



While you wait...

Nocellara & Kalamata olives (pb)	4.5
Focaccia ; whipped basil butter (v)	4.5
Halloumi fries ; smoked paprika mayonnaise (v)	7

To Share

Rosemary & garlic camembert ; sourdough, red onion chutney	18
Charcuterie board ; British cheeses, continental meats, celery, olives, apple, focaccia crisps, red onion chutney	18

To Start

Soup of the day ; sourdough, whipped butter (v)(pbo)	7
Southern-fried crayfish ; pico de gallo, chimichurri	8.5
Lemon & thyme potted chicken ; radish, relish, focaccia crisps	8
Avocado & cucumber tartare (pb)	8
Beetroot carpaccio ; whipped feta, walnuts, honey (v)	7.5
Hoisin pork belly ; pak choi, spring onion, cucumber, sesame seeds	9
Fennel & orange salad ; cucumber, pomegranate, spring onion (pb)	7
Chorizo scotch egg ; smoked paprika mayonnaise, roasted red peppers, relish	9

Pub Classics

Brewpoint beer-battered fish & chips ; minted peas, tartare sauce, scraps	18.5
Chuck steak cheeseburger ; seeded maple bun, cheddar cheese, house sauce, relish, pickles; duck fat fries, salad	17.5
Crispy buttermilk chicken burger ; seeded maple bun, house sauce, relish, pickles; duck fat fries, salad	17.5
Beef & Anchorman ale pie ; buttery mashed potato, broccolini, Anchorman ale gravy	17.5
28-day aged 8oz Black Angus ribeye ; duck fat chunky chips, house tomato, roast mushroom, peppercorn butter	27.5
Honey roast ham ; fried egg, duck fat chunky chips, golden beetroot piccalilli	16

Mains

Lamb shank ; feta, olives, tzatsiki, sautéed potatoes, courgette, aubergine, roasted red pepper	28
Whole Cornish sole ; sautéed potatoes, lemon & caper butter sauce	24
Homemade chicken kiev ; mashed potato, broccolini, garlic butter	18
Beef shin ravioli ; beurre noisette, garlic mushrooms, Italian hard cheese, crispy shallots	16
Hoisin duck noodles ; courgette, pak choi, spring onion, mushroom, sesame seeds (pbo)	16
Sweet potato & harissa chickpea tartlet ; sautéed potatoes, Mediterranean vegetable salad (pb)	15.5
Chicken Caesar salad ; roast chicken supreme, cos lettuce, Caesar dressing, anchovies, bacon, croutons	18
Flammkuchen-style flatbread ; crème fraîche, avocado, halloumi, tomato, red onion, lettuce, basil, balsamic (v)	14
Waldorf salad ; baby gem, apple, celery, walnuts, grapes, mayonnaise dressing (pb)	14

Sides

Duck fat chunky chips (pbo) or fries (pbo)	5	Beer-battered onion rings	5
Truffle & Italian hard cheese fries	6.5	Seasonal vegetables (v)(pbo)	5
Sautéed potatoes (v)	5	Side salad (pb)	5

Sandwiches

~ Available 12pm - 4pm ~

Served on sliced sourdough bloomer with butter

BLT ; streaky bacon, house tomato, lettuce, mayonnaise	10.5
Cumberland sausage ; red onion chutney	10
Ploughman's ; mature cheddar, pickle, apple, lettuce (v)	10
Fish goujon ; cucumber, lettuce, tartare	11
Halloumi ; house tomato, lettuce, mayonnaise (v)	11
<i>Add soup of the day, chunky chips or fries to any sandwich</i>	+ 3.5

Puddings

Triple chocolate brownie ; vanilla ice cream (v)	8.5
Vanilla crème brûlée ; butter shortbread (v)	7.5
Sticky toffee pudding ; toffee sauce, vanilla ice cream (v)	8
Lemon meringue cheesecake ; strawberry coulis (v)	9
Apple pie ; Biscoff crumb, vanilla ice cream, apple crisps (pbo)	8.5
Ice creams & sorbets (v)(pbo) ~ <i>please ask for today's flavours</i>	<i>per scoop</i> 1.5
British cheeseboard ; crackers, celery, grapes, red onion chutney (vo)	12.5

Hot Drinks

Americano	3	Hot chocolate	3.5
Flat white	3.3	Birchall's teas	3
Cappuccino	3.5	Liqueur coffee	5.5
Latte	3.5	<i>Baileys, Disaronno, Kahlúa, Martell VS or Jameson</i>	
Mocha	3.7	Paddy & Scott's ethical coffee, blended with your choice of spirit and topped with indulgent double cream.	
Double espresso	2.9	<i>Dairy-free, soya and oat-based milk alternatives available on request.</i>	



LIGHT LUNCH MENU

Enjoy two courses for £14.95 or three for £17.95 every weekday from 12-4pm, choosing from a range of our house favourites made for smaller appetites.

Monday-Friday, 12-4pm



IT'S ALL GRAVY

Bring family and friends together and join us on Sundays to enjoy unlimited gravy and roast potatoes with every roast.

Sundays from 12pm



We believe in championing high-quality, seasonal and responsibly-sourced British produce to create exciting, flavour-forward dishes that offer exceptional taste and value - exceeding expectations on every occasion.

We are proud to have achieved the highest three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, recognising our dedication to outstanding quality with sustainability at the heart of everything we do.



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All offers subject to availability and terms and conditions, full details online.
(v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.