

Starters

Prawns pil Pil, Warm bread 7 gf
Creamy mushrooms on toast 8 gf v
pork belly bites, slaw 10
Balsamic port and pistachio baked brie, warm ciabatta, cheese straw 9 gf v

Black lab pubs ploughman's

Piccalilli, sausage roll, pork pie, tomato chutney, ham, cheese, crusty bread
and apple 18

Mains

Fish and chips, chunky tartare, lemon and garden peas 18/10 gf
honey roasted ham, cherry vines, chips and eggs 18/10 gf
Hunters chicken, coleslaw, salad and chips 17/10 gf
Crispy beef salad, roasted cashews 19/10 gf
Lemon and herb chicken, avocado and Pico salad 18/10 gf
Baked salmon on spring vegetables and new potatoes 19 gf

Burgers ~ with fries, coleslaw and onion rings gf

Beef, cheese and bacon with burger sauce 18
chicken, cheese and mayonnaise 18
Saganaki halloumi burger, honey and poppy seeds 18 v

Steaks ~ cherry vines, mushrooms, onion rings gf

Fillet 32
Sirloin 25
garlic butter 2 peppercorn or Diane 4

**Steak and ale pie, vegetables, gravy and a choice of potatoes 20 (see
board for other flavours)**

Children ~ peas or beans, chips or fries 8

Fish goujons or chicken nuggets
Spaghetti Bolognese and garlic bread

Sides

Onion rings 4 Chips 4 Fries 4 Sweet potato fries 5

Desserts 7

Vanilla cheesecake ~ Biscoff, ice cream
Sundae of the day ~ see server
S'mores board ~ hazelnut chocolate, marshmallows and biscuits
Treacle tart ~ ice cream 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