






## Nibble & Natter

<b>Beef Chilli Nachos</b> (GF)	£13.95
Tortilla chips piled high with slow-cooked beef chilli, topped with melted cheddar cheese, guacamole, sour cream, and fresh salsa.	
<b>Five Bean Chilli Nachos</b> (V, GFA)	£13.50
Tortilla chips layered with a smoky five-bean chilli, topped with melted cheddar cheese, guacamole, sour cream, and fresh salsa. (Ask for vegan cheese and sour cream for VG option)	
<b>Honey-Mustard Glazed Pigs in Blankets</b> 	£7.25
Six traditional pork sausages wrapped in streaky bacon, glazed in a sweet and tangy honey-mustard dressing.	
<b>Artisan Bread &amp; Marinated Olives</b> (V, GFa)	£7.95
Fresh white bloomer bread served with extra virgin olive oil, rich balsamic reduction, and a selection of marinated olives.	
<b>Baked Garlic &amp; Thyme Camembert</b> (V, GFa) 	£11.95
A whole baked Camembert wheel, topped with toasted pine nuts, fragrant garlic and thyme. Served with rustic bread for dipping.	




*'Look for our Chefs' festive favourites'*  


## Starters

<b>Soup of the Day</b> (V, VGa, GFa)	£6.75
Our freshly prepared, seasonal soup, served steaming hot with crusty bread and garlic and herb butter.	
<b>Crispy Duck Spring Rolls</b>	£7.25
Oriental-style spring rolls filled with seasoned duck, served with a sweet chili dipping sauce, fresh spring onion and sliced chilli garnish.	
<b>Garlic Bread with Melted Mozzarella</b> (V)	£6.95
Toasted garlic ciabatta topped with melted mozzarella cheese.	
<b>Warm Goat's Cheese &amp; Caramelised Red Onion Tart</b> (V) 	£7.45
Flaky shortcrust pastry tart filled with sharp goat's cheese and sweet caramelised red onion. Served atop a bed of fresh rocket, drizzled with aged balsamic glaze.	
<b>Smoked Mackerel Pâté</b>	£7.25
Smoked mackerel blended into a creamy pâté. Served with crisp garlic crostini, pickled cucumbers, fresh chives, and a lemon wedge.	
<b>Chicken and bacon terrine</b>	£7.25
slow-cooked chicken and bacon served with apricot chutney, crisp garlic crostini, and a dressed salad garnish	

## Sandwiches


<i>All our wraps and sandwiches come with a dressed salad and its your choice of skinny fries, chunky chips or sweet potato fries (Gf sliced white bread available)</i>	
<b>Crispy Southern Fried Chicken Wrap</b>	£13.50
melted mozzarella and sweet chili mayonnaise wrapped in a warm tortilla.	
<b>Aromatic Hoisin Duck Wrap</b>	£13.95
Shredded confit duck leg with spring onion and sliced cucumber, drizzled with rich Hoisin sauce.	
<b>BBQ Beef Brisket Ciabatta</b>	£14.25
Tender, slow-cooked BBQ beef brisket, served on a toasted ciabatta with homemade pickled red onions and mustard coleslaw.	
<b>Prime Steak &amp; Onion Ciabatta</b>	£13.95
Thinly sliced minute steak topped with sweet caramelised onions and melted mozzarella on a toasted ciabatta roll.	
<b>Caprese Pesto Ciabatta</b> (V)	£13.25
Toasted ciabatta with garlic olive oil, fresh buffalo mozzarella, ripe tomato, basil pesto, and aged balsamic glaze.	
<b>Classic Fish Finger Sandwich</b>	£13.50
Fish fingers served on fresh white bloomer bread with house tartare sauce, gem lettuce, a lemon wedge, and a pot of minted pea purée.	
<b>Bacon, Brie &amp; Cranberry Ciabatta</b> 	£13.50
Crispy streaky bacon and a generous portion of creamy, melted Brie cheese & cranberry sauce served on toasted ciabatta roll	

## DV8 Chips

<b>DV8 Chips</b>	£16.50
choice of chunky or skinny fries with choice of toppings:- rump steak strips and pepper sauce Southern fried chicken with sweet mayonnaise chicken or beef stroganoff mushroom stroganoff (v) garlic mushroom (v) beef or five bean chilli pulled beef brisket with bbq sauce <i>top with Stilton, Mozzarella, Brie or Cheddar</i>	
<b>Festive Loaded Fries</b> 	£16.95
Topped with honey-mustard pigs in blankets, cranberry & sage pork stuffing, a generous drizzle of gravy, and a dollop of cranberry sauce.	



## From the Grill

<b>The Signature DV8 Cheeseburger</b> (GFa)	£16.25
Our 8oz seasoned beef patty, stacked with American cheese, crisp gem lettuce, tomato, sliced gherkins, and a dollop of our house burger sauce.	
<b>Crispy Hot Honey Ranch Chicken Burger</b> (GFa)	£16.95
Southern fried chicken breast fillet, served on a toasted brioche bun with shredded lettuce, melted American cheese, and a sweet-and-spicy hot honey ranch dressing.	
<b>Smoky Brisket &amp; Jalapeño Burger</b> (GFa)	£18.25
Our 8oz seasoned beef patty topped with slow-cooked BBQ beef brisket, melted American cheese, fresh gem lettuce, and jalapeños. Drizzled with smoky BBQ sauce.	
<b>Mediterranean Halloumi Burger</b> (V, GFa)	£16.50
Fried halloumi slices served with roasted red peppers, red pepper hummus, tomato, gem lettuce, red onion and finished with a generous spread of homemade garlic mayo.	
<b>10oz 28-Day Aged Prime Sirloin</b>	£25.50
Served with hand-cut chips, roasted tomato, garlic portobello mushroom, beer battered onion rings, and a rich peppercorn sauce.	
<b>Classic 10oz Cured Gammon Steak</b> (GF)	£19.25
Served with hand-cut chips, roasted tomato, garlic portobello mushroom, a fried egg, and grilled pineapple.	
<b>Cranberry-Sage Stuffed Chicken Supreme</b> 	£18.25
Chicken supreme filled with a rich cranberry and sage pork stuffing. Served with pan-fried new potatoes, crispy pancetta-sautéed sprouts, and a rich red wine jus.	

## Chefs' Choice

<b>Beer-Battered Cod &amp; Chips</b>	£17.25
Beartown beer battered cod. Served with hand-cut chips, lemon wedge, house tartare sauce, and minted pea purée.	
<b>Asian Vegetable Stir-Fry</b> (V, VGa)	£15.25
Rice noodles tossed with tender stem broccoli, baby corn, kale, bean sprouts, carrots, garlic, and fresh ginger, finished with sesame oil and a light soy glaze.	
<i>Add Chicken Breast or King Prawns</i>	£3.50
<b>Creamy Chicken Pesto Linguine</b>	£16.95
Tender strips of chicken breast and linguine pasta, coated in a rich basil pesto cream sauce, topped with toasted garlic pine nuts and freshly shaved Grana Moravia cheese.	
<b>Beartown Steak &amp; Ale Pie</b>	£17.25
Prime beef slow cooked in Beartown ale, encased in shortcrust pastry. Served with a jug of red wine gravy, honey glazed carrot and seasonal vegetables.	
<b>Red Wine Poached Pear &amp; Stilton Salad</b> (V, GF) 	£15.95
Mixed leaf salad tossed with red wine poached pears, toasted walnuts, and Stilton blue cheese, finished with our light, house-made dressing.	
<b>Asian Shredded Duck &amp; Hoisin Salad</b>	£16.95
Crispy shredded confit duck served over mixed leaves, sliced cucumber and carrot ribbons. Topped with sesame seeds, spring onion, and a sweet Hoisin dressing, topped with pomegranate seeds.	

## Side dishes

<b>Hand Cut Chunky Chips</b> (v)	£5.45
<b>Fries</b> (V)	£5.45
<b>Sweet Potato Fries</b> (V)	£5.75
<b>Garlic Bread</b> (V)	£5.50
cheddar cheese	£6.95
<b>Onion Rings</b> (V)	£4.95
<b>Dressed Side Salad</b> (v, vg, gf)	£4.75

## Children's

<b>Chicken Goujons</b>	£7.25
with skinny fries & beans	
<b>Cheese &amp; Tomato Sandwich</b> (v)	£6.25
with skinny fries & salad garnish	
<b>Cheesy Nachos</b> (V,GF)	£6.25
melted cheddar & salsa	
<b>Fish Fingers</b>	£7.25
with skinny fries & beans	

*"Depart from the established course"*

V Vegetarian VGA Vegan Available GF Gluten Free GFA Gluten Free Available N Contains Nuts

ALLERGIES & DIETARY REQUIREMENTS Please inform your server of any allergies or dietary requirements when placing your order. All dishes are freshly prepared in our kitchen using only the finest of ingredients. Our fryers are multi-use fryers, please inform your server of any allergies or intolerances. All ingredients are carefully selected & sourced locally where possible. We cannot guarantee our dishes to be free from nuts or nut traces or that fish & duck dishes are free from all bones. To our knowledge no GM products or foodstuffs are used in our dishes.