

Starters & Sharers

- Bread board - warm sourdough boule with butter (V) **4.00**
- Barber's Vintage Cheddar sausage rolls **4.25**
- Handmade Scotch egg with brown sauce **4.25**
- Warmed pulled pork pie with golden beetroot piccalilli **4.25**
- Chicken wings in yakiniku BBQ glaze with Asian-style slaw **5.50**
- Chilli 'non-carne' soup with pumpkin seeds, crème fraîche and toasted sourdough (V) **5.50**
- Fried squid with a sweet chilli glaze **6.00**
- To share - The Calabrian Board - Calabrian cured meats, marinated tomatoes, olives and sourdough **14.50**

Mains

- Vegan lasagne with butternut squash, peppers and courgettes (Ve) **10.50**
Add Fries for 3.00
- Rump of lamb served with chargrilled aubergines, cherry tomatoes, sautéed heritage potatoes and red wine jus (A) **15.50**
- Sausage & mash - Cherry Orchard farm sausages, spring onion mash, crispy onions and red wine jus (A) **11.00**
Add Onion rings for 2.50
- Chicken, portobello mushroom, leek & pancetta pie, served with roasted roots and a choice of mash or triple-cooked chips (A) **11.50**
- Handmade British beef burger with bacon and cheese, served in a brioche bun with gherkin & fries **12.00**
Add fried egg for 1.00, add beef patty for 3.00, upgrade to triple-cooked chips for 1.00, add onion rings for 2.50
- Slow cooked tender beef cheeks with creamy colcannon, crispy roots and a mushroom & merlot sauce (A) **15.50**
- Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce and ketchup (A) **12.25**
Upgrade to large fish for 2.50
- 9oz rib-eye steak with triple-cooked chips, watercress and horseradish butter **16.00**
Add fried egg for 1.00, add onion rings for 2.50, add coleslaw for 2.50, add veal jus for , add veal jus for

Sides

- Coleslaw (V) **2.50**
- Fries (V) **3.00**
- Side salad (Ve) **3.50**
- Sweet potato fries (V) **3.75**
- Triple-cooked chips (V) **3.75**

Desserts

- Apple, cherry & plum crumble tart with Bourbon vanilla ice cream (V) **5.50**
- Glazed Lemon Tart with raspberries & cream (V) **5.50**
- Warm chocolate brownie with hazelnut ice cream (V) **5.50**
- Chocolate tart with coconut ice cream and red fruits (Ve) **5.75**