



SMALL PLATES

Seasoned Calamari, Lemon, Wild Garlic Aioli	7.00
Pulled Pork & Cheese Croquettes, Tomato Sauce	7.50
Roasted Garlic, Coriander & Parsley Hummus, Flatbread, Spiced Chickpeas (VG)	7.25
Tempura Battered King Prawns, Spicy Mango Sauce, Lime	7.50
Padron Peppers, Smoked Sea Salt (VG, GF)	6.50
Chicken Skewers, Tzatziki	7.50
Grilled Halloumi, Watermelon, Pomegranate, Balsamic, Honey (V, GF)	7.00
Charcuterie, Focaccia, Salami, Prosciutto, Coppa Ham, Olives, Olive Oil, Balsamic Glaze	11.00

ROASTS *All served with roast potatoes, Yorkshire pudding (non-vegan), seasonal veg & gravy*

Striploin Roast Beef	18.75
1/2 Roast Chicken/Whole Roast Chicken to share	18.50/36.00
“Symplicity” Vegan Sausages (VG)	16.00

MAINS

Cider Battered Haddock, Fat Chips, Mushy Peas, Tartar Sauce <i>add Curry Sauce £1.00</i>	17.00
Feta, Heritage Tomato, Red Pepper, Cucumber, Red Onions, Watermelon, Olives, Oregano, Olive (V) <i>add Halloumi (V) or Chicken £2.50</i>	15.00
Chicken Caesar Salad, Grilled Chicken, Cos Lettuce, Caesar Dressing, Garlic Croutons, Parmesan, Boiled Egg	16.50
Aged Beef Cheeseburger, Skinny Chips, Jalapeno Burger Sauce, Tomato, Caramelized Onion	16.50
“Symplicity” Vegan Burger, Mustard, Skinny Chips, Lemon & Thyme Mayo, Caramelized Onion (VG)	16.50
<i>Add: Cheese or Jalapeno, Upgrade Fries to Truffle Fries £1.50, Bacon £2.00 Stilton or 2x Onion Rings £2.50</i>	

SIDES

Marinated Mixed Olives (V, GF)	3.50
Truffle Fries (V, GF)	6.00
Skinny Chips, Aioli (V, GF)	5.00
Coleslaw (V)	4.50
Corn on the Cob, Butter, Sea Salt (V, GF)	4.50

DESSERTS

Summer Fruit Sundae (V)	7.00
Strawberry Eton Mess	7.00
Affogato, Honeycomb Ice Cream, Espresso (GF)	5.00
Jude’s Vegan Ice Cream Pots – Salted Caramel/Strawberry/Chocolate/Vanilla (VG, GF)	3.00

KIDS

Hot Dog, Skinny Chips	8.00
Beef Burger, Skinny Chips	8.00
Battered Haddock, Skinny Chips, Peas	8.00
Sausage, Chips, Peas (1 extra sausage £.2)	6.00

Kitchen open 12pm - 8pm
Allergens information available at the bar