



Appetizers

- Garlic & Rosemary flatbread £7.50 (v) Garlic & Cheese flatbread £7.50 (v)
Caramelised onion, balsamic & rocket flatbread £8.95 (v)
Toasted flatbread, Hummus, Garlic aioli £7.95 (v)

Starters

- Creamy garlic mushrooms in a white wine sauce served garlic ciabatta £7.95 (V)
Chinese Chicken Goujons served with Asian slaw and sweet chilli mayonnaise £7.95
Chefs Chicken liver pate served with toasted ciabatta & Homemade tomato chutney £7.95 (GFA)
Crispy belly pork, bacon rosti, crispy fried egg and mustard sauce £7.95 (GF)
Salt and pepper Cauliflower wings, sriracha mayo, Asian slaw £7.95 (GF/VG)

Mains

- Stuffed Chicken breast, with goat's cheese and chorizo, served with creamy mash & wild mushroom and tarragon sauce £21.95 (GF)
- Traditional Fish & Chips served with Chunky Chips, Mushy Peas Chip shop curry sauce & Tartare sauce £17.95 (GFA)
8oz Sirloin Steak served with Mushroom, Vine Tomato, Onion Rings and hand cut chips £25.95
Add – King Prawns, Pepper, Diane or Beef Dripping sauce £4 each
- Vegan burger, smashed avocado, vegan smoked cheese served with onion rings, hand cut chips and sweet chilli dip £17.95 (vg/gfa)
- Sizzling Cajun Chicken fajitas, served with soft tortillas, homemade guacamole & sour cream £18.95
Sizzling Beef Chimichurri fajitas, served with soft tortillas, homemade guacamole & sour cream £18.95
Salmon niçoise, grilled green beans, new potatoes, soft boiled egg and honey mustard salad dressing £17.95 (GF)
- 1891 Smashed burger, chefs homemade burger patty served on toasted sweet brioche bun with bacon, melted cheese, creamy coleslaw, hand cut chips £18.50 (GFA)
- Roast Porchetta served with creamy mash potato, buttered greens, roast carrot, chefs gravy £18.50(GF)
Homemade lentil and butternut squash curry, coconut rice £17.95 (vg/gf)
- Oven baked garlic lemon crispy cod, creamy mash potato, buttered greens and lemon velouté £19.95

Sides

- Tenderstem broccoli (VG,V) - £3.50 Hand cut chips (V,GF) - £4.75
Truffle chips (V,GFA) - £4.95 Skin on Fries (GF,V,VG) - £3.95
Mixed side salad (VG,V,GF) £4.95 Onion Rings (V,VG,GFA) - £4.50
Garlic & thyme roasted new potatoes (V,GF) - £3.95

Desserts

- Homemade Sticky Toffee Pudding, served with toffee sauce £7.95
Warm chocolate brownie sundae, served with chocolate sauce and clotted cream ice cream £7.95
Espresso Martini Delice served with homemade shortbread £8.50
Homemade Mixed berry roulade, raspberry coulis and fresh Chantilly cream £7.95 (GF)
Homemade lemon Crème brulee, homemade shortbread £7.95 (GF)
Ice cream and sorbet £7.50

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.

(V) - Vegetarian (VG) - Vegan (GF) – Gluten Free (GFA) – Gluten Free available

*All products are subject to change, based on seasonal availability.