

Starters

- Soup of the day, cheese and onion scone / 7.5 (GFO, VGO)
 Black pudding bon bons, streaky bacon crisps, red onion, tomato and chilli salsa / 9
 Beef and onion dumplings, soy sauce / 10
 Feta and spinach stuffed potato fritters, tomato ragu / 9 (GF)
 Savoury crumble: mixed exotic garlic mushrooms, herb crumble topping, mixed leaf / 10 (GFO, VGO)
 Panko coated goat cheese, mixed leaf, celery and walnut salad / 9 (GFO)
 Seabass fillet, tomato, roast pepper, black olive and caper sauce / 10 (GF)
 Pan fried King scallops, artichoke velouté, fish roe, bacon crumb / 15 (GF)
 Chimichurri King prawns, mixed seed and sea salt mini baguette / 12 (GFO)

Mains

- Free range British chicken schnitzel, sweet potato fries, jalapeno slaw / 22 (GFO, VGO)
 Butcher's salad: 8oz Rump steak, fried egg, bacon bits, new potatoes, peppers, cherry tomatoes, red onion, cucumber, lemon and mustard dressing / 23 (GF)
 Mac "n" Cheese, toasted sourdough topping, dressed leaves / 19 (VGO)
 Halibut fillet, coconut milk and cashew curry sauce, sugar snaps, wild rice / 28 (GF)
 Trio of Fish: pan fried fillet of seabass, tempura haddock, cod cheek bon bon, cornichon and caper sauce, parmentier potatoes, seasonal greens / 28
 Super Stew: borlotti bean, butterbean and mixed vegetable stew, fluffy dumpling topping / 20 (VGO)
 Add grilled chicken / 4
 Duck Diane: Barbary duck breast, Diane sauce, pommes Anna, tenderstem broccoli / 28
 Lamb Wellington: lamb shoulder, spinach and feta wellington, tomato sauce, green beans, sauté new potatoes / 30
 Daily Roast: crispy skinned roast chicken breast, sage and onion stuffing, proper gravy, mash, roasted root vegetables, roast potatoes, Yorkshire pudding / 22 (GFO, VGO Nut Roast)
 Mixed lentil and vegetable cottage pie, new potato topping, seasonal vegetables / 18 (GF, VGO)
 Slow braised pork belly, creamy mash, pan gravy, seasonal greens / 28 (GF)
 Signature Pie: steak and ale pie, chive mash, green beans / 19 (GFO)
 Fish Pie topped with chive and crème fraîche smashed new potatoes, seasonal greens / 19 (GF)
 Proper S&M: pork and black pepper sausages, creamy mash, gravy, onion rings, seasonal greens / 18

Hinchliffe's award-winning steaks (GFO)

- 8oz Rump / 23 / 10oz Sirloin / 29 / 8oz Fillet / 33
 Add sauce: Peppercorn (GF), Diane or Chimichurri (GF) / 3.5
 Chips, roasted tomato, mushrooms, beer battered onion rings

Burgers and breads

- The Ultimate Burger: our own recipe beef and pork burger, tomato salsa, iceberg, melted cheddar, gherkins, chips, slaw, onion rings / 19 (VGO, GFO)
 The Spicy Bean Burger: homemade mixed bean burger, garlic mayo, iceberg, avocado, chips, slaw, onion rings / 18 / add halloumi / 2 (VGO, GFO)
 The Chicken Burger: choose herb marinated grilled or beer battered fried, iceberg, garlic aioli, chips, slaw, onion rings / 19 (VGO, GFO)
 The Steak Sandwich: 8oz rump steak, mustard mayo, rocket, sourdough, chips / 19
 The Rainbow Bun: balsamic roasted peppers, halloumi, pesto mayo, rocket, chips / 15 (GFO)
 The Fish Finger Bun: beer battered haddock, tartare sauce, iceberg, chips / 17

Sides

- Sweet potato fries / 4.5 Chips / 4
 Seasonal greens / 3.5 Tenderstem broccoli / 4.5
 Beer battered onion rings / 4
 Mini mac 'n' cheese / 8 (VGO)
 Side salad / 4.5

The sweeter things in life

- Lemon posset, cherry compote, Florentine biscuit / 8 (GF)
 Apple and blackberry crumble, custard / 8 (GFO, VGO)
 Malted Milk and Malteser cheesecake, chocolate cream
 Crème Brulee, fresh berries, orange biscuit / 8 (GFO)
 Marble chocolate pudding, white chocolate sauce, vanilla ice cream / 8
 Ginger pudding, stem ginger sauce, pouring cream / 8 (GFO, VGO)
 Cheeseboard: stilton, aged cheddar, brie, crackers, onion chutney / 11 (GFO)
 Fudge Sundae: vanilla ice cream, toffee sauce, chocolate fudge, honeycomb, shortbread biscuit / 8 (GFO)
 Trio of ice cream: Chocolate, Strawberry, Vanilla, Salted Caramel, Mango sorbet / 6 (GF, VGO)

White Wines

Verdejo Sauvignon Blanc / Spain

M 6.60 L 8.80 B 24.50

A blend of fennel and freshly cut grass along with subtle aromas of exotic fruit

Pinot Grigio Primi Soli / Italy

M 6.70 L 9.00 B 25.00

Dry, crisp and fruity with a wonderful hint of pear drops

Domaine du Péllehaut Blanc

Harmonie De Gascogne / France

M 6.70 L 9.00 B 25.00

Floral, fresh and crisp with notes of elderflower. Lively, inviting and soft on the palate

Chenin Blanc / South Africa

M 7.00 L 9.30 B 26.00

Bursting with citrus and pineapple aromas along with pear drops on the palate. Perfectly balanced, with a refreshing clean finish

Pinot Gris / Australia

B 27.00

Fresh, green and crisp on the nose, vibrant burst of citrus on the palate, balanced with natural acidity

L’Autantique Viognier GP Pays d’Oc / France

M 7.50 L 10.00 B 28.00

The nose reveals powerful aromas of apricot, ripe peach and exotic fruits. The palate has fresh crisp acidity with hints of quince finishing with a delightful, subtle savoury spice

Tradição Alvarinho / Portugal

B 29.00

Aromas of grapefruit, lemon and light floral notes. Elegant on the palate with notes of orange blossom and kiwi fruit

Picpoul De Pinet Beauvignac / France

B 31.00

An intense and complex nose reveals citrus fruits, honey and white flowers. Ample and lively on the palate with a vibrant aromatic finish

Te Aka Sauvignon Blanc / New Zealand

M 8.50 L 11.30 B 32.00

Shows all the hallmarks of Marlborough. Ripe exotic aromas of guava and melon. Grapefruit on the palate supported by succulent, enticing and moreish acidity

Chablis / France

M 10.00 L 13.00 B 38.00

A classic representation of this elegant wine. It delivers fresh fruits, white floral notes with hints of flint and green apple. A prominent mineral finish is the stand out characteristic of this wine

Mâcon Lugny ‘Les Genièvres’ Louis Latour

M 10.50 L 14.00 B 40.00

A classy wine boasting a nose of exotic fruit evolving into flavours of papaya and pineapple on the perfectly balanced, intensely flavoured palate

Red Wines

Pinot Noir / Romania

M 6.60 L 8.80 B 24.50

Aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes and sweet spice on the palate

Tempranillo Cabernet Sauvignon / Spain

M 6.70 L 9.00 B 25.00

Deep cherry colour, with aromas of violet, chocolate, and liquorice. The palate is structured, well balanced and intense with silky tannins

Merlot / Chile

M 7.00 L 9.30 B 26.50

Excellent depth of flavour, including plum and black cherry. A well balanced wine with a light oak finish.

Cabernet Sauvignon Shiraz / South Africa

M 7.50 L 10.00 B 28.00

An enticing bouquet of cassis, blackberry, sweet spice and vanilla. Dense blackberry, blackcurrant and eucalyptus flavours with cedar notes and a great tannic structure

Fitou AC Domaine St Anne / France

B 28.00

A blend of Syrah, Grenache and Carignan. Cherry drops and pronounced black fruit on the nose. Jammy, with plums and a hint of spice on the palate and a delicate pepper finish

Carménère Reserva / Chile

B 28.00

“The lost grape of Bordeaux” a wine of character. Medium bodied with rich plum, cassis and prune on the nose. Red fruit, berry and a hint of chocolate on the palate. A delicate oak finish

Pinotage / South Africa

M 7.90 L 10.50 B 29.50

The nose displays a burst of red and black berries continuing through on to the palate, joining rich plum and a quirky banana note that adds real complexity

Primitivo / Italy

B 33.00

Full and round with soft sweet tannins. Hints of fruit compote with juicy depth and a warmth on the finish

Organic Malbec / Argentina

M 9.00 L 12.00 B 34.00

Bright ruby in colour, the nose shows red summer fruits and hints of pepper. The palate is an attractive concentration of ripe red fruits, blackberry compote, plum, cracked black pepper and spice. A great structured wine with smooth tannins

Rioja Gran Reserva / Spain

B 39.00

Aged 5 years in oak, this wine displays aromas of rich black fruit. Enticing savoury spices with well appointed oaky notes on the palate. An elegant representation of this classic wine.

Musar Jeune / Lebanon

M 10.50 L 14.00 B 40.00

A blend of Cinsault, Syrah and Cabernet Sauvignon, this special wine reminds us of a rainy forest walk! It delivers intense flavours of cherries, blackcurrants, blueberries and violet. Warm, spicy, savoury finish.

Bubbles

Prosecco Serenello Extra Dry / Italy

G 6.75 B 28.00

Delicious aromas of apple and pear melt into smooth and fresh wine on the palate

Prosecco Serenello Rosé / Italy

G 7.00 B 29.00

Rose pink with an aromatic nose of petals and strawberries. Clean, crisp and vibrant on the palate

Chapel Down N.V Brut / England

G 8.20 B 47.00

The Royals’ bubbly of choice! Elegant aromas of red apple and lemongrass lead into a crisp, fresh palate with flavours of strawberry and quince

Bollinger / France

B 71.00

This incredible champagne is smooth and creamy with an elegance and finesse equalled by few

Belle & Co Alcohol Free Bubbles, white or rosé

G 4.50 B 16.00

Softly sweet, vegan and gluten free, flavoured from fermented grape juice and green tea

Rosé Wines

Pinot Rosé / Romania

M 6.60 L 8.80 B 24.50

Summer fruits of strawberry and blueberry on the nose. Dry and fruity with refreshing notes of raspberry on the palate with a delicate peppery finish

Zinfandel Rosé / California

M 6.70 L 9.00 B 25.00

A racy mix of watermelon and cherry on the nose, with a delectable fruity, off dry palate

L’Oasis Provence Rosé / France

M 8.00 L 10.70 B 30.00

A beautiful glossy appearance with pale peach and apricot accents on the nose. Ample, elegant, fruity

All wines available by the glass are sold in:

G 125ml M 175ml L 250ml B 750ml