STARTERS

Soup, sourdough, butter 7.25 please ask server

Selection of artisan breads, rapeseed oil, balsamic vinegar, smoked olives (v) 6

Buttermilk chicken strips, Franks hot sauce, coleslaw, rocket 8

Cambrian ham, poacher cheese croquettes, aioli, pea shoots 7.5

Smoked lemon and pepper salmon, quinoa, caper berries, mixed leaf, avocado 8

Ox springs air dried ham, Suffolk chorizo & salami, Butlers secret cheddar, seeded cracks, cress 9.5

Wild mushrooms, poached duck egg, rocket, sourdough toast (v) 9.5

SHARERS

Suffolk chorizo, blue cheese, smoked olives, Oxspring cured ham, balsamic onions, bread 19

Candlemaker board - scotch egg, sausage roll, balsamic onions, mature cheddar, sourdough 19

CHEFS CUTS

Venison haunch steak, potato fondant, wild mushroom cream, cavolo nero 19.5 8oz Rib eye steak, tomatoes, mushrooms, rocket, crispy shallots 30

Add Peppercorn or Wild mushroom or Truffle béarnaise sauce 2.5 garlic& herb butter 1.5

8oz Flat iron steak, chips, rocket, crispy shallots 18.5

MAINS

The Candlemaker burger, cheese, ale onions, lettuce, ketchup, mayo, pickles, fries, aioli 16 add BBQ pulled pork 2 bacon/fried egg/jalapenos 1.5

Young's beer battered cod, chips, mushy peas, tartare sauce, lemon 16.5

Vegetarian moussaka, aubergine, pearl barley, feta, béchamel sauce, dressed leaves (v) 13.5 Buttermilk chicken burger, gherkin, buffalo mozzarella, lettuce, fries, mayo ketchup, aioli 16 add BBQ pulled pork 2 bacon/fried egg/jalapenos 1.5

Char-grilled chicken, ham hock, quails egg, little gem, anchovies, croutons, Caesar dressing, poacher cheese 14

Cumberland sausages champ mash, red onion gravy 15

Chicken supreme, grilled courgette, spiced lentils, jus, rocket 14

Vegan black pudding, walnuts, roasted butternut squash, pinto beans, croutons, mixed leaves, house dressing (vg) 12

Young's Special Ale & steak pie, buttery mash, greens, gravy 16.5

Please speak to your server about today's skippers' catch SIDES

Salt beef mac & cheese 5.5

Buttered seasonal greens (v) 4

Chips / Fries / Buttery mash (v) 4

Little gem caesar salad, anchovy, croutons, Lincolnshire poacher, quails eggs 5

Heritage tomato, rocket, hazelnut kale pesto (v) 4.5

Savoy cabbage, peas, bacon 4.5

Coleslaw (v) 3
Sweet potato fries (v) 5

PUDDINGS

Fig & Bramley apple, crumble, sun flower seeds, custard 6.75

Coconut sticky toffee pudding, black treacle toffee sauce, vanilla ice cream 6.75

Apple pie, custard 6.75

Cheese board 9.5 blue cheese, goats cheese, Lincolnshire poacher, seeded crackers, quince jelly

Jude's dairy ice cream, warm chocolate sauce, biscuit crumb, choose three scoops- chocolate chip, vanilla, honey comb, brandy, salted caramel 6.5

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 6 or more are subject to a discretionary service charge of 12.5%

