

Vegetarian Menu

STARTERS

**Baked Camembert** 12.95  
With honey, rosemary & garlic cloves, served with rustic bread, homemade red onion chutney & celery

**Chef's Homemade Soup of the Day** 5.25  
Ask your server for our homemade soup of the day. Served with warm rustic bread

**Confit Cherry Tomato Bruschetta** £6.25  
Toasted sourdough bread topped with confit cherry tomato

MAINS

**Trio of Sausages & Mash** £13.95  
Trio of veg sausages served with creamy mash, buttered peas & onion gravy, topped with fried onions

**Wellington** £13.95  
A pastry parcel filled with seasonal vegetables, served with crushed new potatoes, roasted veg & gravy

**Spicy Tomato Tagliatelle** 13.95  
Tagliatelle, in a fresh cherry tomato sauce with crushed chillies, garlic & olive oil

**Greek Salad** £13.95  
Greek feta cheese, olives, lettuce, cucumber, cherry tomatoes, red onion. Served with Greek dressing.  
**Add golden falafel £1.50**

**Lasagne** 13.95  
Our homemade vegetarian lasagne, served with a side salad or chips

**The California Salad** £13.95  
Smashed avocado, halloumi, cherry tomatoes, onions, cucumber and mixed leaves with a honey mayo dressing

BURGERS

All burgers are served in toasted brioche buns, with pickled gherkin, crisp lettuce, red onions & beef tomatoes, burger sauce, side of slaw & your choice of skinny fries or thick cut chips.

Double up any patty for extra £3

**Smokey Joe** 13.95  
Monterey jack cheese, BBQ sauce

**The Classic** 12.95  
Two layers of melted cheddar cheese, crisp lettuce, sliced tomato

**The Royal** 14.95  
Creamy melted brie & homemade red onion chutney

**The California** 14.95  
Homemade guacamole, halloumi patty, crispy onions

**Buffalo Burger** 14.95  
Chilli jack cheese, buffalo sauce & jalapeños

**Black & Blue Burger** 14.95  
Topped with blue cheese & grilled flat mushroom

SIDES & EXTRAS

**Buffalo Chips** £4.95  
Thick cut chips topped with buffalo sauce, jalapeños & cheese

**Mixed Salad** £3.95  
With dressing

**Halloumi Fries** £5.95  
With sweet chilli sauce

**Hunter's Chips** £4.95  
Thick cut chips mothered in a hickory BBQ sauce & cheddar cheese

**Thick Cut Chips** £3.45

**Skinny Fries** £3.45

**Creamy Mash Potatoes** £3.45

**Hand Battered Onion Rings** £3.95

**Truffle Chips with Parmesan** £3.95

**House Slaw** £3.45

**Seasonal Spring Greens** £3.95

**Garden Peas or Beans** £1.95

**Extra Bread** £1.95

**Buttered Corn on the Cob** £1.95

Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our allergen menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.



## Vegan Menu

### STARTERS

#### *Falafel & Hummus*

Golden falafel served with a creamy hummus & pitta bread

£5.95

#### *Vegan Buffalo Wings*

Glazed in either a buffalo or BBQ glaze

£5.95

#### *Chef's Homemade Soup of the Day*

Ask your server for the soup of the day served with rustic bread

£5.25

#### *Confit Cherry Tomato*

#### *Bruschetta*

Toasted sourdough bread topped with confit cherry tomato

£6.25

### MAINS

#### *Wellington*

A pastry parcel filled with seasonal vegetables, served with crushed new potatoes, roasted veg & gravy

£13.95

#### *House Special Salad*

Golden falafel & avocado served with, mixed leaves, tomatoes, red onions, cucumbers & olives with our house dressing

£12.95

#### *Vegan Sausage & Mash*

Trio of vegan sausages, served on a bed of homemade mash potato, with gravy & seasonal veg

£13.95

#### *Vegan Burger*

Vegan patty burger topped with vegan cheese, served on a burger bun with crisp lettuce, beef tomatoes, red onion & pickles, with fries

£13.95

### DESSERTS

£5.95

#### *Cake of the Day*

Ask your server for today's cake

#### *Trio of Sorbet*

Ask your server for our sorbet of the day

#### *Forest Berry Sundae*

Plant based ice cream, served with lashings of forest berry coulis