



Two Courses £23 Three Courses £26

Starters

Bowl of Soup & Homemade Bread

Feta Filo Parcel, In house Fermented Garlic, Chilli & Rosemary Honey

Smoked Mackerel & Horseradish Pâté, Homemade Bread & Dill Pickles

Buttermilk Marinated Chicken Wings & Buffalo Sauce

Marinated Aubergine, Ricotta & Chilli, Mint & Lemon Dressing

Mains

Stoppard's 7oz Rump Steak, Skinny Fries, Slow Roast Tomato, Watercress & Pepper Sauce
(Steak £2.50 Supplement)

Homemade Tagliatelle, Roasted Mediterranean Vegetable Sauce, Pecorino Romano & Basil

Crispy Belly Pork, Creamy Nduja Butterbeans, Roasted Marinated Peppers, Baby Spinach & Salsa Verde

Roasted Chicken Supreme, Fondant Potato, Braised Peas, Pancetta & Baby Gem Lettuce

Lemon & Fennel Cured Cod, Roasted Tomato, Courgette, Red Pepper & New Potatoes (£2.00 Supplement)

Shin Beef, Real Ale & Chestnut Mushroom Pie, Homemade Flaky Pastry, Chunky Chips, Peas & Gravy

Waggon's Beef or Crispy Chicken Burger, Onion Slaw, Dill Pickles
Barbecue Sauce & Fries (Add Bacon & Cheese £1)

Twice Baked Cheddar Cheese Soufflé, Creamy Spinach Sauce, Fries & Salad

Beer Battered Haddock & Hand Cut Chips, Chunky Tartar Sauce & Minted Mushy Peas

Side Orders

Mixed Seasonal Vegetables £3.50 • Beer Battered Onion Rings £3.50
Hand Cut Chunky Chips £3.50 • House Dressed Salad £3.50 • Fries £3.00

Please note set menu prices are per person. If choosing a one course meal this will be charged individually so prices may vary. All our products are locally sourced whenever possible. All food is freshly prepared to order so your patience is appreciated. If you have any allergies or dietary requirements, please let us know and we will do our best to adapt the menu to your needs.