

TAPAS

STICKY CHILLI & GARLIC KING PRAWNS (GF)
Pan Fried With Garlic & Chilli Oil.
10.95

HOT HONEY CHICKEN WINGS (GFO)
Topped With Sesame Seeds With Rocket & Garlic Mayo.
8.25

SALT & PEPPER CALAMARI
With Pea Shoots, Lemon & Confit Garlic Aioli.
9.25

Chef's Recommendation
BEEF BRISKET & MOZZARELLA CROQUETTES
With Rocket & Beef Dripping.
9.95

BRIE & MANGO PARCELS (V)
With Rocket & Balsamic.
8.25

Chef's Recommendation
GARLIC MUSHROOMS (V, GFO)
Served On Toasted Sourdough.
8.25

BRUSCHETTA (VE, GFO)
Tomato, Onion & Basil Served On Toasted Sourdough.
7.95

DOOMBAR BATTERED HADDOCK GOUJONS
With Tartar Sauce, Lemon & Rocket.
9.95

Chef's Recommendation
PULLED WELSH LAMB FLATBREAD
With Hummus, Flatbread & Pomegranate Molasses.
13.95

CAJUN HALLOUMI FRIES (GF, V)
With Rocket & House Chilli Ketchup.
8.95

GRILLS

All Of Our Steaks Are Premium Quality & Locally Sourced.

6OZ DRY AGED FILLET (GF)
The Most Tender Of Steaks, Milder Flavour,
Recommended Rare.
33.95

Chef's Recommendation
10OZ DRY AGED SIRLOIN (GF)
A Delicate Flavour Balance With Firmer Texture,
Recommended Medium Rare.
29.95

12OZ DRY AGED RUMP (GF)
Full Of Flavour, Recommended Medium Rare.
25.95

BUTCHERS BLOCK (GFO)
Rump, Gammon, Lamb Chop, Pork Loin, Butchers Sausages, Chicken Breast, Hens Egg, Onion Rings, Garden Peas & Grilled Tomato With Triple Cooked Chips.
27.95

BISTRO BRISKET BURGER (GFO)
8oz Prime Beef Burger, Beef Brisket, Streaky Bacon, American Cheese, Burger Sauce, Crispy Onions, Lettuce, Gherkins, Onion & Tomato In A Seeded Brioche Bun Served With Rustic Fries & House Slaw.
18.95

Chef's Recommendation
MINTED LAMB BURGER (GFO)
8oz Prime Lamb & Mint Burger, In A Seeded Brioche Bun With Caramelized Onion, Rocket, Yogurt & Mint Sauce Served With Rustic Fries & House Slaw.
18.95

CHICKEN PARM BURGER (GFO)
Chicken Strips, Rich Tomato Sauce, Mozzarella, Cheddar & Parmesan In A Seeded Brioche Bun, Finished With Rocket & Pesto Mayo. Served With Rustic Fries & House Slaw.
17.95

VEGAN BURGER (VE) (GFO)
Plant Based Patty, Vegan Bacon, Vegan Cheese, Vegan Mayo, Lettuce, Tomato & Onion In Vegan Bun, Served With Side Salad & Rustic Fries.
16.95

All Steaks Are Topped With Garlic Butter & Served With Triple Cooked Chips & Half Of A Grilled Tomato.



ADD PEPPERCORN SAUCE OR BEEF DRIPPING 3.95
ADD THREE KING PRAWNS TO ANY GRILL 8.95



MAINS

HUNTER'S STYLE CHICKEN (GF)
Chicken Breast, Monterey Jack Cheese, Bacon, Bbq Sauce, Garden Peas, Slaw & Triple Cooked Chips.
17.95

Chef's Recommendation
PULLED WELSH LAMB PIE
With Creamy Mashed Potato, Roasted Carrots & Tenderstem Broccoli Finished With Homemade Gravy.
18.95

PAN FRIED SEABASS (GF)
With Hasselback Potatoes, Peperonata & Tenderstem Broccoli Finished With Gremolata.
25.95

THAI PENANG CURRY (VEO, GFO)
With Triple Cooked Chips, Naan & Fragrant Rice.
Vegan 16.95 / Chicken 19.95

SMOKED MEDITERRANEAN CHICKEN (GF)
Grilled Chicken Breast, Smoked Cheese, Hasselback Potatoes, Mixed Mediterranean Vegetables & Garlic Sauce Split With Basil Oil.
17.95

Chef's Recommendation
RICH BEEF & RED WINE LASAGNE
Handmade With Minced Beef, Red Wine Ragu & Mature Cheddar With Side Salad & Triple Cooked Chips.
17.95

DOOMBAR ALE BATTERED HADDOCK
Line Caught Haddock, Triple Cooked Chips, Buttered Garden Peas, Tartar & Lemon Wedge.
19.95

MEDITERRANEAN VEGETABLE LASAGNE (V)
Layers Of Pasta, Rich Tomato Sauce & Mature Cheddar Served With Side Salad & Triple Cooked Chips.
16.95

Chef's Recommendation
12 HOUR ROASTED BELLY PORK (GF)
With Creamy Mashed Potato, Roasted Carrots, Pork Crackling Finished With Aspsall & Calvados Sauce.
25.95

BEEF BRISKET PAPPARDELLE
Al Dente Pasta Topped With Slow Roasted Beef Brisket Ragu Finished With Parmesan & Parsley.
17.95

SHARERS & SIDES

FAMOUS GARLIC LOAF	8.95	RUSTIC FRIES	4.95
FAMOUS GARLIC LOAF & CHEESE	10.95	SOURDOUGH, OLIVES & BALSAMIC	7.95
TRIPLE COOKED CHIPS	4.95	BEEF BRISKET LOADED FRIES	10.95
BEER BATTERED ONION RINGS	5.95	HOUSE SIDE SALAD	4.95
SEASONAL VEGETABLES	4.95	BAKED MAC & CHEESE	8.95

TO FINISH

DAILY DESSERT SELECTION

Choose from one of our delicious desserts of the day. Please ask your server for todays options.



ALERGEN INFORMATION: Vegan (VE), Vegan Option (VEO), Vegetarian (V), Gluten Free (GF), Gluten Free Option (GFO). For Full Alergens Please Ask Your Server. Dish Substitutions Or Slight Variance May Occur.