

STARTERS

Tomato Bruschetta 4.50

Brushed with basil pesto and topped with fresh cherry tomatoes, garlic and fresh basil leaves
(Vegan/ DF/ GF)

Focaccia Bread with Marinated Olives 5.95

Aged balsamic, olive oil (GFA/ Vegan)

Seasonal Soup 5.50

Freshly baked bread, butter (DF/ GFA/ Vegan)

Parma Ham Bruschetta 5.00

Brushed with basil pesto topped with Parma Ham
(GF)

Ham Hock Terrine 6.00

Served with homemade piccalilli and melba toast

Antipasti Sharing Board 12.00

Focaccia Bread, Parma Ham, Salami, Olives, Pickled Vegetables, Cherry Tomatoes, Gherkins, Halloumi
(GF)

MAINS

Aged Beef Burger 14.00

A twist on the classic burger served on a bed of baby gem lettuce, tomato, cheddar cheese and chilli and burger relish. Double cooked chips and side salad (GFA)
(1.50 surcharge for gluten free option)

Homemade Meatballs 12.00

With spaghetti in a rich tomato sauce

Vegetarian Lasagne 10.50

Layers of pasta packed with mushrooms, tomatoes, courgettes, aubergine, spinach and béchamel sauce, topped with melted mozzarella (V)

Beer Battered Atlantic Cod and Chips 14.00

Double cooked chips, peas, tartar and lemon (GFA)
(1.50 surcharge for gluten free option)

Fish of the Day 14.50

Ask your server for details

8 Oz Dry Aged Ribeye Steak 19.50

Double cooked chips, grilled garnish, peppercorn sauce
(GF)

Chicken Supreme 14.00

Pan fried chicken breast in a red wine and brandy cream sauce, lyonnaise potatoes and green beans

SIDES

Pair your main dish with one of our fresh salads or tasty sides

Mixed Leaf Salad 2.50 (Vegan/ GF/ DF)

Garlic Mushrooms 2.50 (Vegan/ GF)

Rocket Salad with Parmesan 2.50 (V/ GF)

Double Cooked Chips 3.00 (GF)

Homemade Garlic Bread 2.95 (V)

DESSERTS

Belgian Chocolate Brownie 5.50

Chocolate Ice Cream (V/ GF)

Selection of Cheeses 7.95

Served with biscuits and red onion marmalade.

Ask your server for the cheeses of the day! (V)

Sticky Toffee Pudding 5.50

Sticky sauce, choice of vanilla ice cream or custard (V)

Selection of Saffron Walden Ice Creams 5.50

Ask your server for available ice creams (V)

YOUNG DINERS MENU

Cheeseburger and Double Cooked Chips 6.00 (GFA)

Mini Cod and Chips with Peas 6.00

Homemade Meatballs 6.00

Gluten Free Mini Cod and Chips with Peas 7.50 (GF)

Vegetarian Lasagne 6.00 (V)

DESSERTS

Chocolate Brownie with Vanilla Ice Cream 3.00 (V/ GF)

Mini Sticky Toffee Pudding 3.00 (V/ GF)

Vanilla or Chocolate Ice Cream 2.50 (V)

WEEKDAY LUNCHTIME MENU

Served Wednesday– Friday midday until 2.00pm

Fresh Filled Baguettes

All served with a fresh mixed salad

Add chips for 1.50

Light Bites

Fish Goujons and Chips 8.50

Prawn and Marie Rose 8.50

Chilli Cheese Fries 5.50

Battered Fish 7.00

Tartare sauce and baby gem lettuce

Piri Piri Chicken and Chips 9.00

Cheese and Red Onion Marmalade 7.25 (V)

BBQ Pulled Ham Hock 8.50

Piri Piri Chicken 7.50

Please note, if you are kind enough to leave a tip, the entire amount goes to our staff, with no deductions, including any tips made by credit card, although for parties of six or more a discretionary 10% service charge will be added.

GFA – Gluten Free alternative available **GF** – Gluten Free **DF** - Dairy Free **V** – Vegetarian **VA** - Vegan Alternative Available **Vegan**

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens.

We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination.

Full allergen and nutritional information are available - please ask a member of the team.