

SMALL PLATES

BLACK PUDDING HASH BROWNS – £8

Homemade hash browns stuffed with black pudding, topped with a poached egg and homemade brown sauce

MOULES MARINIÈRE (GF) – £12 (ADD SKIN ON FRIES FOR £2.50)

Whole mussels cooked in a white wine, garlic, onion, parsley and cream sauce, served with half a warm ciabatta

MOZZARELLA BALLS (V) – £8

Hand cut mozzarella coated in a crispy beer batter, topped with homemade ranch dressing and a homemade hot sauce, served on a bed of mixed leaves

TOMATO BRUSCHETTA (VE) – £7 (ADD KING PRAWNS FOR £2.50)

Diced tomatoes soaked in olive oil, salt and garlic, set on toasted ciabatta and finished with balsamic glaze and basil

GOATS CHEESE SALAD (V) – £9 (SWAP FOR TOFU TO MAKE VE)

Wheel of goats cheese deep fried and coated in crispy panko breadcrumbs, set on a bed of mixed salad and topped with candied walnuts, hot honey and fresh thyme

MAINS

FISH AND CHIPS – £16

Lite bite £12

Hand battered haddock fillet, marinated in sea salt and lemon, served with homemade chips, homemade tartar sauce and homemade mushy peas finished with a wedge of lemon

HOMEMADE CHICKEN KIEV – £17

Stuffed with garlic butter and cheddar cheese then coated in crispy panko breadcrumbs, served with seasonal greens, homemade chips or new potatoes, and finished with a homemade bacon peppercorn sauce

MINTED LAMB CUTLETS – £22

Three lamb cutlets, pan seared with a mint crust, served on a bed of Mediterranean couscous with courgette, tomato, red pepper and spring onion, finished with a mint dressing

SALMON AND RED PESTO TAGLIATELLE – £18

Lite bite £14

Pan seared salmon supreme, set on a bed of al dente tagliatelle pasta and tossed with a homemade red pepper pesto, topped with wild rocket

CATCH OF THE DAY (GF) – MARKET PRICE

Fresh fish, served with buttery samphire grass, seasonal greens and new potatoes, finished with a sauce to accompany the fish
(Ask your server for today's choice)

HOMEMADE SHORTCRUST PIE – £16

Homemade pie in a crispy shortcrust pastry, served with fluffy mashed potato or homemade chips and seasonal greens, finished with a beef bone gravy
(Ask your server for today's choice)

SCAMPI AND CHIPS – £17

Lite bite £13

Hand battered langoustine tails, served with homemade chips, homemade tartar sauce and mushy peas finished with a wedge of lemon

GOATS CHEESE CASSOULET (V) – £15

Lite bite £11

(Swap for tofu to make VE)

A rich tomato and butterbean cassoulet, topped with crumbled goat's cheese and hot honey served with seasonal greens and warm ciabatta

SIDES

Seasoned Homemade Hand Cut Chips* (VE) – £6

Ciabatta Garlic Bread* (VE) – £4.50

Seasonal Greens (VE) – £4

House Salad (VE) – £3.50

Coleslaw (V) – £3

Buttered New Potatoes With Chives (V) – £4

Mashed Potato (V) – £3

Onion Rings – £4

*(*Available with cheese for an additional £1.50)*

FROM THE GRILL

All served with homemade chips, onion rings and British garden peas

THE MIXED GRILL – £29.50

Pan seared 5^{oz} ribeye steak, 6^{oz} gammon steak, half a chicken breast and a cumberland sausage, served with grilled tomatoes and mushrooms, finished with a fried hen's egg and homemade bacon peppercorn sauce

STICKY BBQ CHICKEN THIGHS – £16 (ADD BACON AND CHEESE FOR £2.50)

Pan seared chicken thighs marinated in our homemade bbq sauce, finished with our homemade ranch dressing

10^{oz} RIBEYE STEAK – £25

Pan seared 10^{oz} ribeye steak, cooked to your liking, served with grilled mushrooms, grilled tomatoes and a homemade bacon peppercorn sauce

12^{oz} HANDCUT GAMMON STEAK – £17

Lite bite £13

Pan seared gammon steak, served with a grilled pineapple ring and a fried hen's egg

BURGERS

All burgers are homemade and served with homemade chips, coleslaw and onion rings.
Available as an 8oz beef burger or two 4oz smash burgers

CRISPY RICE CHICKEN – £17

Two chicken thighs in a crunchy, crispy coating served in a burger bun with shredded baby gem lettuce and homemade parmesan mayonnaise

THE BIG SMOKE – £19

Beef burger, topped with crumbled goats cheese and diced chorizo, set on a burger bun with shredded baby gem lettuce, gherkins and homemade hot sauce

THE BLACK AND BLUE – £18

Beef burger, topped with cajun mushrooms and creamy British stilton, set in a burger bun with shredded baby gem lettuce, gherkins and homemade bbq mayonnaise

THE LEAP BURGER – £17

Beef burger, topped with crispy bacon and emmental cheese, set in a burger bun with shredded baby gem lettuce, gherkins, homemade tomato sauce and homemade mustard

CRISPY ONION AND PEPPERCORN – £18

Beef burger, topped with crispy onions and peppercorn sauce, set in a burger bun with shredded baby gem lettuce and gherkins on the side

NIBBLES

Halloumi Fries – £8.50

BBQ Chicken Thighs – £8

Scampi Bites – £9

Haddock Goujons – £9

Truffle Parmesan Loaded Chips – £12

Smoked Tofu Bites (VE) – £8

Dietary & Allergy Information

Please inform a member of staff of any food allergies, intolerances, or dietary requirements before placing your order. We take food safety seriously and will do our best to accommodate your needs. However, please be aware that all dishes are prepared in a kitchen where allergens are present, and while every effort is made to avoid cross-contamination, we cannot guarantee that any item is completely allergen-free.

All of our dishes are homemade and prepared to order, during busy periods there may be a short wait to which we appreciate your patience during these times.

Please note: All prices are correct at the time of printing but are subject to change due to market conditions.

(GF) – Gluten-Free (V) – Vegetarian (VE) – Vegan