

NIBBLES

Croquettes Maple smoked bacon and cheesey potato coated with crispy panko and served with Dijon mustard mayo	6
Halloumi Fries Golden-fried halloumi strips, accompanied with our home-made chilli jam (V, GF)	5.5
Sausage Roll Local pork sausage lightly seasoned and rolled with a crisp buttery puff pastry and home-made caramalised red onion chutney	6
BBQ Chicken Bites Chicken bites coated with a savory BBQ glaze, garnished with fresh spring onions, herbs and a hint of chilli.	6
STARTERS	
Soup of the Day Home-made soup of the day, accompanied by warm, crusty bread and butter (V) (GF Available)	7
Calamari Panko coated and fried until golden, served with spring onion, fresh herbs and a pot of garlic mayo	8
Chicken and Ham Hock Terrine Home-made terrine served with pickled vegetables and mustard mayonnaise (GF)	8
Sweetcorn Fritters Spiced and crispy with a hint of chilli, served with carrot, orange, toasted sesame seed, rocket and vegan lime mayo (V, Vg & GF)	7
Baked Whole Camembert for Two Served with apple, walnuts, grilled ciabatta and a pot of honey (V) (GF Available)	15

MAINS

10 oz Rump Steak		22
Succulent 10 oz rump steak cooked to your lik peas, and a choice of chips or roasted new pot		,
Add Peppercorn Sauce Add Sautéed Garlic Mushrooms	3·5 4	
10 oz Gammon Steak Thick-cut grilled gammon steak, served with c peas, and your choice of chips or roasted new		17
The Ultimate F&G Beef Burger 100% beef patty in a toasted bun, smoked appl caramalised red onion, gherkins and cos lettue onion rings and skin-on skinny fries (GF avail	ce, served with our in house cider battered	16.5
Pie of the Day Succulent meat pie sat in buttery pastry and to potato and served with seasonal vegetables	opped with cheese gratin mashed	17
Local Pork Sausage Pinwheel 8 oz local pork sausage served with caramalise vegetables and a rich red wine demi-glaze (GF		17
Fish and Chips Market fresh fish of the day, encased in crispy chips, peas, and our homemade tartar sauce (Control of the day).		17
Sea Bream Pan fried Sea Bream with lemon and caper por	tatoes, seasonal greens and Romesco sauce (G	22 F)
Wild Mushroom Risotto Locally sourced wild mushrooms slowly simme virgin olive oil (V & GF) (Vg Available)	ered with rice and finished with Pecorino and	I7 d extra
Feel Good Super Bowl Avocado, roasted sweet potato, broccoli, carro rice, fresh herbs and a home-made miso, sesam		15
Add Halloumi (V & GF) Add Chicken Breast (GF)	3 4	

CONTAINS

SIDES

House Salad Seasonal mix of leaves, cucumber, tomato and onion (V & Vg)	4.5
Cheesy Garlic Bread Grilled ciabatta slices smothered in a blend of gently melted mixed cheeses, (V) (GF Available)	5.5
Cider-Battered Onion Rings Golden-brown battered onion rings, garnished with a sprinkle of Maldon sea salt flakes and served with a side of BBQ sauce (V) (GF Available)	4
Golden Crispy Chips Perfectly cooked, golden-brown chips (V,Vg & GF) Add Cheese (V & GF) 2.5	4
Cajun Dirty Fries Skinny chips, coated with a tantalizing Cajun seasoning. Generously smothered in a delicious mix of melted cheese, crispy bacon, fresh spring onions, and fragrant herbs (GF)	7
DESSERTS	
Chocolate Brownie Rich, fudgy chocolate brownie, paired with a luscious chocolate sauce and served with vanilla ice cream (V)	7.5
Sticky Toffee Pudding Luscious sticky toffee pudding, drizzled with a salted toffee sauce and served alongside your choice of vanilla ice cream or indulgent cream (V)	7.5
Winter Berry Crumble Mixed berries, topped with a rich buttery golden oat and walnut crumble, served alongside your choice of vanilla ice cream, indulgent cream or velvety custard (V)	7.5
Cheesecake of the Day Indulge in our daily selection of cheesecake. Served with a scoop of smooth vanilla ice cream (V & GF)	7.5
Artisan Ice Cream or Vegan Sorbet Selection 2 scoops 5 3 scoops 6.5	

Locally produced organic Ice Cream and Sorbets. Please inquire with your server for the current available choices

ALLERGY DISCLAIMER

We are happy to cater to allergy requests. Please speak to your server before ordering. Please note that due to all allergens being prepared in our kitchen and because our food is prepared fresh, we cannot guarantee that our food is completely free of all traces of allergens.