Bar Menu

**Small Plates**

Calamari 7.5  
chilli, fresh herbs, lime wedge

Sweet teriyaki beef 8

tender teriyaki beef, crisp seasonal leaf, blue cheese

Peking duck spring rolls 7.5

chilli, sweet chilli sauce

Whitebait 6.5

lemon wedge, tartre sauce

Fluffy chips 4

**Baguettes**

Hot roast of the day 11.75

Stuffing, Yorkshire pudding, horseradish / apple sauce

Fluffy chips, baby leaves

Mozzarella, tomato & pesto 9.5

Fluffy chips, baby leaves

Vegan cheese & tomato 9.8

Fluffy chips, baby leaves

Smoked Salmon & Cream Cheese 11.75

Fluffy chips, baby leaves

**Sharing Bar Boards for 2**

**Meat 17.5**

cider braised Cumberland sausage ring, honey roast ham, pate, chicken goujons

Sweet potato fries, olives, breads, olive oil & balsamic

**Fish 17.5**

mackerel pate, smoked salmon, whitebait, prawn cocktail

Sweet potato fries, olives, breads, olive oil & balsamic

**Vegetarian 16.5**

Vegetarian terrine, pan fried tofu, jalapeno peppers, falafel

Sweet potato fries, olives, breads, olive oil & balsamic

**Basket Meals**

Scampi 11.5

Chicken Goujons 11.5

All served with fluffy chips & mayo or tartre sauce

**Cheese board**

(caramelised red onion chutney, crackers, apple, celery)

Camembert, Long Clawson Stilton, Black Bomber, Rutland Red, Wensleydale with Cranberry

3 cheese selection £7

5 cheese selection £11

A discretionary 10% service charge will be added to each bill. All service charges go to our hardworking staff.

Head chef: Luke Booth