

Menu

Light Bites

Mug of the Day Freshly homemade soup of the day served in a mug with bread & butter **£6 (v/vg)**

Skin on Fries £4.95

Add Cheese **£7.95**

Add BBQ Pulled Pork **£11.95**

Add BBQ Jackfruit **£10.95**

Loaded Nachos £9.95

Add BBQ Pulled Pork **£14.95**

Add BBQ Jackfruit **£13.95**

Homemade Sausage Rolls or Scotch Eggs served with pickles **£8.95**

Toasted Panini

Served 1pm-4pm

All served with slaw and skin-on fries.

Classic Ham & Cheese A golden, grilled classic loaded with melted cheese and savoury ham **£10.50**

Tuna Melt A hearty melt of tuna mayo and bubbling West Country cheese **£10.50**

BLT Crispy bacon, lettuce and tomato **£12.95**

Vegan Cheese with mushrooms and spinach (v/vg) **£11.95**

Mini Mariners

£8.00 served with juice carton

Fish goujons served with fries, with beans or peas

Chicken goujons served with fries and beans or peas

Ham & cheese sandwich, served with fries

Sausage, chips or mash with peas or beans (V/Vg)

Mains

Mac'n'Cheese Creamy, cheesy comfort in a bowl served with garlic bread **£14.00**

Sausage & Mash Served with creamy mashed potato, crispy onions and gravy **£16.00 (vg option)**

Gammon, Egg & Chips served with a slice of grilled pineapple **£16.00**

Scampi & Chips Served with peas and tartar sauce **£16.00**

Jack Fruit Burger Served with smashed avocado, pickled red onions and fries **£15 (v/vg)**

Sharing Boards

The Ploughman's Selection of cheeses served with crackers, pickles, onion chutney and fruit **£18.00 (vg option)**

The Savory Homemade sausage rolls, scotch eggs served with cheese, pickles and onion chutney. **£18.00**

The Steak Board Served with cheese sauce, crispy garlic new potatoes, vine tomatoes, asparagus and crispy croutons. **£30.00**

Desserts

£8.00

Bramble Apple Pie Served with clotted cream or ice-cream (vg)

Eton Mess Crushed meringue, strawberries and whipped cream

Three Scoop Ice-cream Choice of vanilla, strawberry, chocolate or salted caramel (vg)

For dietary requirements or allergen information, please speak to a member of our team.



THE

SALE

GROUND