

SMALL + SHARING

Chicken Liver Pâté with toasted sourdough bread, our in-house pickled carrot ribbons + caramelised red onion chutney (NGCI*) 9

Honey + Chipotle Glazed Chicken Wings coated in our sticky glaze and finished with coriander, chilli, spring onions + lime (NGCI*) 8

Bruschetta pico de gallo, vegan feta, basil, rocket, gremolata dressing (V)(Vg)(NGCI*) 8

Smoked Salmon Carpaccio + Crayfish Tails roasted and candied beetroot, orange segments, Marie Rose sauce, watercress and lemon + herb dressing (NGCI) 10.5

Cajun Chicken Tacos guacamole, pickled red onions, red cabbage, coriander, chilli, spring onions, lime, chipotle mayonnaise 8

Creamy Cauliflower + Brie Soup finished with thyme breadcrumbs and roasted garlic oil, served with bread + butter (V)(Vg*)(NGCI*) 8.5

Baked Camembert (to share) studded with garlic + rosemary, caramelised red onion chutney, toasted ciabatta (V)(NGCI) 16.5

BURGERS

served in a toasted brioche bun with rosemary + garlic skin-on fries. Swap to chunky chips +2

The House Beef Burger two 3oz beef + bone marrow patties, our signature burger sauce, cheese, lettuce, tomato, gherkins in a brioche bun with skin-on fries (NGCI*) 17 add bacon +2

Crispy Spiced Chicken Burger buttermilk marinated chicken breast, Mexicana® cheese, lime + coriander sriracha mayonnaise, lettuce, tomato, red onion with skin-on fries 16.5

The Veggie Burger Moving Mountains burger, vegan feta, smashed avocado, taco shell, lettuce, tomato, chimichurri mayonnaise (V)(Vg*) 16

SANDWICHES

SERVED MON-SAT, 12PM-5PM
served with rosemary + garlic skin-on fries.
Swap to chunky chips +2

Philly Steak Ciabatta sautéed steak, fried onion + peppers, cheddar cheese, cheese sauce, chives (NGCI*) 18

Roast Beef Ciabatta double mustard mayonnaise, onion jam + rocket (NGCI*) 13.5

Homemade Falafel smashed avocado, lettuce, tomato, pickled onions + garlic mayonnaise (V)(Vg*) (NGCI*) 12.5

The Club toasted layered chicken, bacon, egg mayonnaise, lettuce, tomato (NGCI*) 12.5

Fish Finger Sandwich breaded fish fingers, bloomer bread, homemade tartar sauce, lettuce, cheddar cheese 12.5

BIGGER PLATES

Fish + Chips battered haddock, mushy peas, homemade tartar sauce, curry sauce, skin-on chunky chips 17.5

Pan Seared Sea Trout with crispy pressed potato terrine, tenderstem broccoli, roasted cherry tomato, trout roe caviar, chive white wine sauce and dill infused oil (NGCI) 23.5

8-Hour Slow Cooked Beef Cheek with root vegetable in a rich red wine sauce served with creamy chive mash potato + curly kale (NGCI) 24

Chicken Schnitzel free-range fried egg, garlic aioli, lemon, rocket, rosemary + garlic skin-on fries 18

Beetroot + Feta Risotto beetroot infused risotto with crumbled feta, roasted baby leeks, crispy sage, grated parmesan, rocket with lemon + herb dressing 16
add chicken breast or crayfish tails +4

Steak + Ale Pie creamy chive mashed potato, carrot, broccoli, jug of gravy 16.5

Superfood Salad harissa chickpeas, roasted sweet potato, beetroot, broccoli, tomatoes, kale, walnuts, pomegranate, cranberries + gremolata dressing (V)(Vg) 15
add smoked salmon, crayfish tails or chicken breast +4

8oz 28 Days Aged Sirloin roast tomato, mushroom, watercress, peppercorn sauce and sage + garlic fries 28.5
upgrade to chunky chips +4

The Village Butter Chicken Curry roasted marinated chicken in an aromatic rich creamy curry sauce finished with fresh cream + coriander served with garlic and coriander flat bread, basmati rice infused with cumin and a tomato + onion salad 16.5

SIDES

Rosemary + Garlic Skin-On Fries (V)(Vg)(NGCI*) 5
add truffle parmesan +2.5

Chunky Chips (V)(Vg)(NGCI) 5.5
add truffle parmesan +2.5

Creamy Chive Mash (V)(NGCI) 5

Tomato + Onion Salad rocket, basil, balsamic (V)(Vg) 4.5

Homemade Falafel chipotle mayonnaise, chilli oil (V) 5

Seasonal Greens tossed in butter + onions (V)(Vg*) 5.5

DESSERTS

Biscoff Cheesecake salted caramel ice cream + Biscoff sauce (V) 8

Homemade Croissant Bread + Butter Pudding white chocolate, cranberries + custard (V) 8

Chocolate Profiterole Gâteau chocolate sponge base, raspberry compote and profiteroles stuffed with Chantilly, topped with white + dark chocolate truffle mousse with vanilla ice cream (V) 7.5

Lemon Curd Tart with a crispy sugar glazed top, winter berry compote and 'Roddas' brandy clotted cream (V)(Vg*)(NGCI) 7.5

Ice Cream + Sorbets choose from; salted caramel, vanilla, mint chocolate, chocolate, strawberry or raspberry sorbet 2.5/PER SCOOP

