



STARTERS

SOUP OF THE DAY - £7
Freshly Baked Roll

SALT & PEPPER CALAMARI - £8
Aioli, Sweet Chilli Dip

GOATS CHEESE (V) - £8
Sourdough Toast, Cherry Tomato,
Pesto Dressing

MOULES MARINIERE - £8
Mussels, Garlic, White Wine & Cream Sauce,
Toasted Sourdough

HAM HOCK TERRINE - £8
Toasted Sourdough, Dressed Salad, Tomato &
Onion Chutney

BANANA BLOSSOM FRITTER (V) - £7
Chilli Dip

MAINS

BRAISED FEATHER BLADE OF BEEF - £18
Horseradish & Chive Mash, Seasonal Vegetables,
Red Wine Jus

PAN SEARED SEABASS - £21
New Potatoes, Pak Choi, Seasonal Greens,
Prawn & White Wine Sauce

BEER BATTERED FISH & CHIPS - £18
Minted Mushy Peas, Homemade Tartare Sauce

SPICED LENTIL CHICKPEA &
SWEET POTATO TAGINE (VG) - £18
Couscous, Chapatti, Onion Pakora

WAGYU QUARTER POUNDER WITH
PULLED PORK & CHEESE - £20
Fries, Onion Rings, Homemade Slaw

8OZ VENISON STEAK - £22
Chive Mash, Seasonal Vegetables,
Tenderstem Broccoli, Red Wine Jus

MOULES FRITES - £18
Mussels, Garlic, White Wine & Cream Sauce,
Fries, Toasted Sourdough

HOMEMADE LASAGNE - £17
Salad, Homemade Slaw, Garlic Bread

CAULIFLOWER STEAK (VG) - £17
Sweet Potato Tagine, Mango Chutney

10OZ RIBEYE - £28

10OZ SIRLOIN - £30

Roasted Tomato, Mushroom, Onion Rings,
Chunky Chips

DESSERTS

VANILLA CRÈME BRULEE - £8

CHOCOLATE SPONGE CAKE - £8

BAILEYS & WHITE CHOCOLATE
CHEESECAKE - £8

ETON MESS - £8

STICKY TOFFEE PUDDING - £8
Butterscotch Sauce, Vanilla Ice Cream

SELECTION OF DODDINGTON'S
ICE CREAM
2 scoops - £7
3 Scoops - £9

Food allergies and intolerances: please speak to our staff about your dietary requirements before ordering.

v - vegetarian, vg - vegan, gf - gluten free option available

As our food is prepared in a centralised kitchen where allergens are present, we cannot guarantee complete separation.