

SUMMER MENU

While you wait...

Nocellara & Kalamata olives (pb)	4.5
Focaccia; whipped basil butter (v)	4.5
Halloumi fries; sweet chilli sauce (v)	7
Southern fried chicken thigh bites; comeback sauce	8

Aperitifs

<i>Treat yourself to a delicious pre-dinner cocktail from our amazing selection.</i>	
Limoncello Spritz; DiCapri limoncello, prosecco, lemon juice, soda water	9
Orchard Vodka Mule; Dutch Barn vodka, ginger ale, orange bitters	9.5
The Laverstoke; Bombay Sapphire gin, Martini Bianco, St-Germain, elderflower tonic	10

To Share

Start your meal with something from our sharing selection, each designed for 2-3 people to enjoy.

Rosemary & garlic camembert; sourdough, red onion chutney	18
Crispy buttermilk chicken wings; hot honey glaze	14
Chipotle chicken nachos; tortilla chips, chipotle chicken, guacamole, salsa, sour cream, cheese, jalapeños	18

To Start

Soup of the day; sourdough, whipped butter (v)(pbo)	7
Southern fried buttermilk crayfish; pico de gallo, chimichurri	9.5
Potted lemon & thyme roast chicken; focaccia crispbread, radish, red onion marmalade	9
Harissa hummus; toasted flatbread (pb)	7
Halloumi & red pepper skewers; hot honey, tomato & onion salad (v)	8.5
Hoisin pork belly; pak choi, spring onion, cucumber, sesame seeds	9
Handmade scotch egg; with a truffle, garlic & cracked black pepper mayo	9
Burrata & heritage tomato salad; with basil, red onion, balsamic & green pesto (v)	9

Mains

Slow-braised lamb shoulder; feta, kalamata olives, tzatziki, sauteed potatoes, roasted aubergines, courgettes, red peppers	24.5
Cornish crab linguine; in a white wine & chilli butter sauce with lemon & herb crumb	18.5
Hoisin shredded duck; courgette, pak choi, spring onions, mushroom, noodles, sesame (pbo)	16.5
Thai green curry; with coconut, pak choi, bell peppers, baby corn, sugarsnap peas, coriander & pea jasmine rice (pbo)	14
<i>~ add grilled chicken breast +3.5 ~</i>	
Celeriac Steak; warm wholegrain salad, semi-dried tomato tapenade, pickled fennel, sauce verde (pb)	15.5
<i>~ add grilled chicken breast +3.5 ~</i>	

Classics

Brewpoint beer-battered fish & chips; minted peas, tartare sauce, scraps	18.5
Pulled beef lasagne; garlic focaccia, mixed salad (vo)	17.5
Chicken & leek pie; buttered mash, broccolini, red wine gravy	17.5
Homemade chicken kiev; buttery mashed potato, broccolini, garlic butter	18
Wholetail scampi & chips; minted peas, tartare sauce	16
Chicken Caesar salad; roast chicken supreme, cos lettuce, Caesar dressing, anchovies, bacon, croutons	18
Cumberland sausage & buttery mash; broccolini, Anchorman ale gravy (vo)(pbo)	16.5

Burgers & Grill

Chuck steak cheeseburger; seeded maple bun, cheddar cheese, comeback sauce, relish, pickles; duck fat fries, mixed salad	17.5
<i>~ add bacon +1.5 ~</i>	
Crispy chicken thigh burger; seeded maple bun, comeback sauce, relish, pickles; duck fat fries, mixed salad	17.5
<i>~ add bacon and cheddar cheese +1.5 each ~</i>	
Halloumi burger; seeded maple bun, comeback sauce, roasted mushroom, fries, mixed salad (v)	16.5
16oz gammon steak; duck fat chunky chips, house tomato, roast mushroom, fried egg	22
28-day aged 8oz bavette steak; duck fat chunky chips, house tomato, roast mushroom	21
<i>~ best served medium rare ~</i>	
28-day aged 8oz Black Angus ribeye steak; duck fat chunky chips, house tomato, roast mushroom	27.5
Mixed grill; 4oz bavette steak, 4oz gammon steak, Cumberland sausage, chicken thigh, duck fat chips, house tomato, roast mushroom, onion rings, peas	29.5
<i>~ swap bavette steak for 8oz ribeye +6 ~</i>	
<i>~ add peppercorn sauce, béarnaise sauce or blue cheese & cider sauce to any steak dish +2.5 each ~</i>	

Sides

Duck fat chunky chips (pbo) or fries (pbo)	5	Seasonal vegetables (v)(pbo)	5
<i>~ add truffle oil & Italian hard cheese +1.5 ~</i>		Side salad (pb)	5
Buttery mashed potato (v)(pbo)	5	Garlic focaccia (pb)	6
Beer-battered onion rings	5	<i>~ add cheese +1 ~ (v)</i>	

(v) vegetarian | (vo) vegetarian option available
(pb) plant-based ingredients | (pbo) plant-based option available.

TURN OVER FOR LUNCH,
DESSERTS AND MORE



Puddings

- Triple chocolate brownie; vanilla ice cream (v)
- Vanilla crème brûlée; butter shortbread (v)
- Sticky toffee pudding; toffee sauce, vanilla ice cream (v)
- Caramelised biscuit cheesecake; salted caramel ice cream, biscuit butter (pb)
- Strawberry, rhubarb & custard Eton mess (v)
- Ice creams & sorbets (v)(pbo) ~ please ask for today's flavours ~
- British cheeseboard; crackers, celery, grapes, red onion chutney (vo)
- Trio of mini desserts; vanilla crème brûlée, triple chocolate brownie, sticky toffee pudding (v)

8.5

7.5

8

9.5

9

per scoop 1.5

12.5

14

Hot Drinks

- Americano 3.15
- Flat white 3.45
- Cappuccino 3.65
- Latte 3.65
- Mocha 3.85
- Double espresso 3.05
- Hot chocolate 3.65
- Birchall's teas 3.15
- Liqueur coffee 7
- ~ please ask for our range of liqueur coffee spirits ~

Dairy-free, soya and oat-based milk alternatives available on request.

LIGHT LUNCH

Perfect for those with smaller appetites

2 courses: £14.95 | 3 courses: £17.95

Monday-Friday, 12pm-4pm



To Start

- Soup of the day; sourdough, whipped butter (v)(pbo)
- Harissa hummus; toasted flatbread (pb)
- Halloumi & red pepper skewer; hot honey, tomato & onion salad (v)
- Potted lemon & thyme roast chicken; focaccia crispbread, radish, red onion marmalade

Mains

- Brewpoint beer-battered fish & chips; minted peas, tartare sauce, scraps
- 4oz gammon steak; duck fat chunky chips, fried egg
- Cumberland sausage & mash; broccolini, Anchorman ale gravy (vo)(pbo)
- Pulled beef lasagne; garlic focaccia (vo)
- Thai green curry; with coconut, pak choi, bell peppers, baby corn, sugarsnap peas, coriander & pea jasmine rice (pbo)

Puddings

- Vanilla crème brûlée; butter shortbread (v)
- Chocolate brownie; vanilla ice cream (v)
- Sticky toffee pudding; toffee sauce, vanilla ice cream (v)
- Ice creams & sorbets; (v)(pbo) ~ please ask for today's flavours ~

Sandwiches

~ Available 12pm - 4pm ~

- Served on sliced sourdough bloomer with butter
- BLT; streaky bacon, house tomato, lettuce, mayonnaise 10.5
- Cumberland sausage; red onion chutney 10
- New Yorker; pastrami, emmental, gherkin, American mustard 10
- Fish goujon; cucumber, lettuce, tartare 11
- Halloumi; house tomato, lettuce, mayonnaise (v) 11
- Add soup of the day, chunky chips or fries to any sandwich +3.5



IT'S ALL GRAVY

Bring family and friends together and join us on Sundays to enjoy unlimited gravy and roast potatoes with every roast.

Sundays from 12pm



We believe in championing high-quality, seasonal and responsibly-sourced British produce to create exciting, flavour-forward dishes that offer exceptional taste and value - exceeding expectations on every occasion.

We are proud to have achieved the highest three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, recognising our dedication to outstanding quality, with sustainability at the heart of everything we do.



(v) vegetarian / (vo) vegetarian option available / (pb) plant-based ingredients / (pbo) plant-based option available

Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All offers subject to availability and terms and conditions, full details online.