



MAIN MENU

Please order
at the bar

SMALL PLATES

3 small plates for £24* Excluding Nachos

Summer Veg

Bubble & Squeak VG GFO 7.50

Served with piccalilli and brown sauce

Add fried egg 2.00

Cheese and Baked Potato Croquettes V

Coated with panko, spring onions served with
shaved fresh horseradish and wasabi mayo

Crispy Coated Whitebait 9.00

Served with dill mayo and micro coriander

Homemade Venison and Pork Scotch Egg 9.00

With apple and rhubarb chutney, raspberry
mustard and green peppercorn

Crispy Breaded Chicken Wings

Coated with cous cous and parmesan
served with chilli jam

5 pieces 8.50
10 pieces 16.50

Bell Peppers V 7.50

Stuffed with cheese

Halloumi Strips V 8.50

Served with Siracha mayo

Nachos V 11.00

Fresh tortilla with homemade tomato salsa,
guacamole, jalapeno and sour cream

Add beef chilli 3.00

MAINS

Village Beef Burger GFO 17.00

Beef patty, smoked applewood cheese, dill and tarragon
relish, beef tomato, baby gem, red onion and fries with
jalapeño mayo

Add bacon or chorizo 1.50

Chicken Burger GFO 16.75

Buttermilk chicken thighs, smoked applewood cheese,
dill and tarragon relish, beef tomato, red onion, rocket,
fries and jalapeño mayo

Add bacon or chorizo 1.50

Vegan Burger VG GFO 16.75

Plant-based patty with smoked applewood cheese, dill
and tarragon relish, beef tomato, baby gem, red onion,
and fries with jalapeño mayo

Fish and Chips 17.75

Beer battered haddock with homemade triple cooked
chips, lemon tartare sauce and mushy peas

Striploin Steak GFO 23.50

With grilled veg and watercress salad served with
homemade chunky chips and peppercorn sauce or
mushroom sauce

Baked Cod GFO 18.50

With pan fry chorizo cassoulet and crispy capers

Pork Schnitzel 15.75

Served with new potato salad, rocket, mushroom sauce
and fried egg

**Tricolour Fusilli
Organic Arrabiata VG 15.50**

With homemade tomato sauce, heritage cherry tomato,
Roasted asparagus and vegan mozzarella cheese

SANDWICHES & SALADS

Club Sandwich 12.75

Chicken schnitzel on sourdough bread with streaky
bacon, beef tomatoes, lettuce, fried egg, dill and
tarragon relish and jalapeno mayo served with fries or
salad

**Halloumi Avocado
Sandwich V GFO 12.75**

with tomatoes, cos lettuce, red onion and siracha mayo

Mediterranean Salad V 12.00

Watermelon, strawberry, cucumber, Heritage cherry
tomatoes, Spanish onions, olives, fresh mint and rocket

Add halloumi or vegan mozzarella 4.00

Quinoa Green Salad VG GFO 12.00

With pickling cucumber, spring onion, asparagus, green
pepper and mint

Add halloumi or vegan mozzarella 4.00

DESSERTS

Sticky toffee Pudding 7.00

with toffee sauce, salted caramel ice cream

London Cheesecake 7.00

with strawberry ice cream and fresh mint

Ice cream

Choc chip ice cream / Raspberry sorbet / Vanilla ice
cream

1 scoop 3.00
2 scoops 5.00
3 scoops 6.50

SIDES

Marinated Olives VG 5.00

Skin on Fries V 5.00

Mixed Salad VG 5.50

Sweet Potato Fries V 6.00

**Homemade Triple
Cooked Chips V 6.00**

New Potatoes Salad V 7.00

KIDS' MENU

Cheese Beefburger GFO 9.00

with lettuce, tomatoes and fries

Fish and Chips 9.00

Battered haddock served with fries and garden peas

Chicken Popcorn 8.00

Coated with panko breadcrumbs served with fries
and peas

Penne Pasta V 7.00

with passata and grated parmesan

HOT DRINKS

Cappuccino 3.55

Latte 3.55

Americano 2.85

Espresso Single 3.00 Double £3.30

Mocha 3.95

Hot Chocolate 3.50

Decaf available

Pot of Tea 3.45

English, Earl Grey, camomile, peppermint, ginger &
lemon and red berries

DIETARY INFORMATION

**VG – Vegan V – Vegetarian,
GF – Gluten free**

GFO – Gluten free option available

VGO – Vegan option available

A – contains alcohol

However, some of our cooking methods may affect
this. Please ask a member of staff for any allergen
information

**A discretionary service charge of 12.5% will
added to your bill.**

WINE LIST

FIZZ

125ML - BTL

Laurent-Perrier La Cuvée France

Lemon shortbread, camomile and orange blossom
75

New Theory Pot Luck Rosé

Natural Pet Nat South Africa

Peachy, red fruit Pinotage with easy-going bubbles
7.5 41.5

Gerard Bertrand Papilou Rosé

Organic Pet Nat France

Cinsault & Pinot Noir: Dry, fresh, clean, balanced red berry
41.5

WHITE

175ML - 250ML - BTL

Laine Waves Trebbiano Italy

Zingy fresh Trebbiano from sun-drenched slopes in Puglia
6.85 9.1 27.3

Journey's End Haystack

Chardonnay South Africa

Big, rich, Saffer Chardy packed with ripe tropical fruit flavours and a buttery character
9.9 13.3 39.5

Spy Valley Satelite

Sauvignon Blanc New Zealand

Powerful aromas and flavours of sweet kaffir lime, elderflower and passion fruit
9.4 12.55 37.5

Peth Wetz Estate Riesling Germany

Classic Rheinhessen Riesling, fragrant with white peach, apricot and pear
8.85 11.8 35.5

RED

175ML - 250ML - BTL

Laine Waves Sangiovese Italy

Classic Sangiovese from grapes grown in Puglia on the 'heel of Italy'. Soft and supple with red fruit flavours, a hint of violet, and a smooth finish
6.85 9.1 27.3

Miolo Family Vineyards

Pinot Noir Brazil

A mix of raspberry, blackberry, strawberry, plum, spices. and chocolate. Medium body, sweet and velvety in the mouth
9.85 13.1 39

Catena Tilia Malbec Argentina

From the excellent Catena winery - rich and full-bodied with flavors of juicy blackberries, cranberries and blackcurrants
7.95 10.6 31.5

Rebeland Swartland Shiraz South Africa

From an hour north of Cape Town, this is deep purple ruby with layers of cherry, soft prune, blackcurrant and black pepper spice
7.7 10.2 30.5

Laurent-Perrier La Cuvée Rosé France

Cancel all meetings!
105

Cavicchioli Pignoletto Modena Italy

Italian fizz made from 'pin-o-letto' grapes. Great attitude and energy
7.15 38

Balfour Leslie's Reserve Brut England

Awesome fizz from Kent, named after the owners wife!
53.5

Conto Vecchio Pinot Grigio Italy

Floral aromatics, crisp and balanced
7.7 10.2 30.5

Zensa Organic Fiano Southern Italy

Fragrant, ripe, dry, mango, peach and sage from the sunny heel of Italy
8.25 11.35 34

Rebeland Swartland

Chenin Blanc South Africa

From the funky Swartland, north of Cape Town. tropical, juicy, guava, passionfruit, white peaches
8.05 10.8 32

Valdivieso Sauvignon Blanc Chile

Aromatic, with a steely minerality, lime and gooseberry
8.6 11.45 32.5

Alisios Tempranillo

Touriga Nacional Brazil

Brilliant Brazilian blend from the up and coming Campanha region. Tempranillo and Touriga grapes from their Seival estate bring an explosive nose of wild red plum
8.3 11.15 33.5

Zensa Organic Primitivo Italy

A beast of a fruit bomb. Also known as Zinfandel, this Primitivo is ripe!
9.4 12.55 37.5

Journey's End V2 Single

Vineyard Merlot South Africa

Proper Merlot from the amazing team at Journey's End. big and special. kick back and relax
11 14.7 43.5

New Theory Love Bite Old

Vine Cinsault Chilled Red South Africa

Cinsault. juicy. Beaujolais-style. healthy concentration of red fruits, soft tannins and a moreish saline note
10.4 13.85 41.5

NON-ALCOHOLIC

Wild Life Botanicals Nude England

Delicate Champagne-like bubbles. gooseberry, greengage, zingy lime and mango
250ml can 8

Wild Life Botanicals Blush England

England Pouting with juicy, wild strawberry aromas, Cornish orchard fruits and red apple
250ml can 8

ORANGE

Glup Naranja Chile

Orange wine that doesn't look orange? Chenin grapes fermented on the skin for a richer style but still pretty light for an OW!
39.5 BTL

ROSÉ

175ML - 250ML - BTL

Zensa Organic Puglia Rosé Italy

Elegant pink with tones of seashells and coral - seriously lovely stuff!
34

Chateau De Berne Esprit Rosé France

Dazzling pink rosé wine that is deliciously fresh with generous aromas of crunchy summer fruits
8.05 10.8 32

El Muro Rosado Spain

Lively pink colour, this bright rosé has lots of clean, crisp red fruit flavours and a dry finish
7.4 9.85 29.45

Mirabeau Cotes De Provence

Rosé France

Award winning, flagship rosé wine from Mirabeau lovingly referred to as 'Provence in a Glass'
10.4 13.85 41.25