

STARTERS, SALADS AND SIDES

Rocket & Parmesan Salad – Crisp rocket leaves, shaved parmesan, extra virgin olive oil, (v)(gf) **6.95**

Garlic & Rosemary Olives – Marinated in virgin olive oil & aged balsamic, with grilled sourdough (v)(gf option) **5.50**

House Slaw – Smoked paprika, vegan garlic mayo (vg)(gf) **4.00**

Homemade Roasted Pepper Hummus – Served with grilled sourdough (vg)(gf option) **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**

Warm Goats Cheese Salad – Mixed leaves, beetroot, cherry tomatoes, toasted walnuts & pumpkin seeds with a pomegranate & balsamic glaze (v)(gf) **12.00**

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

Grilled Pork Neck Steak – Served with smoked pancetta & puy lentil, roast parsnip & golden beetroot, with a rosemary jus (gf) **18.50**

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

Pan Fried Salmon Fillet – Mash Potatoes, creamy mustard leeks, green beans & kale (v) **17.95**

Tandoori Chicken Thighs – Served on warm naan bread, with red onion & cucumber salad, sour cream, fries **14.95**

Curry of the Week – Served with pilau rice & naan bread. Ask your server for today's choice (gf) **15.00**

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

Pork & Chorizo Burger – Homemade pork & chorizo patty, beef tomato, lettuce, burger sauce & house slaw served in a ciabatta bun, with skinny fries or sweet potato fries (gf available) **16.25**

Swiss Mushroom Burger – Portobello mushroom topped with Swiss cheese & red onion marmalade on a ciabatta bun, served with skinny fries (v)(gf available) **14.95**

Buttermilk Chicken Burger – Beef tomato, lettuce, burger sauce & house slaw served in a ciabatta bun, with skinny fries or sweet potato fries (gf available) **16.25**

Chargrilled Wagyu Beef Burger Beef tomato, lettuce, burger sauce & house slaw served in a ciabatta bun with skinny fries or sweet potato fries (gf available) **16.50**

Add Monterey Jack cheese, smoked bacon, red wine & onion jam to any burger for 1.25 each

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

Chicken Balti 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

Gluten-free bases available **2.50**

Margherita – Homemade tomato & basil sauce, mozzarella & oregano (v) **11.00**

Diavola – Homemade tomato & basil sauce, mozzarella, salami, nduja, jalapenos & red onion **14.95**

Pepperoni – Homemade tomato & basil sauce, mozzarella, sliced pepperoni **13.25**

Cumberland – Homemade tomato and basil sauce, mozzarella, Cumberland sausage meatballs, goat cheese & red onion marmalade **14.95**

Funghi – Homemade tomato & basil sauce, mozzarella, chestnut mushrooms (v) **12.95**

Quattro Stagioni – Homemade tomato & basil sauce, mozzarella, artichokes, mushrooms, olives, and ham **14.50**

Pizza Bianca – Parmesan & ricotta white sauce, red onions & rocket salad **13.95**

Garlic Bread **7.25** with mozzarella **7.95**

VEGAN PIZZA

Margherita – Tomato, vegan cheese & oregano (vg) **11.50**

Funghi – Tomato, vegan cheese & chestnut mushrooms (vg) **13.50**

Quattro Stagioni – Homemade tomato and basil sauce, vegan mozzarella, artichokes, mushrooms, olives & vegan ham **14.50**

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**

Cheesecake of the Week – **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 sorbet (vg)

£7.50 Pizza & Pasta Deal

4pm – 5pm Wednesday – Friday

Margherita – Tomato, mozzarella & oregano (v) (vg option available)

Funghi – Homemade tomato and basil sauce, mozzarella, chestnut mushrooms (v)

Pepperoni – Tomato, mozzarella, sliced pepperoni

Tagliatelle Bolognese – Rich tomato ragu, parmesan

Penne Regatta – Creamy garlic spinach & sun-dried tomato

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