



## SHARERS

<b>HOUSE MARINATED OLIVES (vg)</b> <i>A mix of olives marinated in oregano</i>	<b>£4.95</b>
<b>ROASTED HUMMUS (vg)</b> <i>Served with sourdough</i>	<b>£5.95</b>
<b>SOURDOUGH BREAD BASKET</b> <i>Cold pressed olive oil, balsamic vinegar</i>	<b>£7.95</b>
<b>OVEN BAKED CAMEMBERT (v)</b> <i>Rosemary, olive oil, balsamic vinegar, toasted sourdough</i>	<b>£16.95</b>
<b>STICKY MINI CHIPOLATAS</b> <i>Honey &amp; mustard mayonnaise</i>	<b>£5.95</b>

## SALADS

<b>CHAR-GRILLED CHICKEN CAESAR</b> <i>Gem lettuce, Parmesan, anchovies, pancetta, sourdough croutons</i>	<b>£16.95</b>
<b>GREEK SALAD (vg**)</b> <i>Feta, olives, sun dried tomatoes, mixed leaves</i>	<b>£7.95/ £14.95</b>

## STARTERS

<b>PRESSED HAM HOCK</b> <i>Mixed pickles, sourdough</i>	<b>£9.95</b>
<b>HALLOUMI SKEWERS (v)</b> <i>Sweet chilli dip</i>	<b>£10.95</b>
<b>MUSSELS</b> <i>White wine and cream sauce, crusty bread</i>	<b>£13.95</b>
<b>GARLIC MUSHROOMS (v)</b> <i>Sourdough crostini</i>	<b>£8.95</b>
<b>CLASSIC PRAWN COCKTAIL</b> <i>Coldwater prawns, Marie Rose, gem lettuce, tomato, red onion, bread &amp; butter</i>	<b>£9.95</b>
<b>CHEF'S HOMEMADE SOUP (vg)</b> <i>Sourdough bread</i>	<b>£8.95</b>
<b>CHICKEN SATAY SKEWERS</b> <i>Satay dipping sauce, house salad</i>	<b>£10.95</b>
<b>CHICKEN LIVER PATE</b> <i>Caramelised red onion chutney, toasted sourdough</i>	<b>£10.95</b>

## MAIN COURSES

<b>TARRAGON CHICKEN</b> <i>Grilled chicken breast, creamy tarragon sauce, green beans, new potatoes</i>	<b>£21.50</b>	<b>CHEF'S HOMEMADE PIE</b> <i>Seasonal vegetables</i>	<b>£17.95</b>
<b>CHEF'S HOMEMADE FISHCAKE</b> <i>Breadcrumbs, hollandaise sauce, house salad</i>	<b>£19.95</b>	<b>PAN ROASTED SEA BASS</b> <i>Creamy white wine and dill sauce, mussels, new potatoes</i>	<b>£23.95</b>
<b>BRAISED BEEF</b> <i>Angel steak in red wine gravy, mashed potato, kale</i>	<b>£21.50</b>	<b>LENTIL COTTAGE PIE (vg)</b> <i>Sweet potato mash, seasonal vegetables, vegan gravy</i>	<b>£16.95</b>
<b>CHAR-GRILLED BEEF OR CHICKEN BURGER</b> <i>Double patty beef burger or grilled chicken breast in a brioche bun, cheese, burger relish, baby gem lettuce, tomato, skinny fries</i>	<b>£18.95</b>	<b>HALF ROAST CHICKEN</b> <i>Choose either BBQ, lemon glaze or plain, skinny fries, house slaw</i>	<b>£19.50</b>
<b>HAND BATTERED FISH &amp; CHIPS (gf**)</b> <i>Beer battered haddock, hand cut chips, mushy peas, tartare, lemon</i>	<b>£20.95</b>	<b>LEMONGRASS &amp; PEA RISOTTO (vg**)</b> <i>Lemongrass, peas, spring onion</i>	<b>£16.95</b>

## FROM THE GRILL

<b>8oz SIRLOIN STEAK</b> <i>Roasted tomato, mushroom, skinny fries</i>	<b>£28.50</b>	<b>MIXED GRILL</b> <i>4oz flat iron steak, half chicken breast, half gammon, pork chipolata, black pudding, roasted tomato, mushroom, skinny fries</i>	<b>£29.50</b>
<b>GAMMON STEAK</b> <i>Pineapple, fried egg, roasted tomato, mushroom, skinny fries</i>	<b>£19.95</b>		

## SIDES

<b>HOUSE SALAD (vg)</b> <i>Olive oil, balsamic</i>	<b>£4.95</b>
<b>SEASONAL VEGETABLES</b> <i>Ask your server for todays selection</i>	<b>£4.95</b>
<b>HAND CUT CHIPS (vg)</b> <i>Maldon sea salt</i>	<b>£4.95</b>
<b>SKINNY FRIES (vg)</b> <i>Maldon sea salt</i>	<b>£4.25</b>
<b>MASHED POTATO (v)</b>	<b>£4.95</b>
<b>HOUSE SLAW (v)</b>	<b>£3.95</b>
<b>BEER BATTERED ONION RINGS (v) (gf**)</b>	<b>£4.95</b>
<b>SAUCE</b> <i>Peppercorn. Béarnaise. Diane (v)</i>	<b>£3.95</b>

## DESSERTS

<b>TREACLE, LEMON &amp; GINGER TART</b> <i>Vanilla ice cream</i>	<b>£8.95</b>
<b>CHOCOLATE &amp; CHERRY DELICE</b> <i>Gomersal's take on a Black Forest gateau</i>	<b>£8.95</b>
<b>LEMON TART</b> <i>Rich butter pastry, lemon glaze, mango sorbet</i>	<b>£8.95</b>
<b>NEW YORK CHEESECAKE</b> <i>Mixed berry compote</i>	<b>£8.95</b>
<b>STICKY TOFFEE PUDDING</b> <i>Butterscotch sauce, vanilla ice cream</i>	<b>£8.95</b>
<b>SELECTION OF ICE CREAMS &amp; SORBETS</b> <i>Three scoops</i>	<b>£8.50</b>
<b>CHOOSE YOUR CHEESE</b>	<b>1 £8.50</b>
<b>Choose one, two or three local and British cheeses</b>	<b>2 £11.50</b>
<i>Grapes, celery, apple, caramelised red onion chutney, biscuits</i>	<b>3 £14.50</b>

(vg) Vegan (v) Vegetarian (vg\*\*) Vegan alternative available (gf\*\*) gluten free alternative available

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. Guests on a dinner inclusive or two course package have an allowance of £30. A 10% discretionary service charge will be added to your bill

All our napkins are made using recycled materials in an effort to become more sustainable