

Please note that all dishes are made in a kitchen where nuts & gluten are present with other allergens, we cannot guarantee any food item is completely free of allergens, whilst we take care to preserve the integrity of our vegetarian products, we must advise they are prepared in a multi kitchen environment

V - VEGETARIAN / VE - VEGAN / GF - GLUTEN FREE / AGF - ADAPTABLE GLUTEN FREE / AVE - ADAPTABLE VEGAN

STARTERS

CHEFS SOUP OF THE DAY agf 6.95

with rustic bread

PULLED PORK NACHOS gf 8.95

topped with pulled pork, a blend of melted cheddar & mozzarella with guacamole & sour cream on the side

MUSHROOM BRUSCHETTA v ve aaf 8.25 mushrooms cooked in garlic butter & red onion on toasted garlic bread

DUCK SPRING ROLLS 7.50

three duck spring rolls served on a cucumber & spring onion salad with hoisin sauce

ITALIAN-STYLE ARANCINI 7.15

risotto balls, stuffed with italian sausage & oozing mozzarella, served with tomato & basil sauce & rocket

SALT & CHILLI BELLY PORK BITES £7.25 with a black pudding salad

BAKED CAMEMBERT v agf 7.95

A warm, gooey wheel of baked Camembert topped with tangy cranberry sauce, garnished with fragrant rosemary sprigs. toasted rustic bread for the perfect indulgence v agf

LAMB KOFTA 7.95

with mint yogurt & garlic flatbread

SPANISH CHORIZO agf 8.25

sliced chorizo stewed with fresh garlic, red onion, mixed peppers & tomatoes served with crusty bread to dip

TOMATO & MOZZARELLA v 6.50

with a pesto dresing

HADDOCK & MOZZARELLA FISHCAKE gf 8.75 mint pea puree

SIDES

ONION RINGS v 3.00

PEPPERCORN SAUCE v 3.95

CHEESE & GARLIC SAUCE v 3.95

GOURMET CHIPS v gf 3.00

SPICY WEDGES v gf 3.00

GARLIC BREAD v 3.50

PULLED PORK MAC N CHEESE 4.95 GARLIC BREAD WITH CHEESE v 4.00



ALLERGY MAXTRIX



FISH & PASTA

TERIYAKI SALMON 17.45

on a bed of flavoured rice & dressed salad

SMOKED HADDOCK FISHCAKE gf 17.50

Golden-crisp fishcakes filled with tender smoked haddock and melting mozzarella, served with buttery new potatoes and a fresh mixed salad

PULLED PORK MAC N CHEESE 15.95

macaroni pasta in a rich cheddar cheese sauce, topped with tender pulled pork, a golden blend of melted mozzarella and cheddar, and finished with a crispy baked topping. Served with warm, garlic bread

CHICKEN, PESTO & PEA PASTA 15.95 served with spaghetti & garlic bread

CHICKEN & CHORIZO PASTA BAKE 17.00

baked in the oven topped with a mozzarella & cheddar mix with garlic bread on the side

CHICKEN PARMIGIANA 15.95

breaded chicken breast topped with mozzarella, herby tomato sauce & cheddar cheese on a bed of spaghetti

SPAGHETTI BOLOGNAISE 15.95

chefs homemade beef bolognaise with spaghetti served with garlic bread on the side

MAINS

OLD BARN CHICKEN CURRY agf 16.50

chefs curry sauce with seasoned chicken served with naan bread & poppadum with a choice of rice, gourmet chips or 1/2 1/2

BUTTERNUT SQUASH & CHICKPEA CURRY $ve\ v\ 16.50$

served with poppadums' & a choice of rice, gourmet chips or 1/2 1/2

KATSU CURRY 15.95

2 southern fried breaded chicken breast sat on a bed of flavoured rice, topped with katsu curry sauce & prawn crackers with a spring onion salad

BBQ RIBS gf 15.95

BBQ pork ribs baked in the oven served with spicy wedges, mixed salad & coleslaw

PORK BELLY 16.50

with crushed new potatoes & black pudding with a somerset cider whole grain mustard sauce

BUTTERNUT KALE ROAST ve v 16.95

mix of butternut squash, chestnuts, kale, apricots & brown rice with a sweet onion marmalade, pumpkin seed, poppy seed & red pepper topping, served with new potatoes, garden peas & gravy

FROM THE GRILL

LAMB CHOPS of 23.00

marinated in a chilli & mint sauce with crushed new potatoes & rocket salad

80Z SIRLOIN STEAK agf 24.50

British sirloin steak with gourmet chips, tomatoes & onion rings (add peppercorn or cheese & garlic sauce +2.95)

100z GAMMON gf 16.95

10oz gammon paired with a pineapple ring and topped with a sunny-side-up egg. Served with a side of peas & gourmet chips

SALADS

LAMB KOFTA SALAD 15.95

spiced lamb koftas served on a bed of crisp mixed salad, accompanied by warm garlic & herb flatbread with a drizzle of mint yogurt

CAJUN CHICKEN OR SALMON SALAD gf 17.50

marinated in cajun seasoning with mixed salad, coleslaw, sour cream & salsa

GRILLED GOATS CHEESE SALAD gf 17.95

with onion marmalade, mixed leaf salad & coleslaw

SAUTÉED STEAK SALAD 19.95

with fried onion & mushrooms

BURGERS

all burgers are served in a burger bun with salad with coleslaw, beer battered onion rings & a choice of gourmet chips or cajun wedges

our burgers can be served NAKED to make them GF unless stated

THE FEAST BURGER 18.95

prime steak burger & southern fried chicken breast topped with a melted blend of mozzarella & cheddar cheese.

THIS BURGER IS UNABLE TO MADE GLUTEN FREE

CLASSIC BACON & CHEESE agf 17.95

prime steak burger, topped with mozzarella & cheddar & streaky bacon

SOUTHERN FRIED CHICKEN 17.95

2 southern fried breaded chicken burgers topped with crispy bacon & mozzarella & cheddar cheese

PULLED PORK BURGER agf 17.95

prime steak burger topped with BBQ pulled pork, topped with a melted blend of mozzarella & cheddar cheese

PLANT BASED PATTY ave v 15.95

2 plant based patties topped with cheese & garnish