

Starters / Light Bites

ROASTED PEPPER & TOMATO SOUP (V, VG*, GF*) £6.5

Served with homemade herby croutons & basil oil

SOFT SHELL CRAB (GF)

Coated in our light & crispy tempura batter & fried, served on a bed of mixed leaves & dressed with a sticky sweet soy, ginger, garlic, chilli, lime & sesame sauce.

HOMEMADE SCOTCH EGG

Ask your server about today's Scotch egg flavour, served with mixed leaves & a spiced tomato ketchup

SALT & PEPPER SQUID (GF)

Lightly fried & finished with spring onions & chilli, served with a citrus & garlic mayo dip

CHEESE & PICKLE SKEWER

Ginger beer battered halloumi & breadcrumbed pickles fried & served with a tangy blue cheese dressing

Mains

CRUSTED SALMON FILLET £19

Parmesan, parsley & panko crusted salmon fillet served with garlic buttered crushed new potatoes, roasted Mediterranean vegetables, red pepper & tomato sauce

SLOW ROASTED PORK BELLY (GF*) £22

Served with bubble & squeak, Savoy cabbage, black pudding, crispy apple fritter, cider & pork sauce

PAN FRIED & ROASTED CHICKEN SUPREME

Served with cavolo nero & tenderstem broccoli pan fried with lemon juice, fondant potato & a tarragon cream sauce

ADMIRALS FISH PIE

White fish, salmon, smoked haddock, prawn & scallop poached in a parsley & white sauce, topped with a Cheddar mashed potato & baked. Served with seasonal greens & finished with a tempura oyster in its shell

HUNTERS CHICKEN SCHNITZEL

Flattened chicken breast coated in Japanese panko breadcrumb & fried until golden, topped with bacon, cheese & BBQ sauce then baked, served with house slaw, Cajun seasoned fries & onion rings

GAMMON, EGG & CHIPS (GF)

100z Gammon, honey, wholegrain mustard & Inch's cider sauce. Finished with a pineapple ring, fried egg & peas

STEAK & KIDNEY SUET PUDDING

Low 'n' slow braised chuck steak & lambs kidneys filled into homemade puddings & steamed, topped with caramelised red onions & more rich gravy. Served with buttery mash, seasonal

THE CLASSIC BEEF BURGER & FRIES (GF*)

DOUBLE UP FOR £4.5 VEGETARIAN/VEGAN OPTION - MOOVING MOUNTAINS PLANT BURGER Chargrilled steak mince patty, dill pickles, burger sauce, lettuce, tomato, onion, smoked bacon & melted American cheese, all in a toasted brioche bun, topped with crispy, freshly made onion rings

GREEK SPANAKOPITA (V)

Greek pasta dish containing layers of a sun blushed tomatoes, leeks, spinach & feta cheese between sheets of filo pastry then baked, served on a roasted red pepper & tomato sauce & finished with basil oil

HOUSE CHICKEN CURRY

Our locally loved, medium spiced curry sauce containing onions, garlic, spinach & peppers, finished with fresh coriander & chilli. Served with a garlic & coriander naan bread

FISH & CHIPS (GF*)

Haddock fillet coated in our signature cider tempura batter & fried, Served with peas, curry sauce or tartar sauce

BEEF LASAGNE

Chips, house slaw & garlic bread

GF (Gluten free) V (Vegetarian) VG (Vegan) * (available on request)

Sides

MAC & CHEESE £5.5 DIRTY MAC & CHEESE (BACON, ONION & MUSHROOM) £6.5 SIDE SALAD £5 GARLIC BREAD £4.5 / WITH CHEESE £5.5 SIDE OF ROASTED MED VEG £5,5

COLESLAW £2.5 CHIPS/FRIES £4.5 / WITH CHEESE £5.5 PARMESAN & TRUFFLE FRIES £6.5 SWEET POTATO FRIES £5 ONION RINGS £5.5

Please let us know if you have any allergies or dietary requirements, as not all ingredients are listed on each dish. Most of our dishes can be adapted, please check with your server for more details.

> All of our dishes are homemade & cooked to order with fresh ingredients, We ask you to please be patient as there might be a wait at certain times.

An optional 10% gratuity will be added to your bill (tables of 4 persons & above), we thank you in advance.