



A La Carte Menu served from 5pm (all day Friday/Saturday)

Starters

Homemade soup of the day - *bread & butter* VE/GFA £5.50

Butterbean puree and pea shoots - *on toast* VE/GFA £6.95

Honey and rosemary studded baked

Camembert - *ciabatta* GFA £7.50

Black pudding & bacon stack - *dijon mayo*,

oatcake DFA £7.95

Homemade smoked mackerel pate - *toast*

GFA £7.50

Prawn cocktail - *bread & butter (contains*

vodka) GFA DFA £7.95

Scampi and tatar Sauce DF £7 **Main**

£12.50

Gravadlax- *home vodka cured salmon/oat-*

cake/horseradish cream £6.50

Garlic confit with mushrooms on toast-

mushrooms, confit garlic, goats cheese, honey

& balsamic on rye oast GFA £7

Pub Classics

Beer battered fish - handcut chips, mushy/garden peas VEA DF **sml** £9.95 **lrg** £14.50

Homemade pie of the week - handcut chips/mash, mushy/garden peas VEA DF £13.50

Home roast ham & eggs - handcut chips GF DF **sml** £9.95 **lrg** £11.95

Egg & handcut chips GF DF **sml** £7.95 **lrg** £10.95

Sausage & champ & veg GF VEA £12.95

Handmade Burgers/Wraps

Beef - *burger sauce & pickle* DF ~Chicken- *ask to make it Bang Bang (spicy)* DF

~ Beefless- *burger sauce & pickle* VE - *all come with fries, slaw & onion rings*

GFA £12.95

Add Cheese, vegan cheese £1.50 Add bacon, vegan bacon £2.00

Tortilla wrap with salad & Spicy chicken/fish/shawarma lamb/halloumi or

khmer beef/tofu - *all come with fries, slaw* GFA VEA

£11.95

GF-gluten free GFA-gluten free available V-vegetarian VE-vegan VEA-vegan available