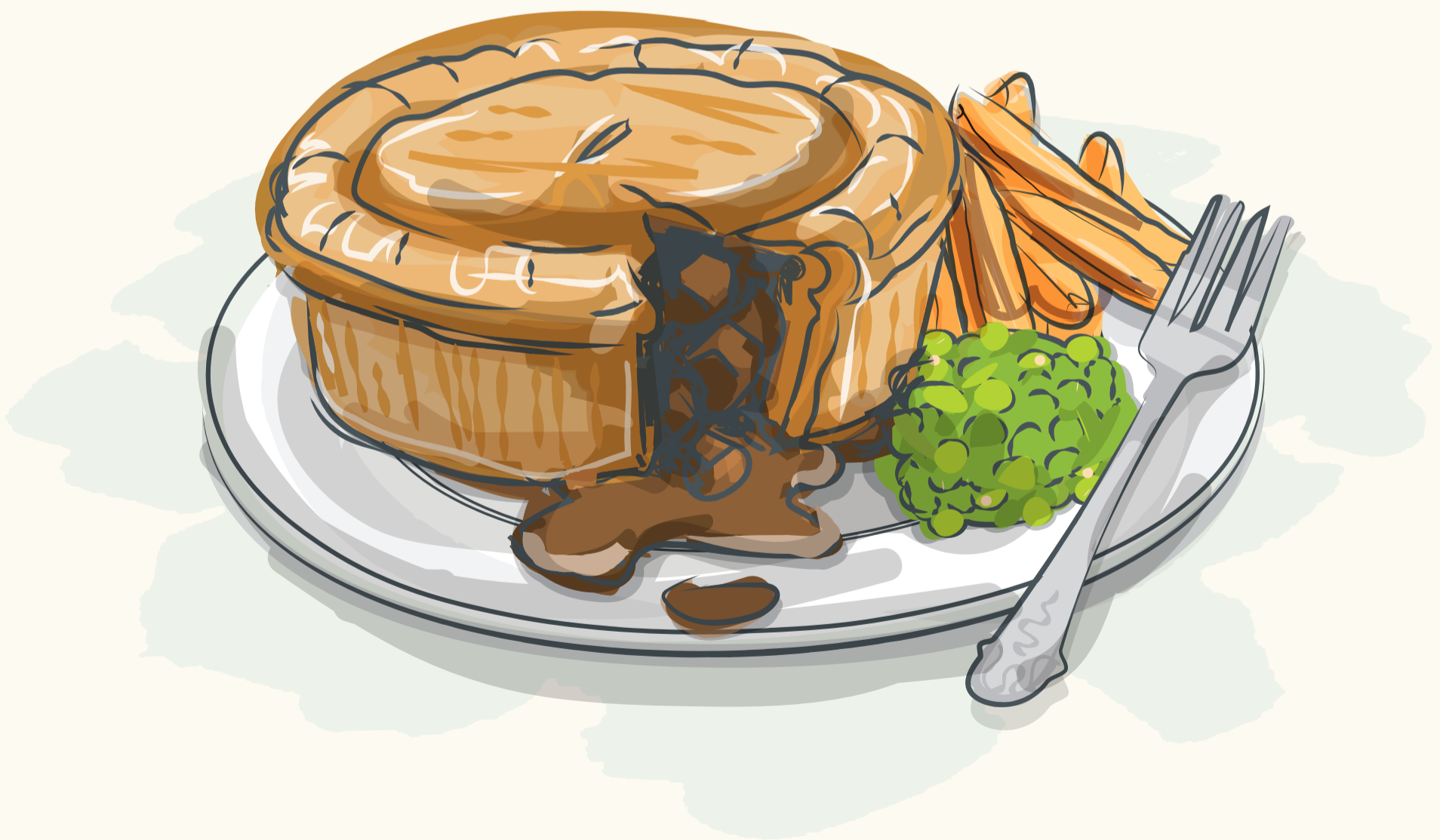


FROM OUR KITCHEN

Food Menu



Nibbles

BREAD & OIL (v)
Warm sourdough bread with balsamic vinegar and olive oil
2.95

FLATBREADS
Hand-rolled pizza dough topped with:
Garlic butter (v)
2.75

Mozzarella & Cherry tomato (v)
4.95

MIXED OLIVES (v) (gf)
Marinated in lemon and thyme
2.50

CHILLI PUFFS (v)
Sweet and spicy rice crackers
2.50

SNAFFLING PIG
Premium pork scratchings. Look out for different flavours available behind the bar
1.99

To share

THE DELI PLATTER
A rustic selection of prosciutto crudo, salame milano, coppa and olives, served with crusty bread, olive oil and balsamic vinegar
9.95

BOX-BAKED CAMEMBERT (v)
With toasted sourdough bread, celery sticks and balsamic onion chutney
8.95

THE PLOUGHMAN'S PLATTER
Ham hock & pea terrine, pork pie, a selection of English cheeses, warm sourdough bread, piccalilli and balsamic onion chutney
12.95

★ **SOUP OF THE DAY**
With warm rustic bread and butter
4.95

★ **CALAMARI**
With zesty garlic mayonnaise
5.95

HAM HOCK & PEA TERRINE
With sea-salted rosemary baked sourdough croutons and piccalilli
5.95

★ **STILTON & WALNUT SALAD (v) (gf)**
Mixed leaves, walnuts, Stilton and figs, with a pear & white balsamic drizzle
4.95

SOMERSET BRIE & ASPARAGUS SOUFFLÉ (v)
On a savoury cheese, leek & spring onion base, served with balsamic onion chutney
4.95

OAK-SMOKED SALMON & KING PRAWN COCKTAIL
With mixed leaves, carrot and cucumber ribbons, sea-salted croutons and Marie Rose sauce
5.95

★ **DIPPING CHICKEN PARMESAN**
Chicken breast in panko & parmesan crust, served with honey mustard dip and mango salsa
5.95

Mains

GRILLED OAK-SMOKED SALMON (gf)
Grilled salmon on crushed new potatoes, served with oven-roasted chantenay carrots and samphire
11.95

★ **BEER-BATTERED COD & CHIPS**

Battered by hand in chef's own beer batter, served with thick cut chips, mushy peas and tartare sauce
10.95

BANGERS & MASH
Dingley Dell Farm pork sausages blended with Ruby Porter ale, on a bed of horseradish mash with onion rings and gravy
Swap the meat for our Tomato & Mozzarella Sausages (v)
9.95

★ **GARDENER'S RISOTTO (v)**

Asparagus, broad bean and roasted garlic risotto, served with garlic flatbread
8.95

★ **SLOW-ROASTED BBQ CHICKEN**
British chicken breast wrapped in sweet-cured bacon, with pork & ale sausage stuffing. Served with Kentucky BBQ sauce, allotment slaw and tiger fries
11.95

SMOTHERED CHICKEN (gf)
Chargrilled British chicken breast in mushroom & leek sauce, served with glazed new potatoes, oven-roasted chantenay carrots and buttered greens
11.95

SPICED LAMB SHANK
Slow-cooked in a spiced Middle Eastern tomato & onion sauce, served with fruity tomato cous cous
14.95

★ **SHEPHERD'S PIE**

Perfect comfort food; slow-cooked lamb in rich sauce, topped with Cheddar mash. Served with oven-roasted chantenay carrots and buttered greens
8.95

Burgers

★ **HOUSE BURGER**
6oz British beef patty, smoked Cheddar and sweet-cured bacon in a brioche bun, with sticky BBQ relish, allotment slaw and thick cut chips
10.95

BLACK & BLUE BURGER
6oz British beef patty, flat mushroom and melted Stilton in a brioche bun, with sticky BBQ relish, allotment slaw and thick cut chips
10.95

MUSHROOM & MOZZARELLA BURGER (v)
In a brioche bun, with sticky BBQ relish, allotment slaw and thick cut chips
9.95

Grills

All our steaks are aged for a minimum of 21 days for superb flavour and tenderness, and are served with beer-battered onion rings, thick cut chips, flat mushroom and vine tomatoes

8oz SIRLOIN
15.95

10oz RIBEYE
18.95

Add peppercorn sauce, smoked or garlic butter to your steak
1.95

★ **CHARGRILLED BACON CHOPS**
Topped with a crunchy panko-crustured poached egg
11.95

Pies

Succulent slow-cooked fillings in handcrafted all-butter shortcrust pastry, topped with a flaky puff pastry lid. Served with chunky chips, garden peas and gravy

STEAK & ALE PIE
British steak and caramelised onions in rich Greene King IPA gravy
9.95

BRITISH CHICKEN, HAM HOCK & LEEK PIE
British chicken and ham hock in a creamy leek sauce
9.95

Sides

SAUTÉED FLAT MUSHROOMS (v)
2.45

SWEET POTATO FRIES (v)
2.95

SAUTÉED GREEN BEANS & PARMESAN (v)
2.45

THICK CUT CHIPS (v)
2.25

BEER-BATTERED ONION RINGS (v)
2.45

ROCKET & BEEF TOMATO SALAD (v)
2.45

Sandwiches

Served until 5pm

All served in farmhouse bread with a side of salad and chips

CHICKEN & BACON
Warm Red Tractor chicken breast and sweet-cured bacon
5.95

ALE-BATTERED COD FISH FINGERS
With mushy peas
6.95

★ **STEAK**
21 day aged rump steak, horseradish mayo and onion rings
7.95

SMOKED SALMON TOASTED BAGEL
Scottish smoked salmon and cream cheese
7.95

SAUSAGE & ONION
Dingley Dell farm pork & porter ale sausages and sautéed onions
6.95

Toasties

CHEESE & TOMATO (v)
Mature Cheddar and cherry tomato
6.95

TUNA MELT
Tuna mayo and mature Cheddar
6.95

SWEET-CURED BACON & CAMEMBERT
With cranberry chutney
6.95

Salads

Fresh mixed leaves and herbs, sea-salted croutons, colourful cucumber, carrot and fennel ribbons topped with your choice of:

GRILLED OAK-SMOKED SALMON FILLET
12.95

CHARGRILLED CHICKEN
9.95

MOZZARELLA & CHERRY TOMATO (v)
8.95

Desserts

★ **SALTED CARAMEL & CHOCOLATE BROWNIE FUDGE CAKE (v)**
Layers of chocolate brownie, salted caramel and chocolate fudge coated in chocolate fudge icing topped with brownie bits and salted caramel sauce
4.95

LEMON CUP CAKE
Lemon curd and sponge pudding with custard or Jude's vanilla ice cream
4.95

TRADITIONAL STICKY TOFFEE PUDDING (v)
Date and toffee sponge in sticky toffee sauce, served with creamy custard
4.95

★ **ETON MESS SUNDAE (v) (gf)**
Fresh strawberries, Jude's strawberry ice cream, whipped cream, soft meringue and strawberry sauce
4.95

★ **HONEY, FIG & PISTACHIO CHEESECAKE (v)**
With Jude's pistachio ice cream
4.95

BRAEBURN APPLE & BLACKBERRY CRUMBLE (v)
With all-butter rolled oat and golden syrup topping, served with creamy custard
4.95

Hot Drinks

ESPRESSO **CAPPUCCINO**
SINGLE 1.60 | DOUBLE 1.90 SMALL 2.10 | LARGE 2.40

MACCHIATO **FLAT WHITE**
SINGLE 2.00 | DOUBLE 2.40 2.40

AMERICANO **TEA**
SMALL 2.00 | LARGE 2.20 2.20

LATTÉ **HOT CHOCOLATE**
SMALL 2.10 | LARGE 2.40 2.20