



WH

DRINK | DINE | UNWIND

APPETIZERS

HALLOUMI FRIES

Crisp & slightly salted shallow fried Halloumi. Served with local Chilli Jam & fresh Wild Rocket Garnish
6.5

TEMPURA BATTERED PRAWNS

Succulent Shrimp, coated in a thin Batter & fried until lightly crisp. Served with local Chilli Jam, fresh Wild Rocket Garnish & a chargrilled Lemon
7.5

BREAD & OILS

Warm rustic Ciabatta, Olive Oil, Balsamic & Olives
6

CHICKEN LIVER PARFAIT

Served with a local Caramilised Red Onion Chutney & warm rustic Ciabatta
6.5

CHIPOTLE CHICKEN

Sweet Chipotle Chilli-glazed Chicken bites, topped with toasted Sesame Seeds
7

MAINS

8OZ HANDMADE BEEF BURGER

Freshly ground, locally sourced Beef Patty. Topped with Bacon & Mature Cheddar. Bedded on a Brioche Pretzel Bun with fresh Beef Tomato, Lettuce, & Onion. With 'Slaw', gourmet chunky Chips & fresh Wild Rocket Garnish
13.5

LASAGNE

Served with a choice of chunky gourmet chunky Chips or rustic Garlic Ciabatta & fresh Wild Rocket Garnish
12

HAND BATTERED BISTRO COD

Hand Battered Fillet of Cod, deep fried. Served with gourmet chunky Chips, Mushy Peas, Tartare Sauce, & a fresh chargrilled Lemon
14.5

6OZ FILLET LAVA ROCK

Locally sourced 6oz Beef Fillet, served sizzling on our Lava Stones to cook yourself. With gourmet chunky Chips, on the Vine Cherry Tomatoes, fresh Wild Rocket Garnish & a range of local sauces
24

BRIE & CARAMELISED ONION TART

Served with a Gluten Free Mature Cheddar & Chive Pastry Tart. Filled with a Brie & Cheddar sauce, topped with Caramelised Red Onion. Served with New Potatoes & fresh Wild Rocket Garnish
12

FAJITAS (A CHOICE OF) | HALLOUMI 13 | CHICKEN 14 | PRAWN 15 | STEAK 16 |

Served with a warm Flour Tortilla Wraps, Mature Cheddar, Sour Cream & Salsa





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JACKET POTATOES

TUNA MAYONNAISE 
7

PRAWN & MARIE ROSE 
7.5

MATURE CHEDDAR & BAKED BEANS 
7


All served 12:00-14:00

If you have a food allergy or a special dietary requirement, please inform a member of the hospitality team

CIABATTAS

TUNA MAYONNAISE
8

PRAWN & MARIE ROSE
7.5

MATURE CHEDDAR & LOCAL
CAMELISED RED ONION CHUTNEY 
7.5

COD GOUJONS & TARTARE SAUCE
8

BACON, LETTUCE & TOMATO
7.5

SMOKED BARBEQUE GLAZE PULLED PORK
8.5

ADD GOURMET CHUNKY CHIPS
2.5

All served 12:00-14:00



SIDES

GOURMET CHUNKY CHIPS 
3.5

CHEESY GOURMET CHUNKY
CHIPS 
4.5

WILD ROCKET SIDE SALAD 
2.5

ALE BATTERED ONION RINGS 
4

'SLAW' 
1.5

RUSTIC GARLIC CIABATTA 
4

MUSHY PEAS 
2.5

DESSERTS

SPOTTED RICHARD

BREAD AND BUTTER PUDDING

CHEESECAKE OF THE DAY

CHOCOLATE BROWNIES 

CHEFS DESSERT OF THE DAY

6

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