



All our food uses fresh local ingredients where ever possible.
Our food is cooked from fresh to order and may take up to 25 minutes

Starters

Twisted Beans on Toast 4.95

Mixed beans infused in a roasted tomato basil reduction served on toasted rosemary garlic infused bread

Carrot & Coriander Soup 5.45

Chefs soup made in house, topped with chill paprika croutons
& served with our own rosemary garlic infused bread

Garlic Mushrooms 5.95

Pan fried mushrooms with fresh garlic in a crème fresh sauce
served on our toasted rosemary garlic infused bread

Tempura Prawns 6.45

A classic Portuguese dish popularized by Japan served with a sweet chilli dip

Mains

French Style Steak 15.95

Rump steak buthchered and rolled French style, cooked to your liking. Served with roasted onion, mushroom & brandy sauce then accompanied by crispy Asian cabbage & rosemary roasted sauté potatoes

Fresh Cod & Chips 13.95

Fresh cod cooked in a light beer batter served with homemade garden mushy peas,
tartar sauce & chunky hand cut chips

Gammon & Brace of Eggs 12.95

Hand carved cooked in house gammon topped with a brace of free range eggs
accompanied by garden peas & chunky hand cut chips

Thai Sweet Potato & Coconut Curry 12.95

Red thai infused sweet potato, mixed bean & peppers served with chefs own sticky basmati rice

Chicken Pasta Linguine 12.95

Fresh linguine pasta topped with creamy mushroom sauce, hand pulled succulent chicken and
topped with basil and freash Parmigiano-Reggiano cheese

Bull Burger 11.95

6oz homemade burger topped with streaky bacon, melted brie in a toasted brioche bun with
secret lettuce sauce, grilled tomato slice & accompanied by our fresh coleslaw & chefs chunky hand cut chips

Sausage & Mash 10.95

2 award winning owtons pork & leak sausages served on a bed of champ mash
topped with caramelised onion gravy

Desserts

Please see our dessert board for todays selection

If you have any food allergies please let your server know