

Homemade Marinated Olives VG/GF Halloumi Fries, Sweet Chilli Sauce V/GF Baked Maida Vale Cheese, Sourdough, Port Chutney GF Option (For Two) Soup Of The Day served with Sourdough V Crispy Zucchini Chips, Sweet Chilli Dip VG/GF Beetroot and Pear Salad, Herb Dressing VG/GF (Add Blue Cheese £1) Mains	5.60 7.95 16.50 7.00 6.50 7.95
Siren Battered Haddock and Chips, Creamy Minted Peas, Charred Lemon, Tartare Sauce <i>GF</i> Dry-Aged Beef Burger, Heckfield Cheese, Burger Sauce, Gherkins & Skin-On Fries Cajun Southern Fried Chicken Burger, Lettuce, Tomato Relish, Garlic Mayonnaise Plant Based Burger, Beyond Meat Patty, Applewood Smoked Vegan Cheese, Skin-On Fries <i>V/VG</i> Roasts	17.99 16.70 16.50 15.25
Our roasts are served with Garlic & Herb Roasted Potatoes, Yorkshire Puddings, Cauliflower Cheese, Seasonal Vegetables and Rich Gravy (VG Option)	
Dry-Aged Sirloin of Beef Loin of Pork, Crackling Chicken Supreme Lamb Rump Mushroom Wellington V	22.50 18.95 17.95 27.95 15.95
Chunky Chips / Skin on Fries V/GF G+D Loaded Fries, Cajun Dusted Fries, Cabbage Slaw, Sriracha Mayo, V G&D House Salad V/VG/GF Chilli and Garlic Broccoli V/VG/GF	4.25 6.25 4.50 4.50
Desserts	
Apple Crumble with Vanilla Custard or Vanilla Ice Cream <i>GF</i> Sticky Toffee Pudding with Vanilla Custard or Vanilla Ice Cream <i>GF</i> Dark chocolate brownie with White Chocolate Shards and Vanilla Ice Cream <i>GF</i> Vanilla, Strawberry, Chocolate, Salted Caramel, Honeycomb <i>GF</i>	8.25 8.25 7.95
Mango Sorbet, Raspberry Sorbet <i>VG</i> Locally Sourced Cheese with Crackers, Chutney and Charred Apple <i>GF Option</i>	7.50 12.95



- ALLERGENS -

Speak to your server and they will give you our allergen list. Alternatively, feel free to scan this QR code for allergens and other menus. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.

MENU INDICATORS

GF = GLUTEN FREE DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN