

STARTERS, SALADS AND SIDES

- Rocket & Parmesan Salad** – Crisp rocket leaves, shaved parmesan, extra virgin olive oil (v) (gf) 6.95
- Citrus Roasted Olives**, Marinated in virgin olive oil & aged balsamic, with grilled sourdough (gf) (v) 5.50
- House Slaw** – Smoked paprika, vegan garlic mayo (vg) (gf) 4.00
- Homemade Roasted Pepper Hummus** – Served with grilled sourdough (vg) 5.95
- Skinny Fries** (vg) (gf) 4.25 **Sweet Potato Fries** (vg) (gf) 5.00
- (We salt our fries)

SMALL PLATES 3 for £15 OR £6 PER DISH

- Halloumi bites** with sweet chilli sauce (gf)
- Sweetcorn & courgette fritters**, with mango chutney (gf)
- Chicken Satay skewers**, peanut sauce (gf)
- Lamb & beef meatballs**, marinara sauce, parmesan (gf)

MAINS

- Grilled local pork chop, rosemary roast new potato, chantenay carrots, broccoli, apple & sage butter, pork jus** (gf) 16.95
- Oriental lamb stew, sweet potato, apricots, tomato, coriander served with giant cous cous** 17.50
- Tandoori chicken served on warm naan bread, with red onion & cucumber salad, sour cream, fries** 14.95
- Risotto a la Milanese, saffron, prawns, spinach & kale** (gf) 14.95
- Vegan Jambalaya, wild rice, chickpeas, beans, peppers, tahini & Cajun spices** (vg, gf) 14.95
- Grilled Mediterranean vegetable kebabs, vegan garlic mayo, red onion & cucumber salad, with warm naan bread** (v) 13.95
- Swiss mushroom burger** – Portobello mushroom topped with Swiss cheese, red onion marmalade, served with skinny fries (v)(gf available) 14.95
- Buttermilk Chicken Burger** – Beef tomato, lettuce, burger sauce and house slaw served in a sourdough bun, with skinny fries or sweet potato fries 15.95 Add Monterey jack cheese, smoked bacon, red wine & onion jam 1.25 each (gf available)

Chargrilled Wagyu Beef Burger Beef tomato, lettuce, burger sauce and house slaw served in a sourdough bun with skinny fries or sweet potato fries 16.25 Add Monterey Jack cheese, smoked bacon, red wine & onion jam 1.25 each (gf available)

WAGTAIL PIES

- Chicken, Ham & Leek**, with extra gravy 15.95
- Steak & Ale**, with extra gravy 15.95
- Roasted Curried Cauliflower**, Spinach, Chickpea, Raita and Mango Chutney (vg) 15.75

All served with skinny fries or sweet potato fries, green beans & pickled red cabbage

PIZZA

Gluten-free bases available 2.50

Margherita ~ homemade tomato and basil sauce, mozzarella & oregano (v) 11.00

Diavola ~ homemade tomato and basil sauce, mozzarella, salami, Nduja, jalapenos and red onion 14.95

Pepperoni ~ Homemade tomato and basil sauce, mozzarella, sliced pepperoni 12.95

Cumberland ~ homemade tomato and basil sauce, mozzarella, Cumberland sausage meatballs, goats cheese and red onion marmalade 14.95

Funghi ~ homemade tomato and basil sauce, mozzarella, chestnut mushrooms (v) 12.95

Spinach & Bishops Blue cheese~ tomato, mozzarella, oregano (v) 13.50

Carlos’s Capricciosa, artichoke, roasted pepper, olives, rockets (v) 13.95

Garlic Bread 7.00 with mozzarella 7.95

VEGAN PIZZA

Margherita~ Tomato, vegan cheese & oregano (vg) 11.50

Funghi ~Tomato, Vegan Cheese & Chestnut Mushrooms (vg) 13.50

Carlos’s Capricciosa, Tomato, Vegan Cheese, artichoke, roasted pepper, olives, rockets (vg) 14.50

DESSERTS

Warm vegan chocolate brownie, warm, chocolate sauce, vegan vanilla ice cream (vg) 6.50

Tarte au citron, fresh raspberries, sesame brittle 6.50

Chocolate & pistachio mousse, crumbled meringue 6.50

Baked vanilla & orange cheesecake, berry compote 6.50

ICE CREAM

Simply vanilla, Mars Bar, Raspberry Ripple, mint choc chip, chocolate,

Mango Ripple, Strawberry (vg), Peanut chip (vg),

Passion Fruit & Pineapple Sorbet, Sicilian lemon Sorbet, Strawberry sherbet (vg) 1.75 per scoop

£5 Pizza & Pasta

4.00pm to 5.00pm Wednesday to Friday

PIZZA

Gluten-free bases available 2.50

Margherita ~Tomato, mozzarella & oregano (v) (vg option available)

Funghi ~ homemade tomato and basil sauce, mozzarella, chestnut mushrooms (v)

Pepperoni~ Tomato, mozzarella, sliced pepperoni

PASTA

Macaroni with Marinara sauce, smoked pancetta & cheddar

Creamy garlic spinach & sun-dried tomato penne regatta (v)

Allergies: Should you have concerns about the ingredients we use in our dishes, please do not hesitate to ask a member of our catering team who will happily assist you. Please note that our kitchen is not an allergen-free environment