



STARTERS, SALADS AND SIDES

Rocket & Parmesan Salad (v) (gf) – Crisp rocket leaves, shaved parmesan, extra virgin olive oil £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

Dirty Fries – Served with BBQ pulled pork, cheese sauce & crispy jalapenos £7.95

Remove pulled pork to make it veggie £5.95

Salted Skinny Fries (vg) (gf) 4.25 Salted Sweet Potato Fries (vg) (gf) £5.00

SMALL PLATES 3 for £15 OR £6 PER DISH

Halloumi Bites – With sweet chilli sauce (v) (gf)

Sweetcorn & Courgette Fritters – With mango chutney (v) (gf)

Chicken Satay Skewers – Peanut sauce (gf)

Italian Meatballs – Marinara sauce, parmesan

Maple & Mustard Belly Pork Bites (gf)

Onion Bhaji – Chilli mango yoghurt (v) (gf)

MAINS

Stuffed Peppers – Roasted Mediterranean vegetables cooked in a marinara sauce, chickpea, wild rice, vegan mozzarella and fries (vg) (gf) £14.50

Hungarian Beef Goulash – Beef stew, slow-cooked in a tomato and red wine sauce, served with new potatoes, carrots & peppers. Side of toasted sourdough & crème fraiche (gfa) £17.00

Swiss Mushroom Burger, Portobello mushroom topped with Swiss cheese, red onion marmalade, served with skinny fries (v) (gfa) £14.95

Buttermilk Chicken Burger ~ Beef tomato, lettuce, burger sauce and house slaw served in a ciabatta bun, with skinny fries or sweet potato fries (gfa) £16.25

Add Monterey jack cheese, smoked bacon, red wine & onion jam £1.25 each

Chargrilled Wagyu Beef Burger Beef tomato, lettuce, burger sauce and house slaw served in a ciabatta bun with skinny fries or sweet potato fries (gfa) £16.50

Add Monterey Jack cheese, smoked bacon, red wine & onion jam £1.25 each

WAGTAIL PIES

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

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

PIZZA

Our pizza doughs are made in house using Lakes Brew Co pale ale.

Our tomato & basil pizza sauce is homemade with the best Italian tomatoes.

Gluten-free bases available £2.50

Margherita ~ Our signature! Mozzarella mix & finished off with fresh basil leaves (v) (gfa) £13.00

Pepperoni ~ A BA classic – topped with mozzarella mix & cured pepperoni (gfa) £14.00

Broccolini & Almond ~ Almond béchamel, English broccolini, vegan mozzarella & feta cheese, finished with watercress & sumac salt (vg) (gfa) £15.00

Fried Chicken ~ Mozzarella mix, buttermilk fried strips, topped with sriracha buffalo sauce & cucumber ranch (gfa) £16.00

Falafel ~ Mozzarella mix, falafel pieces, chilli spiced aubergine, finished with preserved lemon & confit garlic sauce (v) (vga) (gfa) £15.00

Al Pastor ~ Mozzarella mix, beer & apple braised pulled pork, spiced pineapple & coriander marmalade, chicharon & herb crumbs (gfa) £16.00

DESSERTS

Warm vegan chocolate brownie – warm, chocolate sauce, vegan vanilla ice cream £6.50

Lemon Meringue Pie – £6.50

Honey & Whiskey Crème Brûlée – served with shortbread £6.50

Weekly Cheesecake Selection – £6.95

ICE CREAM £1.95 per scoop

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

Mango Ripple, Strawberry (vg), chocolate (vg)

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

(v) = Vegetarian, (vg) = Vegan, (vga) = Vegan option available (gf) = Gluten Free,
(gfa) = Gluten Free option available

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