

Starters

Haddock, spring onion and cheddar fishcakes, tartare 8
Balsamic port and pistachio baked brie, ciabatta 7 v gf
classic prawn cocktail 7 gf
pork belly bites, slaw 8 gf
Creamy mushrooms on toast 7 gf

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 18/10 gf v
Scampi, chips, peas, griddled lemon 16/10
honey roasted ham, egg, chips, peas 17/10 gf
Hunters chicken, chips, coleslaw, salad 15/10 gf
Vegetarian chilli stuffed peppers, brioche toast, salsa, sour cream 15/10 v
Jungle curry, shrimp crackers 16/10
Sirloin steak, cherry vine, mushrooms, salad, chips and onion rings 26 gf
Chimichurri butter, garlic butter, cracked black pepper or Diane sauce 2

Burgers ~ with fries, coleslaw, onion rings

Cheese and bacon, burger sauce 16
Lamb and mint, mint yoghurt 16
Breaded Chicken breast, tomato chutney 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
Cinnamon and sugar churros, hazelnut dip
Affogato ~ hazelnut or amaretto liquor gf
Gelato ~ please see server for flavours

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