

Nibbles

Focaccia 6 V

salted whipped butter

Focaccia And Hummus V

crispy chickpeas

Pork Crackling 6.5 GF

toffee apple sauce

Gordal Olives 5 VG / GF

Small Plates & Starters

Fish Goujons 12

mushy peas, tartare sauce

Crispy Squid 12

chilli & lime mayonnaise, spring onions,
pickled cucumber

Crispy Chilli Beef 11

Asian slaw

Burrata 13 V GFO

heritage tomatoes, toasted focaccia,
pistachio dukkah

Buttermilk Fried Chicken 12

slaw, Thai dipping sauce

Mozzarella Stuffed Summer Vegetable Arancini 9 V

chimichurri

Sticky Beef Tacos 12 GF

Asian slaw, wasabi & lime mayonnaise,
sesame, pickled red cabbage

Mushrooms on Toast 10 V

rocket, chimichurri

Rosemary & Garlic Fries VG / GF 6

Triple Cooked Fat Chips VG / GF 7

Potato Rocks VG / GF 6

Lobster Thermidor Fries, Parmesan 10

Large Plates

8oz Sirloin Steak 30 GFO

triple cooked fat chips, rocket & parmesan salad,
chimichurri or peppercorn sauce

10oz Ribeye 40 GFO

triple cooked fat chips, rocket & parmesan salad,
chimichurri or peppercorn sauce

Honey and Soy Glazed Ham 19 GF

triple cooked fat chips, fried egg, pineapple pickle

Fish Pie 22

prawns, market fish,
buttery mashed potatoes, buttered peas

Goan Curry 25 GFO

market fish, tiger prawns,
basmati rice, cucumber, sea salt, lime

BBQ Glazed Pork Ribs 24 GFO

fries, peanuts, sesame, coleslaw, crispy onions

Summer Vegetable Risotto 20 V / GF

asparagus, peas, leeks, courgettes,
lemon, parmesan, pine nuts

Beer Battered Fish & Chips 19

mushy peas, tartare sauce

Treacle Cured Beef Brisket 27 GFO

mashed potatoes, spring onion,
hispi cabbage, gravy

Crispy Chilli Beef 22

rice, spring onion, coriander

Caesar Salad 12 +5 for Chicken GFO

baby gem lettuce, anchovies, bacon,
parmesan, croutons

Sides

Mixed Seasonal Greens VG / GF 5.5

Cauliflower Cheese V 7

Rocket & Parmesan Salad 7

Desserts

See Specials Board

Vegan Menu

Gordal olives 5

Heritage tomatoes, asparagus, feta, chimichurri 12

Onion bhajis, pickled cucumber, curry sauce 9

Gnocchi, wild mushrooms, curried seeds 19

Summer vegetable linguini, salsa verde, rocket 19

Vegetable Goan curry, pilau rice, cucumber, sea salt, lime 20

Lemon & almond pudding, limoncello 8.5

Affogato, dark chocolate caramel, ice cream 8.5

Sunday Lunch

To Start

Gordal olives VG / GF 5

Buttermilk fried chicken, summer slaw, Thai dipping sauce 12

Pork crackling, toffee apple sauce 6.5

Soup of the day, homemade bread, whipped butter V 9

Burrata, heritage tomatoes, toasted focaccia, raspberry vinegar, pistachio dukkah 13

Crispy squid, chilli & lime mayonnaise, spring onion, pickled cucumber 11

Mains

Sirloin of beef, roast potatoes, glazed parsnips, neeps, brisket stuffed Yorkshire pudding, gravy, horseradish 22

The Thomas Daniell signature roast: for the healthier appetite! The above with both sirloin of beef and chicken 30

Roasted chicken breast, spring onion mashed potatoes, asparagus, gravy 22

Roasted squash, roast potatoes, glazed parsnips, neeps, salsa verde, wild mushrooms, Yorkshire pudding V 20

Summer vegetable linguini, peas, asparagus, leeks, courgettes, lemon, parmesan, pinenuts V 22

all served with cauliflower cheese & seasonal greens

Children's
roast 12

To Finish

Vanilla & strawberry pavlova, strawberry ice cream, chantilly cream V / GF 8.5

Saffron cake bread & butter pudding, custard, vanilla ice cream V 9

Chocolate & peanut torte, white chocolate ice cream, sugared peanuts 8.5

Steamed treacle pudding, custard, clotted cream ice cream V 8.5

Lemon posset, cherry compote, shortbread V 8.5

British cheese selection, apple chutney, quince jelly, oatcakes 11