



STARTERS

Antipasti plate

marinated olive mix, vegan feta, chorizo bread & balsamic dip (gfo) - 9.00

Tapas for two board

Cheesy garlic ciabatta, chicken wings, halloumi, whitebait, prawn cocktail, crevettes, anchovies, chorizo, olives, feta, garlic mushrooms & spiced potatoes — 25.00

Chicken wings

coated in salt & pepper seasoning or hot sriracha & sesame (gfo) — 10.00

Hot & spicy chorizo

red wine, honey, mixed peppers, fresh chillies & croutons — 9.50

Crispy halloumi fries

sweet chilli dip (gfo) — 8.00

Baked garlic brie

garlic ciabatta dippers & caramelised red onion chutney (gfo) — 11.00

Westcountry mussels

steamed in white wine, garlic & cream served with granary bread (gfo) — 13.50

Breaded whitebait

paprika & tartare sauce — 9.00

Classic prawn cocktail

peeled prawns in marie rose sauce with granary bread (gfo) — 11.00

Toasted garlic ciabatta

5.00 add cheddar or stilton +1.50

SIDES

Battered onion rings — 4.00

Chips / skinny fries — 5.00

Garlic ciabatta — 5.00

House salad — 5.00

Coleslaw — 3.50

Mushy / garden peas — 3.00

Bread & butter — 2.00

Pickled onion / gherkin — 1.00

PUB CLASSICS

Fish & chips

Market fish in our beer batter served with a choice of mushy peas, garden peas, salad, baked beans or coleslaw — 19.50

extra side £3 bread & butter £2

pickled onion / gherkin £1

Wholetail scampi

breaded scampi tails with chips & a choice of mushy peas, garden peas, salad, baked beans or coleslaw — 19.50

“Moules & frites”

Westcountry mussels steamed in white wine, garlic & cream served with samphire, skinny fries & granary bread (gfo) — 25.00

Chefs shortcrust pie

homemade shortcrust pie with choice of chips, fries or new potatoes & mixed vegetables or garden peas— 21.00

Lasagne al forno

chef's beef lasagne with mixed house salad, garlic ciabatta & coleslaw — £20.00

Homecooked ham & eggs

hand carved ham, brace of fried eggs, chunky chips & a choice of mushy peas, garden peas, salad, baked beans or coleslaw — £19.00

DAILY SPECIALS

fresh catch of the day & chef's dishes on our boards

BURGERS

served in a warm brioche bun with skinny fries, lettuce, tomato, homemade slaw & gherkin
swap your bun for a house salad for £1

The Whole hog

pork burger, smoked bacon, melted brie, onions & cranberry sauce (gfo) — 20.00

The Veggie

Thai spiced veg mix burger, fried onions, grilled peppers, pak choi & tomato relish (vgo, gfo) — 20.00

The Bridge

Stokely farm hand pressed beef burger, smoked bacon, cheddar, grilled onions & our burger sauce — 20.00

The Hunter

chicken breast, smoked bacon, cheddar & bbq sauce (gfo) — 20.00

GRILLS

8oz rump steak

8oz rump steak from our family butcher served with chunky chips, tomato, mushrooms & garden peas (gfo) — 25.00

double up to make it 16oz +8.00

surf n turf? add scampi +5.00

10oz gammon steak

D-cut gammon steak, black pudding, tomato, fried egg, pineapple ring, chunky chips & garden peas (gfo) — 21.00

Grill extras

Sauces - 3.50

peppercorn or stilton cream

beer battered onion rings - 4.00

SALADS

Chicken & smoked bacon

chargrilled chicken & bacon, house salad, croutons, shaved parmesan, anchovies & caesar style dressing (gfo) — 19.50

Brie & roasted walnut

warm brie, apricots drizzled with honey, house salad, croutons, apple, grapes, celery & cranberry sauce (gfo) — 19.50

Greek salad

marinated olives, vegan feta, tomato, red onion, cucumber, croutons & balsamic (vg) (gfo) — 18.00

Make us aware of any allergens before ordering as not all ingredients are listed & our kitchen contains allergens. Fish dishes may contain bones. *GFO gluten free options may be available. Some menu changes are chargeable

SANDWICHES

thick sliced granary bread
served with dressed salad garnish
available 12.00 - 16:30 (gfo available +1)

Mature cheddar
sliced red onion & sweet pickle — 10.00

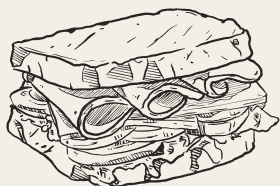
Brie, apple & grape
cranberry sauce — 10.50

B.L.T
smoked bacon, lettuce, tomato &
mayonnaise — 10.50

Prawn Marie Rose
peeled prawns in marie rose sauce — 11.00

Fish goujon
beer battered market fish, lettuce
& tartare sauce — 12.50

**add chips / fries / salad / slaw
to your sarnie**



PLOUGHMANS PLATTERS

chunky house salad, apple, celery, homemade slaw, pickled beetroot, piccalilli,
sweet pickle, pickled onion, gherkin, pork pie, pickled egg & bread & butter

ONE CHOICE — 19.00 TWO CHOICES — 21.00

Blue stilton Mature cheddar
Creamy brie Handcarved ham



FOR THE LITTLE HUMANS

with choice of fries or new potatoes & garden peas, baked beans or cucumber
For aged 11 under only — 9.50

Cheese & tomato pizza
Two pork sausages
Crispy battered chicken bites
Battered fish “tiddler”

DESSERTS

served with double cream, vanilla ice-cream or custard — 8.00

Chocolate fudge cake	Caramel apple pie (gfo)	Lemon meringue pie (gfo)
White chocolate rocky road	Banoffee pie	Sticky toffee pudding (gfo)
Rum, choc & cherry tart (vgo)	Plum crumble tart	Morello cherry pie

Ice-creams: vanilla, chocolate, strawberry, honeycomb, mint ripple. vegan vanilla, mango sorbet

HOT DRINKS

locally sourced coffee from Cartwright coffee

Americano	Latte	Breakfast/ fruit teas
Cappuccino	Mocha/ Hot chococalate	Syrup flavours
Liqueur coffees	Espresso/ Double espresso	Flat white

ALL OUR FOOD IS COOKED & PREPARED TO ORDER, PLEASE BE PATIENT DURING BUSY TIMES.
ADVISE OF ALL ALLERGENS BEFORE ORDERING. NOT ALL INGREDIENTS ARE LISTED.
WE ADD A 10% DISCRETIONARY GRATUITY ON TABLES OF 5+ PEOPLE, SHARED EQUALLY AMONGST ALL STAFF