

# DINNER MENU

## WHILE YOU WAIT

OLIVES (VG) 4.5   SCOTCH EGG 7   SAUTEED CHORIZO 7   PADRON PEPPERS (VG) 7  
SOURDOUGH BREAD (VG) 5   SAUSAGE ROLLS 7

### STARTERS

### MAINS

**SOUP OF THE DAY 6.5**  
**SQUASH & GOAT CHEESE SALAD 14/19.5**  
Roasted squash, beetroot, grapefruit, and  
homemade dressing  
**PAN FRIED SCALLOPS 14.5**  
Cauliflower puree, lardons and curry oil  
Fried squid served with Harissa mayo  
**TIGER PRAWNS 13.5**  
Pan-fried prawns in black pepper sauce on  
sourdough bread  
**CRISPY CONFIT CHICKEN 8.5**  
Fennel salad and truffle mayonnaise  
**BAKED CAMEMBERT (Perfect for sharing) 17.5**  
Cranberry compote and toasted sourdough (V)  
**CHARCUTERIE (PERFECT FOR SHARING) 21**  
Parma Ham, Milano Salami, Chorizo, Roasted  
vegetables and Bread

**CHICKEN KIEV 24**  
Sautéed green beans and new potatoes  
**300G DRY AGED SCOTCH RIBEYE STEAK 29.5**  
Triple-cooked chips, broccoli and peppercorn sauce  
**BRAISED SHIN OF BEEF PIE 23.5**  
Buttered mash, savoy and seasonal veg  
**BUTTERMILK CHICKEN BURGER 19**  
Red cabbage slaw, spicy mayo, cheese and fries  
**TAGLIATELLE OF TUSCAN 19**  
Sausage Ragu, fennel, parmesan and olive oil  
**CONFIT BELLY OF PORK 24.5**  
cannellini beans, chorizo and tomato stew with  
crackling

### PUB CLASSICS

**FISH AND CHIPS 19.5**  
Beer-battered cod with chips,  
mushy peas and tartare sauce  
**TOMMY'S BURGER 19**  
Caramelised onions, cheese, lettuce,  
tomato, ketchup, crispy bacon,  
pickles and fries  
**CHICKEN, LEEK &  
MUSHROOM PIE 22.5**  
Buttered mash, Savoy  
and seasonal vegetables  
**SAUSAGE & MASH 17.5**  
Buttered mash, onion  
rings and shallot jus

### SIDES & EXTRAS

TRUFFLE MAC AND CHEESE 7.5   FRIES (VG) 5   TRIPLE COOKED CHIPS (VG) 5.5   ROCKET SALAD & PARMESAN 6.5  
SWEET POTATO FRIES (VG) 6.5   SEASONAL VEGETABLES (VG) 5.5   HALLOUMI FRIES (V) 7   TRUFFLE & PARMESAN FRIES 7

### SUNDAY ROAST

### DESSERTS

**CORN FED CHICKEN 19**  
Stuffing and bread sauce  
**ROLLED PORK BELLY 21**  
Cox's apple sauce  
**TRUFFLED CAULIFLOWER CHEESE (V) 16**  
**TRIO ROAST 29.5**  
A mix of any of the three roasts  
**30 DAY DRY AGED SIRLOIN OF BEEF 23.5**  
Horseradish sauce  
\*All roasts are served with Yorkshire pudding, roast potatoes  
and seasonal vegetables.

**CHOCOLATE BROWNIE 9**  
Served with vanilla ice cream (V)  
**COX'S APPLE AND BLACKBERRY CRUMBLE 9**  
Served with custard (V)  
**STICKY TOFFEE PUDDING 8.5**  
Salted caramel sauce, vanilla ice cream (V)  
**CHEESE BOARD 8.5**  
Chutney, crackers and grapes (V)  
**JUDE'S ICE CREAM 2.5** (per scoop)  
Please ask server for selection (V)

FOR SPECIALS, PLEASE ASK A MEMBER OF STAFF OR SEE THE BOARD

ALLERGY NOTICE: OUR KITCHEN HANDLES A VARIETY OF INGREDIENTS, INCLUDING COMMON ALLERGENS. WHILE WE TAKE PRECAUTIONS TO MINIMIZE CROSSCONTAMINATION, WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY FREE FROM TRACES OF ALLERGENS. IF YOU HAVE AN ALLERGY, PLEASE INFORM OUR STAFF BEFORE PLACING YOUR ORDER.

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.