

Signature



kitchen

# Starters

## Bread and Olives ●○ 4

Mixed marinated olives with oil and warm bread.

## Hot Wings ●○ 5

Super spicy wings. Not for the faint hearted.  
*You were warned.*

## Chilli Nachos ● 5

Either beef chilli or lentil chilli topping.  
Lightly salted corn tortilla chips.  
Served with tomato salsa and guacamole.

## Jack Daniels Wings ●○ 5

Our own BBQ sauce infused with Jack Daniels bourbon.

## Black Pudding 5

Buttered bury black pudding, topped with a soft poached egg, crispy bacon and finished with hollandaise sauce.

## Soup of the Moment ● 4

Freshly made soup served with crusty bread.

# Main Courses

## Signature Pies 11

Deep filled, hand crafted pies, made on site. Served with buttery mash and mushy peas.

- Rich Steak and Red wine with a roasting jus.
- Mature Cheddar Cheese and Onion, with Cheese Sauce. ●
- Gluten-Free Pie of the Week ○

## Guinness Battered Haddock ○ 10

Classic pub dish with our signature Guinness batter, mushy peas, hand-cut chips, homemade tartare sauce and lemon angel. Gluten-free options available.

## Chilli ● 9

Classic chilli-con-carne made with a blend of 8 herbs and spices. Served with basmati rice, and garlic bread. Vegetarian option available.

## Stroganoff

Traditional Russian dish with cream and paprika. Served with basmati rice, and garlic ciabatta.

- Mushroom ● 10
- Chicken 13
- Steak 15

## Butterfly Chicken Breast● 11

Served with roasted vine tomatoes, flat cap mushroom, and beer battered onion rings.

## Lasagna 9

Traditional Italian layered pasta dish. Served with hand cut chips, house salad and garlic ciabatta.

## Sausage and Mash 9

Locally sourced thick pork sausage. Served with signature mash, rich red wine gravy and caramelized red onions.

## Hand Crafted Steak Burger 11

Custom recipe steak burger, nestled between a brioche bun. With salad and sliced gherkin Served with hand cut chips and homemade slaw.

Add a topping of your choice. +1

Vegetarian.	●
Gluten-Free.	○
Dairy-Free	●

