



While You Wait.

Bread & Oils with balsamic vinegar & olive oil - £7.50 (GFA)(V)(DF)

Marinated Mixed Olives - £5 (GF)(V)(vg)(DF)

Chorizo pan fried with drizzle of honey - £5.50 (GF)

Appetisers

Soup - homemade soup served with, warmed sour dough bread - £6.50 (GFA)(V)

Wild mushrooms - Creamy Garlic mushrooms served on sour dough, with balsamic dressing - £7.50 (GFA)(V)

Ardennes pâté - with fennel marmalade, pickled vegetables, balsamic dressing & toasted sour dough bread - £8 (GFA)

Salt & Pepper squid - Breaded squid served with salad garnish and citrus mayonnaise - £8 (DFA)

Whitebait - Breaded whitebait Served with salad garnish and a citrus mayonnaise - £7.50 (DFA)

Pan fried scallops - Served on a parsnip purée, topped with pomegranate pearls & salted parsnip crisps - £12 (GF)(DF)

Sharing Camembert - Baked garlic & rosemary infused camembert served fennel marmalade & chefs selection of rustic bread - £15 (GFA)(V)

Sharing antipasto - chef's selection of meats, mozzarella & rustic croutons, topped with herb oil & fresh basil - £16 (GFA)(DFA)

Pub Classics

Hand Battered Fish & Chips - fresh haddock in crispy beer batter, served with hand cut chips, minted mushy peas, homemade tartar sauce & fresh lemon - £16.50 (GFA)(DFA)

Handmade Pie Of the Day - short crust pastry pies (proper pie) served on savoy cabbage, tender stem & carrot, with chive mash & traditional gravy - £16.95

Blue Ball Burger - 8oz beef patty in a toasted bun, with chefs' paprika mayo, beef tomatoes, lettuce, maple bacon, jack cheese, finished with beer battered onion rings & seasoned fries - £16.50 (GF)(DFA)

Plant Burger - breaded lentil, carrot, Onion, burger patty served in a toasted bun with chefs' paprika mayo, jack cheese, beef tomatoes & lettuce, finished with beer battered onion rings & seasoned fries - £15 (VGA)(V)(DF)

Double up on burgers for £4

If you have any allergy or intolerance's, please speak to a member of the team before ordering.
Denote, (DF) Dairy Free / (DFA) Dairy Free Adaptable / (V) vegetarian / (VGA) Vegan Adaptable / (GF) Gluten Free / (GFA) Gluten Free Adaptable, some dishes may contain traces of nuts.

Mains

Rolled Pork Belly – packed with Chorizo, carrot & onion, abed braised red cabbage & tender stem, served with dauphinoise potatoes & chefs apple jus - £18 (GF)(DFA)

Beetroot & Butternut squash wellington - chunky beetroot and butternut squash in a sweet balsamic chutney, wrapped in a golden baked puff pastry served with season cabbage, tender stem and new potatoes - £16.95 (VG)(V)(DF)

Ravioli – handmade Butternut Squash and Ricotta ravioli, in fresh arrabiata sauce, finished with chives & garlic ciabatta - £16.50 (V)

Mixed Seafood pie - fresh mixed seafood, tossed in a creamy white wine bisque & topped with mash, finished with seasonal cabbage & tender stem - £17 (GF)

Thai Salmon – Pan fried salmon supreme, based in butter & ginger, in Thai red sauce abed egg noodles & chargrilled Pak choi - £16.50 (DF)

9oz Ribeye – based in butter & rosemary, served with grilled tomato, mushroom, onion rings & hand cut chips - £28
Add Peppercorn/Garlic butter/Blue cheese - £3.00 (GFA)(DFA)

Side Orders

Seasonal vegetables £5

Chunky Chips £5

Side Salad £5

Seasoned Fries £5

cheesy fries £5.50

Truffle fries £6

Dauphinoise £5

Sweet Potato fries £6

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