



While you wait
Selection of country
breads, roasted garlic,
olive oil & olives
(2 persons) 4.50

DINNER

Starters

Soup of the day, crusty bread	5.25
Baked camembert, garlic ciabatta, red onion jam (to share)	14.95
Grilled goat cheese stuffed Portobello mushroom, fig purée	7.25
Lamb kofta, Greek Feta salad, Tzatziki yoghurt dressing	7.25
Shrimp & crayfish cocktail, Marie Rose sauce	7.25
Thai Spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	7.95
Salt and pepper calamari, sweet chilli jam	7.75

Tastes of Winter

Roast chicken, smooth mash, bread sauce, gravy	14.50
Tiger prawn, chorizo, garlic & chilli linguini	14.95
Thai spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	14.95

Mains

Trio of sausages creamed mashed potatoes, onion gravy	11.50
The Spring dirty burger, maple bacon, Gouda cheese drip, pickles, fries	13.75
South Indian butter nut squash, pumpkin & chickpea coconut curry, quinoa rice	13.50
London Pride battered fish & chips, mushy peas, tartar sauce	13.95
Lamb kofta, Greek Feta salad, Tzatziki yoghurt dressing	13.95
Slow cooked steak & Guinness pie, mashed potato	15.25
Smoked haddock & pea risotto, soft poached egg	14.50
Slow braised Welsh lamb shank crushed new potatoes, garlic green beans	16.50
Lentil, bean & mushroom Wellington, peppercorn sauce, buttered kale	13.50

CHARGRILL

10oz rib eye steak 23.50

8oz fillet steak 25.00

Choice of Stilton or Pepper sauce 1.00

Our 28-day aged British steaks come with chargrilled tomato and Portobello mushroom, fries

Sides all at 3.75

Cauliflower cheese

Honey glazed carrots
French fries

Chilli broccoli
Macaroni cheese

Crispy green salad

Ask for our
GF/DF
Menus