Autumn Specials

Served from 12pm only

Chicken, Leek & Ham Pie

Tender chicken, ham and sweet leeks in a velvety cream sauce under a pastry lid. Served with chips, seasonal vegetables and chicken gravy.

£16.95

Cheese, Onion & Potato Pie

Vegetarian

Slow cooked onions and potato folded into a rich creamy cheddar sauce, topped with pastry. Served with chips, seasonal vegetables and vegetarian gravy.

£14.95

Loaded Flatbreads

Pulled Pork
£11.95

Homemade BBQ pulled pork, drizzled with hot honey and BBQ sauce on a bed of lettuce, sprinkled with grated cheddar cheese and pickled red onion.

Sweet Potato Falafel
Vegetarian

£10.95

With red pepper houmous, red peppers, onions, salad, garlic & herb sauce and pickled red onions.

Loaded Jacket Potatoes

Served with dressed salad

Pulled Beef Chilli
£9.75

Sour cream and spring onions

Pulled BBQ Pork
£9.75

Sour cream and spring onions

Five bean and roasted pepper chilli
£9.25

Sour cream and spring onions

Baked Beans
£8.50

Sour cream and spring onions

Add cheese £1.20

NGIO = Non gluten ingredient option available

VEO = Vegan option available

Please be aware that we handle gluten, soya and other allergens in our kitchens and although we will do our best, we cannot guarantee the the dish is completely free from allergens, Any dish where we have been advised of an allergy will display an appropriate allergy food flag. Please advise our team of any allergies or dietary requirement when placing your order.

Homemade Desserts

Lemon Meringue Pie
We're famous for it!
/£6.00

S'mores Chocolate Layered Cake
Three layers of moist chocolate sponge with marshmallows and biscuit crumb and topped with vegetarian marshmallows.
/£6.45

Strawberry Bakewell tart
Contains nuts
Homemade shortcrust pastry filled a generous layer of raspberry jam, topped with an almond frangipane sponge.
/£6.25

Apple & Blackberry Crumble
A British classic featuring apple and blackberry, beneath a golden, crumbly topping.
/£6.45

Orange & Cranberry Polenta cake
Contains nuts
A moist italian style cake with fresh flavours of zingy lemon.
NGIO VEO /£6.40

Cherry & Plum Frangipane
Contains nuts
A smooth, delicious sponge made with almonds baked with plum & cherry, then topped with flaked almonds.
NGIO /£6.75

Biscoff Sticky Toffee Pudding
/£6.25
A cheeky twist on a classic. A homemade sponge drenched in Biscoff sauce.

Ginger Treacle Tart
A classic treacle tart with a fiery twist!
/£6.45

All desserts are served with your choice of whipped double cream, vanilla ice cream or hot custard.

Traybakes & Small Cakes

Biscoff Slutty Brownie /£4.10
Layers of cookie dough, biscoff biscuits and chocolate brownie.

Sticky Toffee Blondie /£4.00

White Chocolate & Pistachio Cookie Pie /£4.10
Contains nuts

Chocolate Chip Banana Bread /£4.00

Millionaires Shortbread /£4.00

Golden Syrup Flapjack /£3.75 VEO

Iced Sprinkle Cake /£4.00

Pumpkin Spiced Latte Cake /£4.00

Victoria Sponge Cake /£4.00

Toasted Teacake /£3,00 VEO

Homemade Scones

Choose from:
Blueberry | Sultana |
Scone of the Day

With butter £3.15
With butter, jam & cream £4.65

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