



Daily specials and lunchtime sandwiches also available

STARTERS

Soup of the Day , ask your server for today's options	5.00
Artisan Breads , virgin olive oil, aged balsamic, smoked garlic, homemade red pepper pesto(v)	5.00
Asparagus, Buffalo Mozzarella & Smoked Beetroot , lemon and basil dressing	7.00
Smoked Haddock Scotch Egg , watercress, horseradish and lemon dressing.	8.00
Duck OR Pulled Jackfruit Spring Rolls (vegan option) , plum sauce	6.75
Lamb Koftas , feta, tomato, pomegranate, mint yoghurt	7.00
Crispy Whitebait , citrus mayo	7.00

MAINS

Half Roast Lemon & Thyme Chicken , skinny fries, coleslaw, tarragon pesto, dressed salad	13.95
Harrissa Lamb Rump , apricot and mint dauphinoise, smoked garlic, feta and mint dressing	17.00
10z Sirloin or 7oz Fillet Steak ,	22.00 / 27.00
cherry vine tomatoes, portobello mushroom, house chips & peppercorn sauce	
Honey Flitch Ham , free range hens egg, house chips	10.00
Fish & Chips , house battered cod, chunky chips, crushed minted peas, tartare, charred lemon	13.75
Thai Green Vegetable Curry coriander & lime rice (vegan)	13.95
Fresh Pasta of the Day , ask your server for todays options	13.50
Salmon Salad , topped with dill, cucumber, honey & mustard with a soft boiled eggs & capers	15.00

BAR SNACKS

Warm Pork Crackling , homemade apple sauce	4.00
Spanish Olives (v)	3.50
Sweet Potato Fries , jalapeños, sour cream (v)	4.00
Garlic Bread , melted cheese (v)	4.00
Halloumi fries , yoghurt, mint honey & chilli dip (v)	5.00
Green Toast , mashed avocado, feta, sourdough & seeds (v)	7.95

SHARING

Baked Camembert , thyme, toasted sourdough, cranberry sauce (v)	12.00
Vegetarian Chilli Nachos , melted cheese, guacamole, sour cream & jalepenos	8.00
Sharing Board , firecracker sausages, chicken wings, cheese & bacon potato skins, artisan breads, sweet chilli & sour cream	17.00

BURGERS

Buttermilk Chicken Burger , chilli sriracha mayo, house chips & fresh salad	12.50
Steak Burger , toasted brioche bun, mature cheddar, streaky bacon, house chips & fresh salad	12.00
Quinoa Burger , kale & quinoa, vegan cheese, baby gem & tomato, ciabatta, sweet potato fries & fresh salad (vegan)	11.95
Posh Dog , frankfurter, BBQ pulled pork, mature cheddar, pork crackling, slaw, house chips	13.00
Halloumi Burger , halloumi, portobello mushroom, paprika, smoked garlic aioli, sweet potato fries (v)	

Extras

House Chips 4.00 | Fresh Salad 3.50 | Giant Onion Rings 3.50 | Mushrooms, melted stilton 4.00 | Garlic Bread, melted cheese (v) 4.00 | Tender-stem Broccoli, toasted almonds 4.50

Some of the set menu dishes can be adapted to suit a gluten free diet. Our kitchen has nuts in the prep area so please inform us of any allergies.

All dishes are cooked fresh so please allow a reasonable waiting time for your food. Our meat is sourced from Buckinghamshire and the local area – it hasn't travelled far! Discretionary Service charge of 10% added to tables of 8 or more.

This menu may be subject to slight alterations

Please ask your server for today's Guest Bitter

Draught Lagers

Peroni	5.1%	5.00
Curious Brew	4.7%	4.80
Carling	4.1%	4.00
Grolsch Blond	4.0%	4.10

Bitters and Ales

Loddon, Hoppit	3.5%	3.95
Doombar	4.0%	3.95
Shipyards	4.5%	4.15
Einstock	5.2%	4.10

Bottled and Craft Lager

Desperados	5.9%	4.20
Budweiser	5%	3.80
Sol	4.5%	3.80

Soft Drinks

Coke		2.90
Diet Coke		2.90
Appletiser		2.90
J20		2.90
Elderflower		2.90
Fentiman's Range		2.95

Fever Tree Range		2.00
Big Tom Tomato Juice		3.00
Folkington's Range		2.90
Pineapple Juice 140z/mixer		2.90/1.50
Grapefruit Juice		2.85
Cranberry Juice		2.40

Cocktails

Espresso Martini		8.50
Mojito		8.00
Pimms		7.50
Bellini		7.00
Passionfruit Martini		9.00

Spirits

Vodka

Smirnoff	37.5%	3.10
Grey Goose	40%	4.00

Whisky

Bells	40%	3.00
Jack Daniels	40%	3.30
Jameson	40%	3.55
Glenmorangie	43%	4.20
Dalwhinnie 15	43%	6.65

Gins

Bombay Sapphire	40%	3.30
Rhubarb Gin	40%	5.00
Sipsmiths	41.6%	4.00
Campfire Dry	42%	4.70
Campfire Cask	43%	5.00

Rum

Bacardi	37.5%	3.00
Morgan's Dark	40%	3.00
Morgan's Spiced	35%	3.00
Malibu	21%	3.00
Kraken	47%	3.80
Rumbullion	42.6%	5.10

Others

Archers	17%	3.00
Amaretto	20%	3.10
S-Comfort	35%	3.20
Courvoisier	40%	4.00
Remy Martin	40%	5.10

Please also see our separate Wine Menu and Gin List