

Main Menu

Country Pub – Dining – Accommodation
Monday – Saturday

Starters/Light bites

Chicken & apricot terrine, toasted bread & chutney	£6.95
Black pudding Scotch egg, chilli jam	£7.00
Crispy whitebait, (GF) tartar sauce, lemon wedge	£6.85
Beetroot falafels, (VG)(GF) yoghurt & mint, pea shoots	£6.75
Freshly baked cheese boule loaf, butter (to share)	£6.00
Pot of mixed olives, marinated black & green olives	£3.50

Pub Classics & Mains

Braised beef Chianti, mashed potato & steamed seasonal vegetables	£16.95
Kings burger, Stilton cheese, onion ring, tomato relish & chunky chips.	£13.50
Beef & Abbot ale pie, a hot crust pastry pie, with a choice of chunky chips <i>or</i> mashed potato, steamed seasonal vegetables & rich gravy.	£16.50
30-day aged flat iron steak, (served pink) roasted vine tomato's, truffled macaroni & cheese.	£21.00
Smokey three bean chilli, (VG) served with potato wedges	£16.50
Our freshly battered cod, chips, mushy <i>or</i> garden peas & tartare sauce.	£15.50
Fisherman's pie (GF) our traditional fish pie of salmon, prawns, & haddock topped with potato & served with steamed seasonal vegetables.	£17.00

Something on the side

Chunky chips (GF)	£3.50	Onion rings	£4.60
Chips with cheese	£4.50	Cauliflower cheese	£4.50
Seasonal greens	£3.50	Carrots, honey & thyme	£3.50

All items are subject to availability, from time to time the demand for a popular dish on the day may result in us selling out. Dishes may contain nuts/nut derivatives, fish dishes may contain small bones & game dishes may contain shot. All our food is freshly prepared and cooked to order, if you have allergens please inform/ask a member of waiting staff who will advise of all ingredients used. (GF) = Gluten Free (GFA) = Gluten Free Available, please advise server (V) = Vegetarian (VG) = Vegan (VGA) = Vegan Available, please advise server. Our staff receive 100% of any tips. Service charge is not included.