

STARTERS AND LIGHT BITES

Bill and Ben Bread (Serves 2) £7.25

Ciabatta bread topped with home-made garlic & herb butter, caramelised red onion chutney and Cheddar cheese. ✓

Pantry Soup £7.50

Handmade from seasonal ingredients. Served with garlic Focaccia. Often vegetarian.

Filled Brioche roll £6.75

Filled with either ham, tuna mayo, cheese and tomato relish ✓, Coronation Chicken, or turkey and cranberry sauce. Served with crisps. Or chips for an extra £3.

Home-cooked Ham £11.95

Served with two fried free range eggs and gourmet chunky chips. Served with mixed salad, dressed in our own Playhatch Pressé lime vinaigrette.

Free Range Omelettes (Served with chips)

Cheddar cheese, ham and tomato £9.95

Sautéed field mushrooms with Stilton cheese ✓ £9.95

Breakfast omelette– Bacon, mushroom and tomato ✓ £10.50

Billy Goat in a Coat Starter £7.95 Main £14.50

Deep-fried goats cheese served on rocket leaf salad and topped with home-made tomato chutney. A full bed of fresh salad, and double the cheese for a main meal.

Tuna Flake Cakes Starter £7.95 Main £14.50

Home-made Italian style tuna fish cakes, with ajvar sauce on the side, a handful of gourmet chunky chips and mixed dressed salad. Served with only salad as a starter.

Langostino Bruscetta Starter £8.95 Main £15.50

Shell-off King prawns, cherry tomatoes and red onion, sautéed in garlic butter. Served hot on toasted Focaccia and finished with Pesto dressing and salad.

Veggie Bruscetta ✓ Starter £7.95 Main £13.50

Char-grilled courgette, red onion, peppers and cherry tomatoes, sautéed in garlic butter. Served hot on toasted Focaccia, with a mixed leaf salad, hummus and Pesto.

Chunky Chips £4.50

Spanish Queen olives infused in basil. £3.95

MAIN MEALS AND BURGERS

Surf and Turf Burger £17.50

The finest steak burger, topped with three garlic king prawns and Sriracha aioli dressing.

Wagyu Steak Burger £16.50

The finest steak burger, topped with Blue Shropshire cheese, bacon and tomato chutney.

Chicken Burger £14.50

Butterflied chicken breast cooked in garlic butter. Topped with Cheddar cheese and tomato chilli jam.

Veggie Burger v £13.95

Lentil and carrot veggie burger, topped with Cheddar cheese and tomato chutney.

All the burgers are served with chunky chips, a brioche roll and a salad garnish

The Shoulder of Mutton £17.95

Our signature dish! Slow roasted for 7 hours in rosemary, red capsicum, onions and red wine, with the juices infused into the gravy. This is a Mutton dish hard to beat! Served with buttered, creamed potato and seasonal vegetables.

Pollo Italiano £16.95

Chicken fillet stuffed with wild mushrooms, sun-dried tomatoes and fresh basil. Served with a creamy cheese sauce, seasonal vegetables and sautéed potatoes.

Farmyard Fracus £14.50

Lamb's liver and smoked bacon pan-fried, then finished with home made red wine gravy and a light twice baked onion and buttered mash. Served with vegetables.

The Alternative Shoulder £16.95

Marinated pork shoulder, precision slow cooked, then pan-fried with a spicy mandarin, coconut and soya sauce to finish. Served with sautéed potatoes and seasonal vegetables.

Hook, Line and Pasta £14.95

Trout and Smoked Salmon, baked in a creamy mascarpone cheese sauce with pasta shells. Finished with a garlic, cheesy gratin. Served with a mixed dressed salad.

Disclaimer: Due to Natasha's Law we cannot guarantee that any of our dishes are allergen free. If you do have an allergy please speak to a member of staff for more details.

A discretionary 10% service charge is added to all bills.