Menu



STARTERS

Cheesy Nachos v	Chicken Wings	
Crispy Fried Calamari 8.00 dill sour cream, lemon and dressed salad	Braised Ox Cheek Nuggets 8.00 pickled onion, rocket and roasted garlic mayo	
Spiced Falafels v 6.50 mint & lime slaw, rocket and sweet chilli sauce	Deep-fried Halloumi Sticks v 7.00 sriracha mayo	
Wholegrain Mustard Buck Rarebit v	Prawn & Avocado Cocktail 8.00 shredded baby gem, bloody Marie Rose sauce, served on toasted ciabatta	
Sharing Baked Camembert v garlic & rosemary, red onion marmalade and to	oasted ciabatta	

MAINS

Catch of the Day Fish & Chips 16.00 Harvey's beer battered cod, with chips, mushy peas or buttered peas, tartar sauce and lemon	Mushroom & Halloumi Burger v/vgo 15.00 Roasted portobello mushroom with fried halloumi, red onion marmalade, sundried tomato and garlic mayo, in a brioche bun, with fries
Bangers & Mash 15.00	Make it vegan - swap the halloumi for tofu
local sage & leek pork sausages, tender stem broccoli, buttery chive mash or wholegrain mustard mash, red wine gravy and onion rings	Fisherman's Pie
6oz or 8oz Sirloin Steak 20.00/24.00 served with fries, roasted tomato, roasted portobello mushroom, peppercorn sauce and Cafe de Paris butter	Pie of the Day vgo
	Ham, Egg & Chips vgo 14.00
JHT Beef Burger	thick cut honey cured ham, two free-range fried eggs, chips and buttered garden peas
beef tomato, red onion, house bacon jam relish, in a brioche bun, with fries and coleslaw. Double up for £3	Wild Mushroom Risotto v/vgo 12.00 with stilton, walnuts, parmesan crisp and rocket with truffle oil
	Make it vegan - swap the stilton for tofu
Chicken Burger	Chicken & Smoked Bacon Linguine

SIDES

Chips or Fries vg 4.00	Coleslaw v 3.00	Dirty Cajun Spiced Fries 8.00
Cheesy Chips v 5.50	Onion Rings v 4.00	
Side Salad vg 4.00	Loaded Fries 6.50 with cheese and bacon	, e
Pot of Gravy 2.00	with theese and batter	

