

Small plates

Dirty fries £6.50

Crispy fries topped with coach BBQ sauce, crispy smoked bacon and cheese

Cajun fries VEA GF £4.50

Crispy fries in our Cajun seasoning

Fries VEA GF £4.00 with cheese £5.00

Crispy fries

Homemade Chips VEA GF £4.00 with cheese £5.00

Proper homemade chips

Garlic & Herb Marinated King Prawns £8.00

King Prawns in a garlic and herb marinate served on rocket.

Crispy Whitebait £6.00

Wild catch coated whitebait served with tartare sauce.

Salt and chilli crispy shredded chicken £6.50

Marinated chicken breast strips, in a salt & chilli coating tossed in sweet chilli sauce and served on rocket.

Pea and lemon bites VEA £6.50

Smashed pea and lemon bites in a crunchy seasoned vegetable crumb served with garlic mayonnaise style sauce on a bed of rocket

Mozzarella Sticks V £7.50

Mozzarella sticks coated in a seasoned breadcrumb and served with tomato salsa

Pudding

Trillionaires tart VEA GF £6.50

Vegan chocolate pastry case filled with a toffee sauce and topped with an vegan chocolate style ganache. Finished with vegan vanilla ice cream

Chocolate fudge brownie V GF £6.50

With honeycomb ice cream

Tartelette au Citron V £6.00

All butter shortcrust pastry base filled with lemon curd

Panettone Bread & Butter Pudding V £6.75

With clotted cream ice cream

Deep filled Bramley apple pie VEA £6.00

Served with cream, ice cream or custard

Chefs Cheesecake £6.75

Children's

Mini cheese and tomato pizza V £6.50

Fries and cucumber sticks

Fish fingers £5.50

Chips and peas or beans

Chicken nuggets £5.50

Chips and peas or beans

Vegan fillet £5.50

Chips and peas or beans

Macaroni cheese £5.50

Served with cucumber sticks

Sausage £5.50

Chips or mash and peas or beans

Chocolate fudge cake £4.00

2 Scoops Ice Cream £4.50

All of our food is ethically sourced & always British farm assured produce when in season.

We only work with suppliers with a holistic approach to CSR.

We recognise the importance of accurate allergen information & as our food is produced by real chefs in our own kitchen this data can change daily, so if you have a specific concern please ask a member of the team.

We store our allergen free ingredients separately wherever possible.

We prepare allergen food separately.

We do everything in our power to avoid cross contamination but due to the nature of our operation we can never guarantee any dish is 100% allergen free.

To ensure the food is as safe as possible for you, you **must** inform us of allergens upon ordering and always ask if we can make adaptations to dishes to make them suitable. We usually can!