

Baked Camembert 17

Thyme & honey, toasted sourdough, chutney, & crisp crudité sticks

Cozy Pigs 6

Pigs in blankets with apple & cranberry

Fried Chicken Wings 6.5

Choose your glaze: Garlic & Parmesan or Chilli & Honey

Roasted Butternut Squash 5.5

Drizzled honey and a hint of chilli for a sweet & spicy finish

Turkish Bread with Houmous 4

Baked Turkish pide, finished with a sprinkle of fragrant sumac

Fried Halloumi Bites 5

Crisp golden halloumi bites, drizzled with sweet chilli sauce

Spanish Chorizo 5.5

Panfried chorizo chunks glazed in British honey

Feta & Olives 5

Marinated olives with garlic & lemon & creamy feta cheese

Baked Sourdough 5

Freshly baked bread served with olive oil & balsamic vinegar

British Whitebait 5

Crispy breaded whitebait, lemon slice & tartare sauce

FIRST COURSE

Gambas Pil-Pil 10

Tiger prawns in garlic & chilli butter with tomatoes, fresh herbs & sourdough bread

Goat's Cheese Tart 7

Roasted beetroot & goat's cheese tartlet with rocket salad & balsamic glaze

Beef Brisket Croquette 8

Handmade with tender beef & creamy potato, finished with horseradish cream & fresh rocket

Soup of the Day 6

A freshly prepared soup, served with toasted sourdough & salted butter (v)

PREMIUM STEAKS FROM THE CHARGRILL

Expertly selected cuts, flame-grilled to perfection & bursting with flavour Each steak is served with chunky chips, grilled mushroom & a fresh house salad (gfo)



Marbled Ribeye Steak 10oz 31

Rich, flavourful & perfectly marbled for a juicy, indulgent bite

28-Day Aged Sirloin 8oz 28

Tender & succulent, aged to perfection for maximum flavour

Thick-Cut Rump Steak 10oz 26

Full-bodied & hearty, with a robust, satisfying taste



Enhance your steak with a choice of rich **peppercorn sauce** or **garlic & paprika butter** for an additional cost

SURF YOUR TURF

ENHANCE YOUR STEAK BY ADDING: TIGER PRAWNS 5 BREADED WHITEBAIT 5

OUR FOOD AND DRINKS ARE PREPARED IN FOOD AREAS WHERE CROSS-CONTAMINATION MAY OCCUR AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE ANY QUESTIONS, ALLERGIES, OR INTOLERANCES PLEASE LET US KNOW BEFORE ORDERING WE ARE OFTEN ABLE TO ADAPT DISHES TO SUIT! **(V)** = SUITABLE FOR VEGETARIANS | **(VG)** = SUITABLE FOR VEGANS | **(GF)** = GLUTEN-FREE (O) = ALTERNATIVE OPTION AVAILABLE | FISH DISHES MAY CONTAIN SMALL BONES



Pan-Seared Chicken Supreme 18

With creamy dauphinoise potatoes, seasonal vegetables & a rich peppercorn sauce (gf)

Salmon Fillet 21

On a fricassée of smoky chorizo, sliced potatoes, cherry tomatoes & garden peas (gf)

Butternut Squash Risotto 16

Parmesan shavings, toasted pumpkin seeds, crispy sage & chilli crème fraiche (vgo/gf)

Enhance your dish by adding: Chicken, Prawns or Salmon Fillet for an additional cost

Beef Bourguignon 19

Slow-braised blade of beef in a French style sauce, chive mashed potatoes & seasonal vegetables (gf)

Pan-Seared Duck Breast 22

With creamy dauphinoise potatoes, seasonal vegetables & a rich port & blackberry jus (gf)

Greek Salad 14.5

Olives, feta, tomatoes, red onion, cucumber & mixed leaves, tossed in a house vinaigrette (vgo/qf)

Enhance your dish by adding: Rump Steak Prawns or Salmon Fillet for an additional cost

BRITISH FAVOURITES

Lamb Shank 24

Slow-cooked, served with creamy mashed potatoes, seasonal vegetables & red wine jus (gf)

Fish & Chips 18.5

Fresh haddock in a crisp beer batter, served with triple cooked chips, mushy peas, tartare sauce & a wedge of lemon

Thick-cut Gammon Steak 17

Treacle glazed, topped with a free-range egg, served with thick-cut chips & garden peas

Mushroom & Chestnut Roast 16.5

A blend of roasted chestnuts, mushrooms & apricots, served with sautéed potatoes & seasonal vegetables - perfect for vegan diners (vg)

PROPER PIES

ENCASED IN GOLDEN FLAKY PASTRY, SERVED WITH SEASONAL VEGETABLES & YOUR CHOICE OF CREAMY MASH OR CHUNKY CHIPS

Steak and Ale Pie 17.5

Tender chunks of beef slow-cooked in a rich, flavourful ale gravy



Chicken, Mushroom & Leek Pie 17

Succulent chicken, earthy mushrooms & tender leeks in a creamy, savoury sauce

JUICY BURGERS

ALL BURGERS ARE SERVED IN A TOASTED BRIOCHE BUN WITH CRISP GEM LETTUCE, TOMATO, PICKLED GHERKIN, KOFFMAN'S SKINNY FRIES & A CREAMY HOMEMADE COLESLAW (GFO)

Loaded Prime Steak Burger 17

Topped with crispy bacon, melted cheddar cheese & caramelized onion relish

Blue Cheese Steak Burger 17.5

Prime beef burger topped with crispy bacon, mushroom, blue cheese & sweet onions



New Orleans Chicken Burger 17

Juicy grilled chicken with crispy bacon, melted cheddar cheese & a smoky chipotle mayo

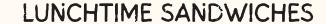
Beer-Battered Halloumi Burger 16.5

Served with tartare sauce, or grilled for a lighter option (v)

DOUBLE UP! ADD AN EXTRA PATTY FOR £5 OR UPGRADE TO LOADED "DIRTY FRIES" FOR £3

SIDE DISHES

Chunky Chips £5 - Skinny Fries £5 - Sourdough Garlic Baguette £5 Cheesy Sourdough Garlic Baguette £6 - Buttered Seasonal Vegetables £5 Buttered New Potatoes £5



AVAILABLE 12PM-3PM, TUESDAY-SATURDAY
SERVED ON YOUR CHOICE OF WHITE BLOOMER, MALTED BLOOMER OR GLUTEN-FREE BREAD
WITH A SIDE OF FRESH SALAD & A HOMEMADE COLESLAW

Chicken & Bacon 10

Grilled chicken & crispy bacon with gem lettuce, tomato & mavonnaise

Grilled Halloumi 9

Chargrilled halloumi, hummus, rocket & tomato

Ploughman's 9

Cheddar cheese, salad leaves, tomato, pickle & relish

Fish Goujons 10

Golden fish goujons with crisp gem lettuce & tangy tartar sauce

Steak Sandwich 13

Grilled rump steak with caramelized onions. Monterey Jack cheese & peppery rocket

B.L.T 9

Crispy bacon, fresh tomato & gem lettuce with creamy mayo

BUCKETS OF DIRTY FRIES

The British 7.5

Topped with melted cheese, smoked bacon, crispy onions, ketchup & mayonnaise

The Favourite 7

Melted cheese & crispy onions drizzled with sweet chilli sauce & creamy mayonnaise

The Spicy One 7.5

Melted cheese, crispy bacon, chili flakes, crispy onions & a smoky chipotle sauce

The Northerner 7.5

Classic melted cheese topped with a rich bone gravy & crispy onions

DESSERTS

Triple Chocolate Brownie 8

Packed with dark, milk & white chocolate, topped with crumbled honeycomb, served with vanilla ice cream & chocolate sauce

Sticky Toffee Pudding 8

A classic indulgence — rich sponge pudding with warm toffee sauce served with hot custard or vanilla ice cream

Ice Cream Selection 6.5

Choose from creamy vanilla, refreshing strawberry or rich, chunky chocolate ice cream (v/vgo)

Apple & Blackberry Crumble 7

Warm and tender apples and blackberries beneath a golden crumble topping with your choice of vanilla ice cream or hot custard

Vanilla Crème Brulée 7

A luscious vanilla-infused custard, topped with a perfectly caramelized sugar crust & served with buttery shortbread (v/qfo)

Affogato 5

A scoop of creamy vanilla ice cream, drenched in a shot of freshly brewed espresso



HOT DRINKS

DECAF AVAILABLE ON REQUEST

Americano £3.5 - Espresso £2.5 - Double Espresso £3.5 - Latte £4 Cappuccino £4 - Macchiato £3.5 - Flat White £4 - Mocha £4 Hot Chocolate £5 - Liqueur Coffee £6.50 - Pot of Tea £4

Tea Flavours: English Breakfast, Green, Peppermint, Fruit, Chamomile



2 MAINS FOR £25

any dish marked with the tractor symbol not available from 1st-31st December



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