



SMALL PLATES *3 small plates for £19.95*

Hummus – Warm pitta, marinated olives /vg	£6.95
Halloumi Fries – Mint yoghurt, pomegranate /v	£7.95
Serrano Ham & Honeydew Melon – Basil oil	£8.95
Burrata – Heirloom tomatoes, fresh basil	£8.95
Padron Peppers – Sea salt, miso sauce /vg	£7.95
Whole Tempura Soft Shell Crab – Lemon, guacamole	£9.45
Smoked Mackerel Paté – Pickled radish, sourdough toast	£8.45
Salt & Pepper Squid – Chilli, garlic aioli	£8.45
Grilled Chicken Wings – Hot sauce or BBQ	£7.95
Buttermilk Fried Chicken – Garlic mayonnaise	£8.95

MAINS

Pan-Fried Salmon Fillet – Mango, chilli & lime salsa, coriander rice /gf	£19.95
Grilled Summer Vegetables Salad – Crispy chickpeas, tahini /vg	£15.95
Chicken Milanese – Tomato & rocket salad, skin on fries	£17.45
BBQ Baby Back Pork Ribs – Coleslaw, skin on fries	½ rack – £14.95 Full rack – £19.95
13oz Lobster – Lemon & garlic butter, skin on fries, mixed leaf salad	£23.95

ROASTS

All roasts are served with roast potatoes, cauliflower cheese, seasonal vegetables, a Yorkshire pudding & proper gravy.

Leg of Lamb – Mint sauce £20.95	Mushroom & Cashew Wellington /vg – £16.95
Pork Belly – Apple sauce £20.95	Roast Half Chicken – Stuffing £18.95
Ribeye of Beef – Horseradish sauce £20.95	Junior Roast – 12 and under £9.50

SHARING ROAST FOR TWO £37.95

Served in a giant Yorkshire pudding with your choice of three meats, a jug of proper gravy, and all the trimmings

BURGERS *Exclusively sourced from Smithfield Market, all 6oz beef patties are made using our own signature blend.*

Served with skin on fries – Upgrade to: Parmesan & truffle fries + £2.00

Big Mag Burger – 6oz patty, cheddar, bacon, onion rings, red onion jam, tomato, baby gem lettuce, pickles, toasted sesame bun	£18.95
Classic – 6oz patty, burger sauce, lettuce, tomato, pickles <i>Add: Cheese + £0.50</i>	£15.95
Buttermilk Fried Chicken – Garlic mayonnaise, pickles, lettuce, tomato	£16.95
Plant Burger /vg – Burger sauce, cheese, pickles, lettuce, tomato	£15.95
Halloumi /v – Aubergine, red pepper, lettuce, tomato, basil mayo	£15.95

+ Add Extras:

Bacon / Cheese / Jalapeños £1.00

Onion Rings – £2.00

SIDES

Beer Battered Onion Rings /vg	£3.95	Mixed Leaf Side Salad /vg	£3.95
Skin On Fries /vg	£3.95	Mac & Cheese /v	£8.45
Chunky Chips /vg	£3.95	Roast Potatoes	£3.95
Parmesan & Truffle Fries	£5.95	Jug of Gravy	£1.95
Dirty Fries	£6.95	Stuffing	£1.95
<i>Melted cheddar, spicy mayo, bacon, BBQ sauce</i>		Cauliflower Cheese	£3.95

Cask Monday
All cask beers
– £3.50 all day

Rib Tuesday
BBQ baby back ribs, slaw, fries
+ a beer, cider, wine or soft
drink – £21.95

Lobster & Wine Wednesday
13oz lobster, fries, lemon & garlic butter sauce, salad
+ a beer, cider, wine or soft drink – £19.95
Any bottle of wine or fizz – £5 off list price

Steak Thursday
Steak, chips, sauce + a house beer, cider,
wine or soft drink
Ribeye – £19.95 | Fillet – £21.95

Allergies: Our kitchen handles allergens, including milk, eggs, wheat, peanuts, soy, shellfish, fish, celery, crustaceans, mustard, sesame, and tree nuts.
While we take precautions, cross-contamination is possible. Please inform your server of any allergies before ordering.

/v – Vegetarian /vg – Vegan /gf – Gluten-free

WHITE WINES	Country of origin	Tasting Notes	175ml	250ml	Bottle
SAUVIGNON BLANC – PATERSON’S GROVE	New Zealand	Gooseberry, lychee flavours, mineral finish	7.50	10.00	29.95
DRY WHITE – MARCEL HUBERT	France	Fruity & dry, easy-drinking wine	6.25	8.35	24.95
CHABLIS – ALAIN GEOFFROY	France	Steely & refreshingly dry, mineral & tropical notes	8.50	11.35	33.95
CHENIN BLANC – KLEINDAL	South Africa	Pear, guava & ripe yellow stone fruits, crisp & fresh	7.25	9.65	28.95
CHARDONNAY – ST MARC /VG	France	Juicy, white peach & tropical fruit on the nose	7.25	9.65	28.95
SAUVIGNON BLANC – CONCHA Y TORO	Chile	Fresh & bright, citrus, gooseberry & pear fruits	7.25	9.65	28.95
RIOJA BLANCO – EL COTO	Spain	Un-oaked made using mainly Viura, zesty acidity	7.50	10.00	29.95
SANCERRE – DOMAINE ANDRE NEVEU	France	Refined & elegant, generous, stone-fruit flavours	9.00	12.00	35.95
CHARDONNAY – CONCHA Y TORO	Chile	Alluring aromas of pineapple, citrus and vanilla	7.25	9.65	28.95
PICPOUL – COMBE ROUGE	France	Apple, pear, lime, lemon, light-bodied, crisp	7.50	10.00	29.95
PINOT GRIGIO – SERAMARIS	Italy	Typically crisp & elegant, almondy	7.00	9.35	27.95
PLUMA VINHO VERDE DOC – CASA SANTOS LIMA	Portugal	Zippy, lively, citrus fruit with a touch of a spritz	6.75	9.00	26.95
ALBARIÑO – LAXAS	Spain	Pineapple & mango with refreshing citrus flavours	8.50	11.35	33.95
GAVI DI GAVI – DOCG CONTE DI ALARI	Italy	Delicate, aromatic, floral palate with peachy undertones	8.50	11.35	33.95
SAUVIGNON BLANC – CLOUDY BAY	New Zealand	Citrus, stone fruits & herbs nose, fresh mineral palate	–	–	42.95

RED WINES	Country of origin	Tasting Notes	175ml	250ml	Bottle
PINOT NOIR – LOS GANSOS	Chile	Enveloping, velvety, rich but refreshing with light tannins	7.50	10.00	29.95
CABERNET SAUVIGNON – CONCHA Y TORO	Chile	Fruit-bomb with a lush black gateaux flavour	7.25	9.65	28.95
CÔTES DU RHÔNE – CELLIER D'OR	France	Strong white pepper smell, sweet, spicy red cherry taste	7.25	9.65	28.95
BEAUJOLAIS – CÔTES DE BROUILLY	France	Refreshing light-bodied wine, subtle strawberry flavours	8.00	10.65	31.95
SHIRAZ – THE LANDINGS /VG	Australia	Blackcurrant, plum fruit, hint of spice	7.25	9.65	28.95
RICH & FRUITY RED – MARCEL HUBERT	France	Typical southern blend, ripe & juicy	6.25	8.35	24.95
BORDEAUX – CHÂTEAU TABUTEAU ST. EMILION	France	Strong blackcurrant & a long finish	8.75	11.65	34.95
MERLOT – CONCHA Y TORO	Chile	Red black fruit combine, mocha, hints of ripe fig	7.25	9.65	28.95
RIOJA TEMPRANILLO – SIGLO	Spain	Deep mulberry, cinnamon, cherry, plum fruit, vanilla	8.00	10.65	31.95
MALBEC – TRIVENTO	Argentina	Mouth watering & voluptuous with juicy soft tannins	8.00	10.65	31.95
PINOTAGE – KLEINDAL	South Africa	Plum, blackberry, full bodied, hints of prunes & banana	7.25	9.65	28.95
AMICALE – CANTINE DI ORA	Italy	Full bodied, blackberry flavours, hint of oak & spice	7.75	10.35	30.95
PRIMITIVO SALENTO DOPPIO – PASSO	Italy	Juicy red plums & red cherries – rounded, warm & silky	7.50	10.00	29.95
NUTTS ST GEORGES – DOMAINE CHAUVENET	France	Velvety smooth red, ripe fruit character, big soft tannins	–	–	61.95
CHATEAUNEUF DU PAPE – GRAND TINEL	France	Ample fruit flavours, herb aromas, strong spicy character	–	–	55.95
MARGAUX – LA DAME D'ANGLUDET	Bordeaux	Supple dark fruits, liquorice, spice notes, ripe tannins	–	–	61.95
ST JULIEN – FIEFS DE LAGRANGE	France	Soft & round palate, notes of fresh black fruits & spices	–	–	56.95

ROSÉ	Country of origin	Tasting Notes	175ml	250ml	Bottle
BLUSH ROSÉ – SERAMARIS	Chile	Berries, rose petals, ripe, generous, long dry finish	7.75	10.35	30.95
PINOT GRIGIO BLUSH – CA DEL LAGO /VG	Italy	Hints of cranberries, zingy citrus, fruity red berry flavours	7.00	9.35	27.95
PROVENCE – HENRI GAILLARD ROSÉ	France	Strawberries, raspberries, exotic fruits, well balanced	8.75	11.65	34.95
WHISPERING ANGEL CHATEAU D'ESCLANS	France	Perfumed, elegant summer fruits, cherry	Half-bottle: 24.95 Bottle: 41.95	Magnum: 76.95	

CHAMPAGNE & SPARKLING	Country of origin	Tasting Notes	200ml bottle	125ml	Bottle
PAUL LANGIER BRUT NV	France	Celebratory champagne, fruit, soft, appealing acidity	–	9.95	30.95
LANSON BLACK LABEL NV	France	Light, dry, persistent mousse & a fruit finish	–	–	60.95
PROSECCO SPUMANTE	Italy	Elegant, delicate lemon flavours, fine bubbles	10.95	–	28.95
PROSECCO SPUMANTE ROSÉ	Italy	Delicate red berry notes, crisp, refreshing style	10.95	–	28.95
VEUVE CLICQUOT YELLOW LABEL	France	Very fresh nose with mineral notes, flowers, yellow fruit, and citrus fruits	–	–	59.95
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV	France	Creamed cherry, raspberry puree, almond biscotti, fleur de sel, pink grapefruit zest	–	–	91.95

DESSERT WINE	Country of origin	Tasting Notes	125ml
SAUVIGNON BLANC ‘LATE HARVEST’	Chile	Perfumed by the addition of late picked Viognier with ripe citrus, melon, pineapple, candied ginger, honey, quince, nutmeg & butterscotch	9.95

125ml glass available on request