

The best of British dishes & classic public house food, all prepared by our team of chefs using local produce and taking extra care and pride to deliver the BEST in modern British pub food.

Starters

Crab Potato Cakes Homemade crumbed crab and potato cakes served with a sweet chilli and sour cream dipping sauce £8.95

Bhaji Bowl Crispy homemade onion bhaji on a mild Indian lentil dahl with mint yoghurt (GF, V, Vg) £7.95

Sticky Pork Bites Sticky pork bites in a maple and hand pulled beer sauce, served with fresh mint, slices of chilli, sesame seeds and garlic sauce (GF) £8.95

Tandoori Chicken with Bombay potatoes and finished with a sweet mango sauce (GF) £8.95

Arancini Balls Mushroom risotto balls in a crispy panko crumb served with a blue cheese dressing (V, Vg) £7.95

Homemade Nachos to Share Tortillas topped with BBQ pulled pork and grated cheese with sour cream, guacamole, salsa and crispy onions (GF, V, Vg) £13.95

Pulled Pork Scotch Egg BBQ pulled pork wrapped round a soft boiled egg coated in crispy breadcrumbs, served with a maple and hand pulled beer dipping sauce £8.95

Salads

All of our salads come with mixed lettuce, salad garnish coleslaw, new potatoes and lemon herb cous cous

Steak and Blue Cheese Dressing (GF) £15.95

Crab Cake and Sweet Chilli £14.95

Crispy Oumi Cubes and Green Pesto (V, GF) £13.95

Chicken, Bacon, Ranch and Parmesan (GF) £14.95

Sticky Sesame Pork (GF) £14.95

Tandoori Chicken and Mint Yoghurt (GF) £14.95

Mains

Duo of Pork Board Sticky pork bites topped with sesame seeds and BBQ pulled pork on a small bed of homemade nachos with ranch dressing and a basket of either chunky chips or fries (GF) £16.95

Homemade Beef Lasagne Burrito Rich beef bolognese layered with tender lasagne pasta all in a tortilla wrap. Topped with cheese and a rich tomato sauce, oven baked and served on seasoned skin on fries, ranch sauce, salsa and sour cream £14.95

Sweet and Salty Chicken Crispy chicken thigh upon sautéed tender stem broccoli, with fondant potato and finished with a bacon honey and mustard sauce (GF) £14.95

Twisted Fish Pie A selection of fish and prawns in a creamy white wine and dill sauce with peas and sweetcorn, served with a crispy sliced new potatoes and vegetables £14.95

Beef Brisket Slow cooked beef brisket with a maple and hand pulled beer sauce, with fondant potato, tender stem broccoli and game chips (GF) £16.95

Chicken Parmo Breaded chicken topped with a white sauce and covered in cheese then baked until golden, served with skin on chunky chips and salad £14.95

Tandoori chicken Tandoori and mango spiced chicken breast with Bombay potatoes and a spicy lentil dahl, finished with a mint yoghurt sauce and onion bhaji (GF) £14.95

Homemade lasagne Rich beef bolognese layered with tender lasagne pasta. Topped with cheese and a rich tomato sauce, oven baked and served with garlic bread and salad £14.95

Gardeners Steak Pie Tender chunks of beef slow cooked in our special ale gravy, served in a golden short crust pastry, with chips, new potatoes or fondant potato and seasonal vegetables or peas £14.95

Greek Chicken or Halloumi Gyros Chicken thigh or halloumi marinated in thyme, oregano, mint, garlic, paprika & lemon juice, pan fried and served on a warm flat bread with salad, cous cous and tzatziki sauce, seasoned fries (GF) (V) £14.50 ADD HALLOUMI for £3.50

Old School Fish and Chips Fresh fillet of haddock, beer battered and served with hand cut chips, tartar sauce, lemon wedge and a choice of garden or mushy peas £14.95

Porcini Mushroom Arancini Mushroom flavoured risotto balls coated in panko breadcrumbs and fried till crispy and served on a slow cooked Napoli sauce with parmesan and a mixed salad garnish (V, Vg) £13.95

Homemade Curried Lamb and Pork Lamb and Pork meatballs mixed bean curry, served with coconut infused rice, sweet mango sauce and garlic mini naan (GF) £14.95

Chicken or Oumi Penne Pesto Tender stem broccoli and red onion in a green pesto and tomato sauce tossed with penne pasta and served with garlic ciabatta (GF, V) Oumi £13.95
Chicken £14.95

Sweet Potato And Coconut Curry A homemade coconut curry sauce with peppers, chillies, onions and sweet potato pieces, Served with coconut rice, warm naan and onion bhaji £14.95 (V, Vg)

From the Grill

All of our steaks are served with skin on fries, tomato, mushroom, garden peas and iceberg wedge with ranch dressing and onion rings

8oz Rump Steak (GF) £15.95

12oz Gammon (GF) served with a fried egg and pineapple ring £14.50

Add a chicken breast for £4.00

Burgers

Each of our burgers are served in a toasted bun with lettuce, sliced tomato, skin on fries, onion rings and coleslaw

Trio of Sliders A trio of burgers seen below served with dirty fries, salsa and garlic sauce £17.50

Gardeners Black and Blue Burger Steak burger in our Cajun spice glaze and blue cheese dressing (GF) £14.95

Tandoori Chicken Burger Tandoori chicken in between 2 naan breads, mango and mint yoghurt and onion bhaji £14.95

House Burger Minced steak burger topped with bacon and cheese (GF) £14.95

Double up your burger for £4.00

Steak Sauces

Garlic cream Sauce (GF) £3.95 Peppercorn (GF) £3.95 Béarnaise £3.95 BBQ £3.95

Sides and Extras

Hand Cut Chips (GF) £3.50 Skin on Fries (GF) £3.50

Bread & Butter £1.50 Side Salad (GF) £2.95

Garlic Ciabatta £4.50 with spicy tomato £4.95 with cheese £4.95

Sandwiches

Served Monday to Saturday 12-4pm

All of our sandwiches are served in a soft white sub roll with homemade coleslaw, salad garnish and tortilla chips

Chicken Goujon and Monty Cheese (GF) £7.95

Tennessee Pulled Pork and Cheese (GF) £7.95

Haddock Goujon and Mushy Pea £7.95

Tandoori chicken, Mango and Mint Yoghurt (GF) £7.95

Crispy Oumi and Pineapple (GF, V) £6.95

Chicken, Tomato and Green Pesto (GF) 7.95

Hot and spicy cauliflower bites with Guacamole (GF, V) £7.95

Please inform your server of any allergies before you place your order.

All dishes marked with either GF (gluten free) V (vegetarian) or Vg (Vegan) can be adapted to suit dietary requirements, please inform your server if you wish to adapt to your dietary needs.

Please note all our oil contains traces of soya in our kitchen