

**Beer Snacks & Small Plates**

Homemade Scotch Egg – Traditional or Blood & Apple	£5.00
Dingley Dell Pork Sausage Roll	£3.25
Heritage Tomato Salad with Basil & Buffalo Mozzarella	£6.50
Wild Mushrooms on Toast with Garlic, Shallots and Cream	£6.50
King Prawns with Chilli, Garlic & Lemon Dressing on Toasted Sourdough	£7.00
Charcuterie Board of Bayonne Ham, Dry Rosette Sausage & Smoked Montbeliard Served with Sourdough Toast, Pickles & Pear Chutney	£8.00

**Roasts (All our roasts are served with all the trimmings, Yorkshire Pudding & Gravy)**

Slow Roasted Leg of Lamb	£15.00
Roast Pork Belly with Apple, Onion and Chilli Stuffing	£14.50
21 Days Aged Roast Sirloin of Beef	£15.00
Garlic & Thyme Roast ½ Free Range Chicken	£14.50

**Mains**

Cider Battered Haddock Fillet with French Fine Beans	£12.00
Aubergine Parmigiana with Homemade Tomato Sauce, Mozzarella served with Mixed Leaf Salad	£13.00
Beef Pie with Shortcrust Pastry Top served with Greens	£14.00

**Sides**

Savoy Cabbage with Garlic Butter	£4.00
Honey & Thyme Glazed Carrots	£4.00
Yorkie Pudding	£0.60
Roast Potatoes	£3.00
Tomato & Onion Salad	£3.00

**Desserts**

Ice Cream Selection (Vanilla, Chocolate, Honeycomb, Salted Caramel)	£4.50
Cheese Board: Stilton, Brie and Goats Cheese with Pear Chutney, Grapes & Oatcakes (For Two)	£8.00
Nutella & Oreo Cheesecake	£5.00
Sticky Toffee Pudding with Toffee Sauce and Salted Caramel Ice Cream	£5.00

Please note that our menu is made in house using fresh ingredients, this may mean that dishes are sometimes unavailable.

Let us know if you have any dietary requirements or allergies. Dishes may contain traces of nuts.

A discretionary service charge of 10% will be added to your bill. All of which goes to the staff.

Please note: For parties of four people or more, only two payment methods will be accepted