

STARTERS

BAKED CAMEMBERT TO SHARE £13.95

Red Onion Marmalade, Parmesan Crumb and Toasted Bread (V) (GFO)

PRAWN COCKTAIL £8.50

Marie Rose Sauce, Avocado, Granary Bread and Butter (GFO)

WILD MUSHROOMS £8.50

Confit Garlic and Thyme Cream, Parmesan Crumb and Toasted Sourdough (GFO)

SMOKED HAM HOCK TERRINE £8.50

Celeriac Remoulade, Pickled Onions and Toasted Focaccia (GFO)

SOUP OF THE DAY £7

Toasted Focaccia and Salted Butter (V) (GFO)

BAKEWELL BAKERY BREAD AND OLIVES £7

Balsamic with Extra Virgin Olive Oil and Salted Butter (V) (GFO)

MAINS

HERB CRUSTED SALMON £21.95

Sautéed New Potatoes, Fennel Ragù, Tenderstem Broccoli and Salsa Verde (GF)

IPA BEER BATTERED HADDOCK AND CHIPS £19.50

Triple Cooked Chips, Crushed Peas, Tartare Sauce and Charred Lemon

CHARGRILLED PORK CHOP £19.95

Colcannon Mash, Sautéed Greens, Honeyed Carrots, Cider and Wholegrain Mustard Sauce

HOMEMADE PIE OF THE DAY £19.95

Creamed Potatoes, Roast Carrot Purée, Caramelised Red Onion, Sautéed Greens and Pan Gravy

SUPERFOOD SALAD £17.50

Quinoa, Sautéed Vegetables, Mixed Leaf, Focaccia Croutons and Lemon Vinaigrette (GFO)

SIDES

HAND CUT CHUNKY CHIPS £4.95 (V) (GFO)

TRUFFLE AND PARMESAN SKIN ON FRIES £5.95 (GFO)

SEASONAL VEGETABLES £4.95 (V) (GF)

IPA BEER BATTERED ONION RINGS £4.95

BURGERS

BULLS HEAD BEEF BURGER £19.95

Monterey Jack Cheddar, Smoked Streaky Bacon, Burger Sauce, Beef Steak Tomato, Gem Lettuce, Pickle and Skin on Fries (GFO)

SOUTHERN FRIED CHICKEN BURGER £19.95

Confit Garlic and Truffle Mayonnaise, Coleslaw, Gem Lettuce and Skin on Fries

AROMATIC GARDEN BURGER £19

Goat's Cheese, Basil Pesto, Watercress and Skin on Fries (VGO)

GRILLS

Our Steaks are served with Slow Roasted Tomato, Field Mushroom, Triple Cooked Chips, Onion Rings and Dressed Lettuce Wedge

(All Steaks have the option to be GLUTEN FREE)

10OZ RIBEYE OF BEEF £33

8OZ SIRLOIN £29.95

8OZ RUMP £27

Add Peppercorn, Wild Mushroom, or Red Wine Sauce for £3.50

PEPPER STEAK AND FRITES £19

8oz Bavette Steak, Skin on Fries and 3 Peppercorn Sauce (GF)

DESSERTS

STICKY GINGER PUDDING £8

Salted Toffee Sauce, Rum Soaked Raisins and Clotted Cream Ice Cream

WARM BAKEWELL PUDDING £8

Original Bakewell Pudding and Vanilla Bean Custard

DARK CHOCOLATE AND BANANA £8

Mascarpone, Coffee and Caramel Ice Cream (GF)

SPICED APPLE CRUMBLE £8

Brown Sugar Topping and Vanilla Ice Cream, Custard or Cream (GF) (DF)

AFFOGATO £7.50

Vanilla Ice Cream and Double Espresso (GF) (DFO)

DF - DAIRY FREE V - VEGETARIAN VG - VEGAN GF - GLUTEN-FREE N - CONTAINS NUTS

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.