

Autumn / Winter Menu

STARTER

SOUP OF THE WEEK, BAKED BREAD (V)(VGA)(GFA) £7.50
CRISPY SALT & CHILLI CHICKEN, GARLIC MAYO £8.50
SHREDDED DUCK BON BONS, PLUM CHUTNEY £8.50
PANKO BREADED BRIE, CRANBERRY SAUCE (V) £8.50
SALT & PEPPER SQUID, GARLIC MAYO, SWEET CHILLI SAUCE £8.50
CREAMY GARLIC & HERB MUSHROOM CROSTINI (V)(GFA) £7.95
MUSHROOM & CRUMBLY BLUE ARANCINI (V)(VG)(GF) £8.50

MAIN

BLACKBERRY SLOW BRAISED STEAK, BUTTERY MASH, BUTTERED VEGETABLES (GF) £22.50

TRADITIONAL FISH & CHIPS, HOME CUT CHIPS, MUSHY PEAS, TARTARE SAUCE (GFA) £18.95

HALLOUMI "FISH & CHIPS", MUSHY PEAS, TARTARE SAUCE (V)(GFA)(VGA) £18.95

THE RING'S PIE OF THE WEEK, HOME CUT CHIPS, BUTTERED VEG, PAN GRAVY £17.50

TOMATO & HERB CHICKEN LINGUINE, GARLIC BREAD (GFA) £18.95

BACON, CRANBERRY & BRIE BURGER, SKINNY FRIES, SLAW, ONION RINGS £17.95

GARLIC & HERB MUSHROOM CHICKEN SCHNITZEL, TRUFFLE & PARMESAN FRIES, DRESSED ROCKET £19.50

MUSHROOM & CRUMBLY BLUE ARANCINI, TOMATO LINGUINE, PLANT BASED GARLIC BREAD (V)(VGA)(GFA) £18.50

TERIYAKI GLAZED SALMON, VEGETABLE WILD RICE, CHARRED BROCCOLI £23,50

BAKED HAM HONEY & CHEDDAR GRATIN, SKINNY FRIES, DRESSED ROCKET (GFA) £18.50

TRADITIONAL TOAD IN THE HOLE, BUTTERY MASH, PAN GRAVY, BUTTERED VEGETABLES £17.50

100Z SIRLOIN STEAK, HOME CUT CHIPS, GRILL GARNISH, ONION RINGS (GFA) £27.95

ADD SAUCE MUSHROOM& BRANDY, PEPPERCORN, PERL LAS BLUE £3.50 ADD SALT & PEPPER SQUID £3.50

KATSU CHICKEN KEBABS, WILD RICE, GARLIC FLATBREAD (GFA) £17.50

DESSERT

CHEESECAKE OF THE WEEK (V) £7.95

CHOCOHOLIC WAFFLE, VANILLA ICE CREAM, CHOCOLATE SAUCE & GOODIES (V) £7.95

SALTED CARAMEL BROWNIE, VANILLA ICE CREAM (VGA)(GF) £7.95

FRESH WATERMELON, CITRUS SORBET (VG)(GF) £7.95

BISCOFF PROFITEROLE STACK, BISCOFF SAUCE & CRUMB (V) £7.95

CHOCOLATE FUDGE CAKE, SERVED WARM, VANILLA ICE CREAM (V)(GF) £7.95

PEACH BELLINI ROULADE, VANILLA ICE CREAM (V)(GF) £7.95

OATY APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD (V) £7.95

(V) Vegetarian (VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available (GF) Gluten Free (GFA) Gluten Free Available. Before ordering drinks or food, please speak with a member of our team about your requirements. Whilst we take care to preserve the integrity of our vegetarian/vegan products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (fryers, grills etc) and food preparation areas maybe shared and fried items containing different allergens may be cooked in the same frying oil.

SIDES/NIBBLES

BEER BATTERED ONION RINGS(V) £4.95

HOME CUT CHIPS (V)(VG)(GFA) £4.75

CHEESY CHIPS (V)(GFA) £5.50

SEASONAL SIDE SALAD (V)(VG)(GF) £4.50

SKINNY FRIES (V)(VG)(GFA) £4.25

BUTTERY MASH POTATO (V)(GF) £4.50

TRUFFLE & PARMESAN FRIES (V)(GFA) £5.95

GARLIC & CHEESE FLATBREAD (V)(GFA) £5.50

GARLIC & HERB FLATBREAD (V)(GFA) £5.00

CHILDREN'S

BREADED CHICKEN GOUJONS, SKINNY FRIES, BAKED BEANS £7.95

40Z BEEF BURGER, WITH CHEESE, SKINNY FRIES £8.50

SAUSAGE & MASH, PAN GRAVY (VA) £7.95

FISH BITES, SKINNY FRIES, GARDEN PEAS (GFA) £7.95

PENNE PASTA, TOMATO & HERB SAUCE, GARLIC FLATBREAD (VGA)(GFA) £7.50

MARGHERITA PIZZA, SKINNY FRIES (V) £7.95

CHILDREN'S DESSERT

VANILLA ICE CREAM SUNDAE (V)(GFA) £5.95
FRESH WATERMELON, CITRUS SORBET (VG)(GF) £5.95
CHOCOLATE FUDGE CAKE, VANILLA ICE CREAM (V)(GF) £5.95
MINI BISCOFF PROFITEROLE STACK, BISCOFF SAUCE & CRUMB (V) £5.95

LICQUOR COFFEE'S£7.95

GAELIC (GROUSE)
IRISH (JAMESON)
RUSSIAN (VODKA)
CALYPSO (TIA MARIA)
FRENCH (MARTELL)
CARRIBBEAN (CAPTAIN MORGAN DARK RUM)
BAILEYS

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