



Snacks

- Scotch egg with HP brown sauce 4.25
- Corn chips with a cheesy fondue, sriracha sauce & guacamole 4.25
- Vintage cheddar sausage roll with HP sauce 4.25
- Spanish-style padron peppers 4.25^(VE)
- Warmed pulled pork pie with golden beetroot piccalilli 4.25

Starters & sharers

- Bread board - warm sourdough boule with butter 4.00 (V)
- Avocado Caprese with cherry tomato, mozzarella and dressed with lemon, basil & olive oil 5.75 (V)
- Atlantic prawn & avocado cocktail, served with croutons & Marie rose sauce 7.75
- Devilled whitebait served with tartare sauce 7.75
- Chicken wings in yakiniku BBQ glaze with Asian-style slaw 5.50
- Chilli non-carne soup with pumpkin seeds, crème fraîche & toasted sourdough 5.75 (V)
- To Share - Rosemary & garlic Camembert, baked in sourdough with celery 13.00 (V)
- To Share - Board of Calabrian cured meats, marinated tomatoes & olives with sourdough 14.50

Roasts

All our roasts come with a home-made Yorkshire pudding, roasted vegetables and braised red cabbage

- 21-day aged sirloin, roast potatoes, served with a red wine jus 16.75
- Carrot & Parsnip nut roast, roast potatoes and vegetarian gravy 13.25^(VE,N)
- Half Shropshire roast chicken, pig in blankets, roast potatoes, served with a chicken gravy 13.75
- Orange & whisky glazed gammon joint, roast potatoes served with a red wine jus 13.75
- Mixed - 21-day aged sirloin with orange & whisky glazed gammon, roast potatoes, with a red wine jus 16.00
- To Share - 21-day aged sirloin, half roast chicken, orange & whisky glazed gammon, pigs in blankets, roast potatoes, served with a red wine jus 33.00

Mains

- Fish & Chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce 12.95^(A)
- Handmade British beef burger in a brioche bun with bacon and melted cheese, with a gherkin & fries 12.95
- Sausage & Mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus 12.50
- Steak and mature cheddar cheese pie with red wine jus with mash or triple-cooked chips 12.50^(A)
- Vegan lasagna with butternut squash, peppers & courgette 11.00^(A,VE)
- Asian noodle salad topped with roasted cashews and a chilli, lime & ginger dressing 8.50^(VE)
- Chicken Caesar salad with gem lettuce, anchovies, shaved cheese, bacon, Caesar dressing & toasted sourdough croutons 10.25
- Baby kale salad, heirloom tomatoes, avocado, mozzarella with sunflower seed & herb dressing 9.25^(V)

Desserts

- Warm chocolate brownie with hazelnut ice cream 6.00^(V,N)
- Sticky toffee pudding with vanilla ice cream 6.00^(V,N)
- British cheese plate - Taw Valley Cheddar & Garstang Blue with biscuits, apple & fig chutney, celery & grapes 8.00^(V,N)

Sides

- Cauliflower Cheese 3.50
- Yorkey 0.50
- Side salad 3.50
- Sweet potato fries 3.75
- Seasonal Veg 3.50

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request.

(A) Contains alcohol, (V) Vegetarian, (VE) Vegan, (N) Contains nuts