

LIGHT BITES

Soup of the day With sourdough bread and butter	£4.50
Mac 'n' Cheese (add pork £1)	£4.50
Chorizo paté on toasted Sourdough bread With roasted peppers, onion, ripped mozzarella And olive oil	£6.00
Broad beans, apple matchsticks, mint And crumbled Wensleydale Kit Calvert cheese (v)	£4.50
Minced lamb skewers With a mint, cucumber yoghurt dip	£5.50

BURGERS

Our beef burgers are 100% British beef
 All served in a cream bun, with skinny fries

Classic beef burger With lettuce, gherkins and burger sauce topped with ale onions and burger cheese	£11.45
The Johnny Ca\$h beef burger Ghost chilli mayonnaise, lettuce, tomato, red onion and jalapeño topped with burger cheese IT'S HOT!	£11.95
Buttermilk chicken breast With chipotle mayonnaise, lettuce, tomato and red onion	£10.45
Beetroot burger (v) With a chive mayonnaise, lettuce, tomato and red onion	£9.95

TOPS £1

- Burger cheese
- Fried hen's egg
- Jalapenos
- Mac 'n' cheese
- Cheddar/Feta/Gruyere
- Bacon
- Pulled pork
- Caramelised red onion

SUNDAY ROAST

Whole roast baby chicken With a creamy tarragon sauce, seasonal vegetables, roast potatoes and Yorkshire puddings	£13.95
---	--------

(v) Suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

THE MAIN EVENT

Chicken and ham hock pie With rainbow carrot, kale, onion and broad beans	£10.50
Braised oxtail stew With spinach dumplings and horseradish cream	£10.00
Young's Special Ale battered cod Hand cut chips, creamy mint pea purée, tartare sauce and chargrilled lemon (May contain small bones)	£11.50
Cumberland sausage ring With bubble 'n' squeak and caramelised onion gravy	£9.95
Honey glazed grilled ham Crispy hen's egg and skinny fries	£10.50
Sirloin Steak With hand cut chips, rocket Choose from: Béarnaise/Peppercorn sauce/Anchovy/ Garlic and herb/Smoked paprika butter	£16.95
Aubergine and courgette In spicy tomato sauce, topped with mozzarella and a savoury crumble with mixed leaves and herb dressing	£10.00
Smoked mackerel and beetroot salad With a poached egg and crotons	£10.00

SIDES (v) £3

- Skinny fries
- Onion Rings
- Cauliflower cheese
- Kohlrabi and rainbow carrot slaw
- Hand cut chips
- Bubble 'n' squeak
- Mac 'n' cheese

DESSERTS

Sticky toffee	£5.50
Pear and fig crumble Served with custard	£5.50
Chocolate brownie Served with vanilla ice cream	£6.00
Lemon posset	£5.00
Ice cream selection	£3.50

White wine

175ml 250ml 750ml
Bottle

Dry, fresh and zesty

Ugni Blanc/Colombard 4.50 6.00 16.50
Old Vines, Le Sanglier, France 2014
Fresh, crisp and dry.

Sauvignon Blanc 4.60 6.15 17.00
Paso del Sol, Maipo Valley, Chile 2014
Zippy, clean and vibrant.

Pinot Grigio Garganega ★ 4.95 6.60 18.15
Villa Borghetti, Italy 2014
Light and smooth with lemon
and honey flavours.

White Rioja 5.15 6.75 18.95
Bodegas El Coto, Spain 2014
Clean and rounded, with a streak of lime.

Picpoul de Pinet 5.90 8.00 22.70
Cuvée Basco, France 2014
Completely dry, intensely fresh and clean.

Sauvignon Blanc ★ 6.40 8.80 25.45
Mission Estate, New Zealand 2014
Vibrant and intense fruit from
NZ's oldest winery.

Fuller flavoured and rounded

Chenin Blanc 4.75 6.30 17.45
Keate's Drift, South Africa 2014
Honeyed and rounded with
a lovely crisp aftertaste.

Unoaked Chardonnay 5.50 7.50 21.20
Crystal Brook, South Australia 2014
Packed with pineapple and
tropical fruit flavours.

Champagne & Prosecco

125ml 750ml
Bottle

Prosecco 5.25 24.95
Brut NV, Cuvée Revino, Italy

Raboso Rosato 5.25 24.95
Brut NV, Donna Trevigiana, Prosecco, Italy

Cockburn and Campbell
Champagne 8.10 38.10
Brut NV, France

Red wine

175ml 250ml 750ml
Bottle

Lighter, juicy and supple

Carignan 4.50 6.00 16.50
Old Vines, Le Sanglier, France 2014
Brambly, spicy and very moreish.

Merlot 4.60 6.15 17.00
Paso del Sol, Maipo Valley, Chile 2013
Plummy fruits and velvety tannins.

Pinotage 4.75 6.30 17.45
Keate's Drift, South Africa 2013
Juicy, supple and dry with fleshy
mulberry flavours.

Pinot Noir 5.50 7.50 21.20
Domaine Le Grange Le Haut
France 2013
Light, elegant and soft with cherry flavours.

Rioja Crianza ★ 5.90 7.70 21.75
Bodegas El Coto, Spain 2011
Smooth and rounded with delicious
red berry fruit.

Robust, powerful and spicy

Shiraz 5.50 7.50 21.20
Crystal Brook, South Australia 2012
Sweet berry fruit and delicious spice.

Malbec ★ 5.75 7.80 22.15
Alta Vista Classic, Mendoza
Argentina 2013
Brimming with intense black fruits.

Merlot 6.55 8.95 25.90
Highwood Estate, Australia 2012
Ripe, plummy fruit flavours
and creamy vanilla.

Rosé wine

Cabernet/Shiraz Rosé 4.60 6.15 17.00
Paso del Sol, Maipo Valley, Chile 2014
A slightly sweeter, soft style of rosé

Rioja Rosado 5.05 6.70 18.50
Bodegas El Coto, Spain 2014
Dry and fresh with strawberry
and raspberry fruit

Pinot Grigio Rosé 5.50 7.50 21.30
Villa Borghetti, Italy 2014
Clean, freshly fruity and soft.

★ One of our favourites.

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
125ml glasses of wine available on request. Vintages are subject to availability. All prices are inclusive of V.A.T.
