

Gary's home-cooked pork scratchings – served warm **4.25**

Marinated Greek olives – Provençal herbs (v) (pb) **4.25**

S M A L L P L A T E S

Steak, London Pride ale & button mushroom mini pie – mash potato, red wine gravy **8.50**

Sweet potato & Kentish Blue cheese mini pie – mash potato, vegetarian gravy (v) **7.95**

Homemade sausage roll – rich date & treacle brown sauce **6.50**

Breaded fish goujons – tartare sauce **7.50**

Crispy chicken wings – Vietnamese chilli / buffalo sauce, blue cheese dip / barbecue sauce **7.75**

Leek & potato soup – crispy leek, sliced baguette (v) **6.50**

Sticky pork chipolatas – honey & wholegrain mustard dressing **7.00**

S H A R E R S

Ploughman's lunch for two – farmhouse cheddar, smoked ham, pork pie, apple, celery, pickled onions, gherkin, pickle, crusty bread **19.50**

Kilo of crispy chicken wings to share – Vietnamese chilli / buffalo sauce, blue cheese dip / barbecue sauce **20.95**

Mediterranean dips & flat breads to share – hummus, baba-ganoush, tzatziki, marinated olives (v) **14.95**

S A N D W I C H E S (12-5pm) white bloomer / granary bloomer / baguette **+1.50**

Chargrilled sirloin steak sandwich – caramelised red onion, Tewkesbury mustard, triple-cooked chips **13.75**

Warmed brie and bacon sandwich – red onion marmalade, triple-cooked chips **11.95**

Smoked ham & homemade coleslaw sandwich – triple-cooked chips **11.25**

Mature farmhouse cheddar toastie – white or granary bread, triple-cooked chips (v) **9.95**

— Add smoked ham **1.75** Add red onion (v) **1.00** Add tomato (v) **1.00**

* * * * *

* O U R H O M E M A D E P I E S

* **Steak, London Pride ale & button mushroom pie** – savoy cabbage, leeks & peas, red wine gravy, triple-cooked chips or mash **17.65**

* **Sweet potato & Kentish Blue cheese pie** – savoy cabbage, leeks & peas, vegetarian gravy, triple-cooked chips or mash (v) **16.75**

* **Smoked haddock, salmon & prawn fish pie** – savoy cabbage, leeks & peas **17.25**

* **Chicken, ham, Cornish Orchards cider & leek pie** – savoy cabbage, leeks & peas, red wine gravy, triple-cooked chips or mash **17.25**

* * * * *

M A I N C O U R S E S

Fish & chips – beer battered haddock, triple-cooked chips, peas, tartare sauce **17.50**

Grilled lamb chump steak – rosemary & garlic roast potatoes, tenderstem broccoli, minted lamb gravy **18.95**

Gammon & eggs – triple-cooked chips, onion ketchup **15.95**

Buffalo mozzarella & tomato salad – mixed leaves, pesto dressing, toasted pine nuts, red onion, croutons (v) **15.50**

Thai-style salmon fish cakes – sweet chilli glaze, Asian slaw **15.95**

Chicken schnitzel – Kiev butter, spring onion mash, tenderstem broccoli **16.25**

Our house burger – homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips **15.75**

— Add cheddar or blue cheese **2.50** Add crispy bacon **2.50** Add homemade onion rings **2.50**

S I D E S

Triple-cooked chips (v) (pb) **4.50** **Roast potatoes** – gravy* **4.50** **Green leaf salad** (v) (pb) **4.00** **Homemade coleslaw** (v) **4.50**

D E S S E R T S

Lemon Tart – raspberry sorbet **7.50**

Apple & blackcurrant crumble – vanilla custard **7.50**

Bakewell tart – vanilla ice cream **7.50**

Jude's ice creams – by the scoop **2.50**

— Truly Chocolate (v) Very Vanilla (v) Strawberries & Cream (v) Salted Caramel (v) Coconut (v) (pb) Raspberry Sorbet (v) (pb)