

NIBBLES

LOCAL SOURDOUGH BREAD (V)
With Gloucestershire Salted Butter.
3.95

PITTTED GORDAL OLIVES (GF, VE)
Brined With Guindilla Chilli.
4.95

STARTERS & TAPAS

STICKY CHILLI & GARLIC KING PRAWNS (GF)
Pan Fried With Garlic & Chilli Oil.
11.95

GARLIC MUSHROOMS (V, GFO)
Served On Toasted Sourdough.
8.45

Chef's Recommendation
PANKO CALAMARI RINGS
With Black Pepper Mayo & Lime Wedge.
9.95

PATATAS BRAVAS (V, VEO, GF)
Triple Cooked Potatoes, Spicy Bravas Sauce & Aioli.
7.95

Chef's Recommendation
PANKO KOREAN CHICKEN
With Spring Onions, Chillies & Pickled Slaw.
9.95

BACON & LEEK ARANCINI
Finished With Truffle Parmesan Mayo.
9.95

Chef's Recommendation
HOT HONEY PORK BELLY BITES (GF)
With Fennel & Rocket Salad With Sesame Seeds.
10.25

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

MAINS

HUNTER'S STYLE CHICKEN (GF)
Chicken Breast, Monterey Jack, Bacon, Bbq Sauce, Garden Peas, Corn Cob, Pickled Slaw & Triple Cooked Chips.
19.95

Chef's Recommendation
STEAK & ALE PIE
Slow Cooked Steak In Ale, Golden Puff Pastry & Seasonal Vegetables, Triple Cooked Chips & Homemade Gravy.
19.95

LINE CAUGHT SEABASS (GF)
With Pineapple Salsa, Samphire, Tenderstem, Hasselback Potatoes & Finished With Saffron Sauce.
25.95

CHEF'S CHICKEN BALTI (VEO, GFO)
Garlic & Coriander Naan, Fragrant Rice, Raita, Mango Chutney, Mini Cumin Poppadoms.
Vegan Option 17.95 / Chicken 21.95

PIRI PIRI HALF ROASTED CHICKEN (GF)
Served With Pickled Slaw, Skin On Fries, Grilled Corn & BBQ Sauce.
23.95

Chef's Recommendation
RICH BEEF & RED WINE LASAGNE
Handmade With Minced Beef, Red Wine Ragu & Mature Cheddar With Side Salad & Triple Cooked Chips.
18.95

DOOMBAR ALE BATTERED HADDOCK
Line Caught Haddock, Triple Cooked Chips, Minted Mushy Peas, Tartar & Lemon Wedge.
21.95

MEDITERRANEAN VEGETABLE LASAGNE (V)
Layers Of Pasta, Rich Tomato Sauce & Mature Cheddar Served With Side Salad & Triple Cooked Chips.
17.95

MINT MARINATED LAMB RUMP (GF)
Served With Sauteed Peas & Bacon Lardons, Buttery Mashed Potato & Red Wine Jus.
25.95

Chef's Recommendation
BACON & MUSHROOM TAGLIATELLE (VO)
Al Dente Pasta In A Creamy Garlic Mushroom Sauce, Finished With Parmesan & Parsley.
17.95

GRILLS

All Of Our Steaks Are Premium Quality & Locally Sourced.



8OZ DRY AGED FILLET (GF)
The Most Tender Of Steaks, Milder Flavour, Recommended Rare.
34.95

Chef's Recommendation
10OZ DRY AGED SIRLOIN (GF)
A Delicate Flavour Balance With Firmer Texture, Recommended Medium Rare.
31.95

12OZ DRY AGED RUMP (GF)
Full Of Flavour, Recommended Medium Rare.
27.95

16OZ WOODLAND PORK CHOP (GF)
Tender Bone-In Pork Chop, Perfectly Grilled.
24.95

All Steaks Are Topped With Garlic Butter & Served With Triple Cooked Chips, Portobello Mushroom & Grilled Tomato.

 **ADD PEPPERCORN SAUCE 3.95**
ADD RED WINE JUS 3.95
ADD BONE MARROW BEEF DRIPPING 3.95
ADD THREE KING PRAWNS TO ANY GRILL 8.95 

SHARERS & SIDES

FAMOUS GARLIC LOAF	9.95	RUSTIC FRIES	5.95
FAMOUS GARLIC LOAF & CHEESE	11.95	HOMEMADE PICKLED SLAW	3.95
TRIPLE COOKED CHIPS	5.95	KOREAN CHICKEN LOADED FRIES	13.95
BEER BATTERED ONION RINGS	5.95	GARLIC & PARMESAN TENDERSTEM	4.95
SEASONAL VEGETABLES	4.95	TRUFFLE 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 GUIDE: Vegan (VE), Vegan Option (VEO), Vegetarian (V), Vegetarian Option (VO), Gluten Free (GF), Gluten Free Option (GFO). For Full Alergens Please Ask Your Server. Dish Substitutions Or Slight Variance May Occur.