

Starters

Haddock, spring onion and cheddar fishcakes, chunky tartare 8
Balsamic port and pistachio baked brie, warm ciabatta, cheese straw 7 v gf
Classic prawn cocktail 7 gf
pork belly bites, slaw 8 gf

Roast dinners (gf)

**Yorkshire pudding, roast potatoes, vegetables
pork and cranberry stuffing**

Topside of beef 16/10
chicken supreme 16/10
Mushroom, brie & cranberry wellington 15/10

Top up your roast 3
Pigs in blanket (exclusive recipe), cauliflower cheese

Black lab pubs ploughman's
piccalilli, sausage roll, pork pie, tomato chutney, ham, cheese, crusty bread
and apple 18

Mains

Fish and chips, peas, chunky tartare, griddled lemon 16/10 gf v
Scampi, chips, peas, griddled lemon 16/10
Cider and honey roasted ham, egg, chips, vine tomatoes 17/10 gf
Hunters chicken, chips, coleslaw, salad 15/10 gf
Vegetarian chilli stuffed peppers, tortilla chips, salsa, sour cream 15/10 v
house salad, brown rice, quinoa, crispy onions 17/10 v
Top with barbecue cauliflower wings or chicken and bacon

Burgers ~ with fries, coleslaw, onion rings

Cheese and bacon, burger sauce 16
Lamb and mint, mint yoghurt 16
Chicken breast, roasted garlic aioli 16
Saganaki halloumi burger, honey and poppy seeds 16 v

Children's ~ peas or beans, chips or fries 8

Fish goujon or chicken nuggets
Spaghetti Bolognese and garlic bread

Sides

Onion rings 4 gf, Chips 4 gf, Fries 4 gf, sweet potato fries 5 gf

Desserts 7

Vanilla cheesecake ~ Biscoff, gelato gf
Sundae of the day ~ see server
S'mores board ~ hazelnut chocolate, marshmallows and biscuits
Caramelised banana waffles v
Affogato ~ hazelnut or amaretto liquor gf
Ice cream ~ please see server for flavours

Please let us know of any allergies or intolerances V=vegetarian GF=gluten free