



DAIRY FREE MENU



SMALL PLATES

PORK CRACKLING 3.95

With warm apple sauce

DEEP FRIED CALAMARI 4.75

With lemon & garlic aioli

BUFFALO CHICKEN WINGS 4.75

Served with barbecue sauce

HONEY & MUSTARD SAUSAGES 4.50

Pork sausages glazed with honey & mustard

VEGAN VEGETABLE GYOZAS 4.75

With soy & stem ginger dipping sauce

DEEP FRIED WHITEBAIT 4.75

& homemade tartare sauce

VEGAN GNOCCHI 5.95

Gnocchi with cherry tomato sauce, dairy free cheese, wilted spinach, button mushrooms & pine nuts

TEMPURA RED MULLET 7.50

Tempura red mullet with homemade sweet chilli sauce & dressed Asian salad

MUSSELS 6.95

Mussels in a white wine, onion & garlic sauce served with bread

SPICED PARSNIP SOUP 5.50

With parsnip crisps & bread

PRAWN & CRAYFISH COCKTAIL 6.95

In Marie Rose sauce with granary bread

SANDWICHES & TOAST

SERVED MON-SAT 12 - 6PM

AVO & EGGS ON TOAST 7.95

Smashed avocado & poached eggs on toast with grilled tomato

Add Bacon chop £2.95

SANDWICHES 6.95

Sandwiches on either white or multi seed bread with salad & crisps

Ham, tomato & mustard mayo

Chicken & bacon with mayo & rocket

Prawn & crayfish in Marie Rose

Smoked salmon, cucumber & lemon mayo





MAINS

BACON BURGER 11.95

Prime steak burger with bacon served in a dairy free bun with salad garnish, relish, gherkin & chips

HAM EGGS & CHIPS 11.95

Hand carved ham, free range eggs, garden peas & grilled tomato

VEGAN COTTAGE PIE 11.95

Puy lentil, roasted squash & thyme in vegan gravy topped with mash & melted vegan cheese served with seasonal vegetables

RUMP OF LAMB 16.95

Pan fried rump of lamb with puy lentil, roasted squash, cabbage, pancetta & thyme cassoulet served with fondant potato & seasonal vegetables

CALVES' LIVER 15.95

Calves' liver & bacon served with new potatoes, seasonal vegetables & rich onion gravy

STEAKS & RIBS

All of our British, prime steaks are aged for 30 days & are served with chips, grilled tomato, mushroom & dressed rocket

8OZ RUMP 15.95 8OZ RIB EYE 19.95 8OZ FILLET 24.95

Add: Onion Rings 3.50

BARBECUE RACK OF RIBS 15.95

Rack of ribs simmered in barbecue sauce served with salad & chips

BEER BATTERED HADDOCK 13.95

Served with chips, garden or mushy peas & homemade tartare sauce

WHOLETAIL SCAMPI 12.95

Served with chips, salad & homemade tartare sauce

MUSSELS 13.95

Mussels in a white wine, onion & garlic sauce served with chips & bread

PRAWN & CRAYFISH SALAD 13.95

Prawn & crayfish salad in Marie Rose sauce served with granary bread



DESSERTS 6.50

APPLE & PEAR CRUMBLE

Apple & pear crumble with vegan ice cream

FRUIT SORBETS

Lemon, mango & raspberry sorbet with fresh fruit garnish

DAIRY FREE ICE CREAM

Vanilla ice cream with fresh fruit garnish

Please be aware we do not have designated equipment for allergen cooking