

**Appetisers**

- Artisan Bread & Oils DF V balsamic vinegar, olive oil £3.95
- Marinated Mixed Olives & Sun-blushed Tomatoes GF DF VE £3.95
- Lemon & Coriander Houmous DF VE GFO toasted pitta strips £4.25

**Starters**

**Homemade Soup of the Day** GF O VE\* DFO £6.00  
toasted artisan bread

**Salt & Pepper Squid** GF DF £7.75  
wasabi mayonnaise, dried seaweed

**Garlic & Rosemary Baked Camembert Sharer** V GFO £16.00  
toasted artisan bread, homemade red onion jam

**Black Sesame Tempura Asparagus** GFO DF VE £6.50  
vegan miso mayonnaise, lemon wedge

**Smoked Pulled Chicken Blini** £7.50  
honey & bourbon BBQ, crispy prosciutto crumb, mint yoghurt, fresh coriander

**SHARING SPECIAL!**

**The Atlantic Platter** £25.00 DFO

atlantic prawn cocktail, cured smoked salmon, pan-fried garlic & chilli squid, battered fish goujons, whole tail scampi, dried seaweed, homemade chunky tartare sauce, thai sweet chilli sauce, wasabi mayonnaise, fresh lemon (serves 2-3)

**Main Courses**

Signature Dishes

**Barnsley Lamb Chops Infused with Rosemary & Garlic** GF £23.95  
dauphinoise potato, pan-fried baby carrots, fine green beans, rich red wine & thyme gravy

**Pan-fried Sea Bass Fillet & King Prawn Tagliatelle** £21.95  
creamy garlic & white wine sauce, cherry vine tomatoes, chilli & garlic ciabatta

**Mushroom & Spinach Stuffed Cannelloni** VE DF £14.50  
dressed salad, vegan bechamel sauce, garlic ciabatta

**Two Hour Wood - Smoked Spatchcock Chicken** GF DF  
marinated in house blend, smoked for two hours with specialised woods, served with crispy french fries & a grilled corn on the cob.  
**choose your marinade below;**

-plain                      - sweet & spicy BBQ                      Half - £13.95  
-garlic & herb                      - buffalo hot                      Whole - £21.95

**Pink chicken? Don't worry!**  
Your chicken is cooked properly... the occasional pink colouring is just a result of the smoking process.

Country Classics

**Beer-Battered Fish of the Day** GFO DF £14.95  
crispy beer battered fish served with hand cut chips, mushy peas, homemade chunky tartare sauce & fresh lemon

**Homemade Pie of the Day** £16.00  
freshly made shortcrust and puff pastry pie, deep filled with today's flavour, served with creamy mashed potato, boiled cabbage and a rich meaty gravy

**From The Grill**

Our juicy succulent 100% beef steaks are all locally sourced from the award-winning 'Paul Shum's Butchers' in Yoxall.

All steaks (except gammon) served with hand cut chips, creamy mushroom pot pie, vine-ripened cherry tomatoes & beer battered onion rings

**10 oz Sirloin** GFO DFO £25.95  
**10 oz Ribeye** GFO DFO £28.95  
**8 oz Fillet** GFO DFO £30.95

Make it a surf & turf and add  
**Gambas Pil Pil** GF DFO (garlic & chilli king prawns) for £5.00

Why not compliment your steak with one of our delicious homemade sauces for just £3.00 each? Choose from;

Three Peppercorn GF V | Stilton GF V | Red Wine & Thyme Gravy GF DF |  
Garlic Butter GF DFO VE\*

**12 oz Gammon Steak** GF DF £21.95  
served with hand cut chips, vine ripened cherry tomatoes, grilled pineapple, fried egg & garden peas

**Burgers**

All of our burgers are served on a toasted white bun, with crispy french fries and homemade coleslaw

**The Resurrection Rodeo** DFO £18.95  
(a new smoky twist on our previous classic!)

½ lb 100% beef patty, smoked pulled pork, applewood smoked cheddar, 'Pedigree' fried onions, gem lettuce, gherkins, tomato, burger sauce

**The Kansas** GFO DFO £15.95

crispy breaded chicken breast, homemade bacon & red onion jam, monterrey jack cheese, gem lettuce, tomato, honey & bourbon BBQ sauce

**The Classic Beef** DFO £13.95

½ lb 100% beef patty, melted cheddar, gherkins, gem lettuce, fresh tomato, burger sauce

**The Classic Chicken** GFO DFO £13.50

crispy breaded chicken breast, gem lettuce, chipotle mayonnaise

**The Herbivore** GFO VE DFO £13.50

vegan patty, gem lettuce, fresh tomato, gherkins, vegan burger sauce, vegan coleslaw

Please make your server aware of any allergies or intolerances before ordering so we can take extra care when preparing your meals. Please also be aware that although great care is taken to prepare our fish, the odd bone may slip through the net. Thank you.

(\* = can be altered for dietary requirements) (GF: gluten free)(GFO: gluten free option) (V: vegetarian) (VE: vegan) (DF: dairy free) (DFO: dairy free option)

**On the Side**

**French Fries** GFO V DF £3.75 **Hand Cut Chips** GFO V DF £3.95

**Cajun Spiced Fries** GFO V DF £4.25

**Ultimate Fries** GFO V DFO £5.75

(french fries tossed with BBQ pulled pork, peppers, onions, cheddar & burger sauce)

**Homemade Coleslaw** VE\* £3.95

**Seasonal Greens** VE\* GF DF £4.25

**Garlic Ciabatta** VE\* DFO £4.25

**Cheesy Garlic Ciabatta** V £4.75

**Corn on the Cob** VE\* DFO GF £3.95

**Dressed Side Salad** VE DF GF £3.95

**Beer-battered Onion Rings** V GFO £4.25

**Honey & Garlic Chorizo** GF DF £4.95

**Garlic & Chilli Tenderstem Broccoli** VE\* DF GF £4.75

**Sesame & Soy BBQ Popcorn Chicken Bites** £6.00