

GRAZING

ROASTED & SALTED CASHEWS ④ 466kcal	4.75
BOSCIALA OLIVES ④ 95kcal Maldon sea salt	5.25
WARM SOURDOUGH ④ 712kcal Black garlic butter, truffle oil, Maldon sea salt	5.75
PORK CRACKLING 232kcal Tracklements onion marmalade	4.75

SHARERS

BAKED CAMEMBERT ④ 1134kcal Pistachios, apricots, honey, extra virgin olive oil, toasted soldiers	14.50
NACHOS ④ 1499kcal Multigrain tortilla nachos, five bean chilli, melted Barber Cheddar cheese, sour cream, guacamole	13.00

SMALL PLATES

HAM HOCK TERRINE 559kcal Piccalilli, pickles, toasted soldiers	8.00	BREADED MUSHROOMS ④ 575kcal Black garlic mayonnaise	7.00
PORK, LEEK & SAGE SAUSAGE ROLL 723kcal Fennel seeds, piccalilli	7.50	MINI OLD SPOT SAUSAGES 656kcal Honey & coarse grain mustard glaze	7.50
HASSELBACK POTATOES ④ 541kcal Truffle mayonnaise, Grana Mantovana hard cheese	7.50	CRISPY WHITEBAIT 391kcal Smoky paprika, tartare	7.00
CURRIED CAULIFLOWER WINGS ④ 274kcal Madras batter, mango relish, chilli flakes, spring onion	7.50	KING PRAWN COCKTAIL 480kcal Marie Rose sauce, gem lettuce, diced tomato, cucumber, lemon, sourdough bread & butter	8.00
HALLOUMI FRIES ④ 731kcal Tracklements chilli jam, garlic & parsley mayonnaise	8.00	TOMATO & BASIL SOUP ④ 325kcal Sourdough bread	7.50

MAIN PLATES

ENGLISH GARDEN SALAD (V)/(V)* 219kcal Gem lettuce, baby spinach, radish, garden peas, spring onion, cucumber, cherry tomatoes, baked croutons, buttermilk dressing. (V)* Without buttermilk dressing Add grilled halloumi (V) 433kcal 3.50, chicken breast 268kcal 4.00, king prawns 135kcal 4.50	12.75
CAULIFLOWER & BROCCOLI BAKE (V) 716kcal Barber's Cheddar cheese sauce, seeded Cheddar crumb, English garden salad	14.75
FISH & CHIPS 1011kcal Atlantic cod fillet, herb batter with Maldon sea salt, triple-cooked chips, smashed peas, grilled lemon	18.50
STEAK FRITES 917kcal 7oz flat Iron steak, confit garlic butter, skin-on fries, watercress	21.50
TIKKA MASALA (V)/(V)* 902kcal Brown rice, poppadom, mango relish, sour cream, toasted almonds, coriander (V)* Without sour cream Add chicken breast 268kcal 4.00, roasted root vegetables (V) 135kcal 3.50, king prawns 135kcal 4.50	12.75
PRESSED PORK 668kcal Roasted hasselback potatoes, buttered greens, creamy mushroom sauce	18.00
SAUSAGE & MASH 1069kcal Cumberland sausages, creamed mash, roasted red onion, buttered greens, red wine gravy	16.00
HUNTERS CHICKEN 1067kcal Grilled chicken breast in BBQ sauce, topped with smoked streaky bacon and Cheddar cheese. Triple-cooked chips, house 'slaw	16.50
SEEDED WHOLEGRAIN SCAMPI 853kcal Wholetail scampi, triple-cooked chips, smashed peas, tartare, grilled lemon	16.50
HAM, EGG & CHIPS 725kcal Honey roasted ham, fried free-range eggs, triple-cooked chips	15.00

HANDCRAFTED PIES

Served with creamed mash (V)* 164kcal or triple-cooked chips (V) 374kcal,
red wine gravy (V), buttered greens (V)

PIE TASTING PLATE 716kcal Chicken & ham hock, steak & ale and Cheddar, leek & potato	19.75	STEAK & ALE PIE 796kcal Hand diced British beef braised with onions & ale in a rich meat sauce	17.75
CHICKEN, HAM HOCK & LEEK PIE 901kcal Shredded British chicken & ham hock in a cream sauce	17.25	SPICED CAULIFLOWER, SPINACH & LENTIL PIE (V) 752kcal Roasted cauliflower, baby spinach & lentils with curry spices	16.75

BURGERS

WAGYU BURGER 1166kcal	17.75
6oz Wagyu beef patty, Tennessee seeded brioche bun, burger sauce, gem lettuce, beef tomato, pickled gherkins, skin-on fries	
BUTTERMILK CHICKEN BURGER 1282kcal	16.75
Buttermilk chicken breast, coated in panko crumb, Tennessee seeded brioche bun, burger sauce, house 'slaw, gem lettuce, beef tomato, pickled gherkins, skin-on fries	
BEETROOT, CORIANDER & MINT BURGER 949kcal	14.50
Plant-based pretzel bun, house 'slaw, gem lettuce, beef tomato, pickled gherkins, skin-on fries	
Add Barber's Cheddar cheese 234kcal, smoked streaky bacon 156kcal 2.50 each	
Upgrade to triple-cooked chips 374kcal 1.00	

SANDWICHES

MON-SAT UNTIL 5PM

Served on sliced bloomer bread with a mug of skin on fries 382kcal
or an English garden salad 109kcal

Upgrade to triple-cooked chips 374kcal **1.00**

AHT SANDWICH 957kcal	10.50
Avocado, halloumi, tomato, dill oil, Tracklements onion marmalade	
CBLT SANDWICH 700kcal	10.50
Chargrilled chicken breast, smoked streaky bacon, beef tomato, gem lettuce, mayonnaise	
COD GOUJON SANDWICH 708kcal	10.50
Atlantic cod goujons in herb batter, gem lettuce, tartare sauce	
STEAK SANDWICH 728kcal	11.50
Flat iron steak, Tracklements onion marmalade, gem lettuce, horseradish	

SIDES

TRIPLE-COOKED CHIPS 447kcal	4.50	ENGLISH GARDEN SALAD 109kcal	3.75
SKIN-ON FRIES 455kcal	4.25	Gem lettuce, baby spinach, radish,	
HOUSE 'SLAW 156kcal	3.50	garden peas, spring onion, cucumber,	
BUTTERED GREENS 111kcal	3.75	cherry tomatoes, baked croutons,	
Tenderstem broccoli, kale, leeks		buttermilk dressing	
		* Without buttermilk dressing	

DESSERTS

TOFFEE & HONEYCOMB CHEESECAKE (V) 498kcal Dulce De Leche caramel sauce, honeycomb ice cream	7.00
STICKY TOFFEE (V) 961kcal Vanilla custard, vanilla pod ice cream, caramelised honey pecans	7.50
TREACLE TART (V) 906kcal Vanilla custard, vanilla pod ice cream	7.00
WARM CHOCOLATE BROWNIE (V) 829kcal Salted caramel sauce, vanilla pod ice cream	7.50
BLOOD ORANGE SORBET (V) 228kcal Aperol, rosemary	7.00
JAM SPONGE (V) 553kcal Forest berries, vanilla custard, vanilla pod ice cream	7.00

ON SUNDAYS WE ROAST

All our Sunday roasts are freshly prepared and served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

TOPSIDE BEEF 1230kcal	21.00
HALF ROAST CHICKEN 1538kcal Sage & onion stuffing	19.00
SWEET POTATO & CHESTNUT (V) 1049kcal (V)* 838kcal *Served without Yorkshire pudding	17.50

SIDES

CAULIFLOWER CHEESE (V) 319kcal	4.25	SAGE & ONION STUFFING (V) 323kcal	3.25
PIGS IN BLANKETS 249kcal	4.25	YORKSHIRE PUDDING (V) 123kcal	2.25

(V) Suitable for vegetarians. (V) Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000kcal a day. **Allergen Information.** Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind.

All prices include VAT. A 10% discretionary service charge will be added to the final bill. All tips are retained by the grateful team.

