

MENU

STARTERS

Deep fried brie, cranberry & orange chutney, pear salad (v) £7

Crayfish salad, romaine lettuce, charred asparagus, homemade seafood sauce £9

Minted lamb kofta, homemade tzatziki, romaine lettuce £7.5

Creamy wild mushrooms & pancetta, baked bloomer, stilton crumb £6.5

Slow cooked ham hock, carrot, mustard & honey terrine, piccalilli, herb crostini £7.5

MAINS

Sackville beef burger, smoked streaky bacon, melted emmental cheese, baby gem, tomato, homemade burger sauce, pickled gherkin, rocksalt & rosemary fries £17.95

Hanging cajun chicken skewer, sweet chilli mayonnaise, rocksalt & rosemary fries, homemade slaw, salad (GF) 17.5

Battered cod, chunky chips, minted garden peas, homemade tartare sauce, lemon wedge £18.5

Korean buttermilk chicken burger, melted emmental cheese, baby gem, tomato, pickled gherkin, korean sauce, rocksalt & rosemary fries £17.95

Mediterranean vegetable tart, roasted new potatoes, house salad, balsamic glaze (VE) £15

Goats cheese salad, beetroot, heritage tomatoes, balsamic glaze (V) (GF) £16.5

Chef's homemade pie, creamy mashed potato, seasonal vegetables, homemade gravy £17.5

Harissa lamb rump, bombay sweet potato, apricot & pomegranate salsa £18.95

Pork medallion, smoky paprika mashed potato, bacon, peas, baby onion cream sauce (GF) £16.95

Caesar salad, romaine lettuce, grilled chicken breast, creamy Caesar dressing, garlic croutons, shaved parmesan cheese, grilled lemon, cracked black pepper £16.5

FLAT BREAD

bbq marinated chicken breast, pepperoni slices, roasted red onion & sweet peppers, melted mozzarella & cheddar, rich tomato base

or

roasted mixed sweet peppers & red onion, sliced button mushrooms, balsamic glaze, melted mozzarella & cheddar, rich tomato base (v)

served with a side salad & crispy lattice fries £16.5

STEAKS

Fillet steak served sizzling on a hot stone for you to cook how you like at the table! Served with rosemary & rocksalt fries, dressed salad & your choice of peppercorn sauce or garlic butter (GF)

8oz £28 - 12oz £34

SIDES

Brioche garlic bread (V) £6 - Homemade onion rings (V) £5 - Bloomer, houmous, olive oil, balsamic (V) £6

SWEETS

Chocolate fondant, popcorn ice cream (V) (GF) (N) £7

Sicilian lemon cheesecake, blueberry compote, whipped cream £7

Summer berry sundae (VE) £7

Warm apple tart, crème anglaise, salted caramel sauce (V) (N) £7