MARMALADE CRUMBLE  
to share 10.00

CHEESE SELECTION, crudities and biscuits 10.95

## CHILDREN'S MENU

(12 and under) ALL 7.95

CHICKEN KORMA and rice, naan

MAC AND CHEESE, parmesan crumb, garlic bread

CHEESE BURGER & fries, tomato salad

CHICKEN STRIPS, fries and leaves

SAUSAGE, MASH AND GRAVY, little pan of peas

HALLOUMI KEBAB, tomato and oregano sauce, chopped  
mixed salad (Vg)

COD GOUJONS, chips and mushy peas

Don't forget us on Sundays!

Lunch from 12pm.

Roast Sirloin of Beef, Yorkshire pudding and roast potatoes  
cooked in goose fat.

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. All prices include the chancellor's cut! On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service is always our priority.