



3 JBS



SMALLER PLATES

Chilli & garlic prawns £6.95

Pitta & hummus £4.50

BBQ chicken wings £6.00

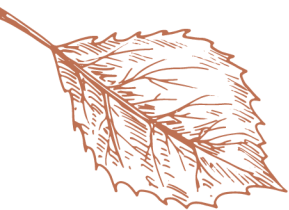
Patatas bravas £5.50

Warm chorizo £5.50

Warm bread & oils £3.50

Mixed marinated olives £4.50

Halloumi fries £6.50



STARTERS

Seasonal Soup £7.00

Served with warm baguette & butter

Crispy BBQ Pork £8.25

Served with JD BBQ sauce and dressed leaf salad

Garlic Mushrooms £8.00

Served on ciabatta topped with rocket & balsamic glaze

Smoked Mackerel £8.75

Served with citrus salad and parmesan & dill croutons

Camembert For 1 - £8.50 For 2 - £15

Served with focaccia & red onion chutney

GRILL

A choice of:

8oz Ribeye £26

Pork Loin £23

Lamp Rump £27

Served with salt & chilli skin on fries, sautéed kale and bacon
with a choice of sauce:

Port & Mint Jus

Stilton

Apple Cider & Wholegrain





Menu



TRADITIONAL CLASSICS

Steak & Ale Pie £17.50

Served with chips, mash or new potatoes with seasonal vegetables & gravy

Battered Cod & Chips £18.00

With garden peas & crème fraiche tartare sauce

Beef Or Quinoa Chilli £14.75

With wild rice & nachos

Griddled Gammon Steak £17.25

With chips, peas, fried egg & pineapple

Pan Fried Lambs Liver £16.00

On mash potato & fine green beans

Vegetable Lasagne £15.75

With dressed leaf salad & garlic focaccia bread

SEASONAL MAINS

Garlic & Thyme Boneless Chicken Thighs £16.25

Served with dauphinoise potatoes, tenderstem broccoli and red wine jus

Chilli, Honey & Soy Pork Belly £17.00

Served with rice, pak choi and boiled egg

Beef Brisket & Caramelised Red Onion Ciabatta £19.00

Served with mac & cheese, southern fried chicken goujons and cajun remoulade

Pan Fried Sea Bass £19.25

Served with herb crushed new potatoes, lemon & prawn butter and smoked garlic & pea puree

Chestnut, wild mushroom & Sweet Potato Bourguignon £16.50

Served with tomato & basil dumplings

Fish Pie £18.00

Topped with a smoked paprika & gouda crust and served with ciabatta

Butternut Squash & Kale Risotto £16.50

Served with lemon & chive oil and parmesan Crisps

Please make staff aware of any
dietary requirements & allergens

