

Evening Menu

Starters

Soup of the day - 6

with warm ciabatta bread (ve, gfa)

Chicken liver pate - 8

with fig & apple relish & sourdough toast (gfa)

Salmon & dill fishcake - 9

with dressed leaves & mango & chilli salsa

Chorizo bruschetta - 7.50

toasted ciabatta topped with wild rocket & tomato chutney

Arancini bites - 7.50

sun-blushed tomato & mozzarella arancini with tomato & herb coulis, parmesan crisp & basil oil (v)

Goat's cheese salad - 7

gratinated goat's cheese on a beetroot & orange salad with balsamic glaze (v, gf)

Burgers

all burgers served in a glazed bun with gem lettuce, tomato, red onion, gherkins, skin on fries, slaw & onion rings

6oz chuck & brisket burger - 17

topped with cheddar cheese & onion jam

BBQ pulled pork burger - 17

topped with cheddar cheese & onion jam

BBQ jackfruit burger - 15

topped with vegan cheese & vegan chive mayonnaise (ve)

Sides

sweet potato fries (v) - 6

chunky chips (v) - 4.5 / 6

skin on fries (v) - 4.5 / 6

seasonal vegetables (ve) - 5

dressed mixed salad (ve) - 4

beer battered onion rings (v) - 4.5

Nibbles - 3 for 13

Southern fried chicken strips with cajun mayo - 5

Salt & pepper squid with lime aioli - 5.5

Marinated mediterranean olives with vegan feta (ve, gf) - 4.50

Italian herb meatballs in tomato & basil sauce (gf) - 5

Tater tots with sriracha mayo - (v, gfa) - 5

Smoked tomato & harissa tapenade with warm flatbread (v) - 4.5

Panko beef shin bites with tomato chutney - 5.50

Buffalo battered cauliflower florets with sweet chilli dip (v) - 4.5

Main course

Slow roast pork belly - 17.5

with sweet potato & spring onion mash, pak choi & a chilli & anise jus (gf)

Fillet of seabass - 19

on crushed potatoes, tender stem broccoli & salsa Verdi (gf)

Pie of the day - 16

chunky chips or mash potatoes, with seasonal vegetables

Roast breast of duck - 18

fondant potato, Parma ham wrapped fine bean parcel & black cherry & orange jus (gf)

Beer battered fish & chips - 17

haddock fillet with triple cooked chunky chips, garden peas & homemade tartare

Griddled 8oz sirloin steak - 26

sourced from Woburn Country Foods with celeriac puree, smoked oil mashed potatoes, curly kale & redcurrant jus (gf)

MPV salad - 12

fire roasted peppers, rocket, olives, cherry tomatoes, cucumber, red onion, harissa marinated vegan feta style cheese, roasted cashews, avocado & a balsamic glaze (ve, gf)
add chicken - 3

Caramelised red onion, goats cheese & thyme quiche - 14

with skin on fries & side salad with dressing (v)