



MAIN MENU

To Start With

Home Made Soup of the Moment (v) £6

Warm Crusty Bread and English Butter

Poshed up Prawn Cocktail Just Trust Us £7

Chicken Croquettes £6.90

Garlic and Lemon Aioli

Panko Breaded Brie Wedges (v) £6.50

Cranberry and Apple Salad

Stilton and Red Onion Marmalade Crostini (v) £6

Home Smoked Haddock Risotto £6.8

Minted Peas and Herb Oil

The Middle Bit

Pork Tenderloin £16

Whole Grain Mustard Mash, Seasonal Market Vegetables with a Wild Mushroom Chardonnay Cream Sauce

Pan Fried Sea Bass Fillets £14.90

Buttered New Potatoes, Samphire, French Beans and Strawberry Butter

Super Food Salad (v) 13.90

A Super Healthy salad with Local Leaves and Pine Nuts

Corn Fed Chicken Supreme £15.50

Boulangier Potatoes, Market Vegetables and a Chorizo Butter Sauce

Portobello Mushroom, Butternut Squash and Goats Cheese Wellington (v) £14.50

Creamy Mash, Market Vegetables and Red Wine Jus

Mushroom Stroganoff (v) £13

Fragrant Jasmine Rice and Home Made Nachos (Add Beef For £3)



MAIN MENU

The Middle Bit *(continued)*

Beer Battered Cod £13.50

Chunky Chips, Garden Peas and Home Made Tartar Sauce

Pie of the Day (v option) £12.50

Creamy Mash, Market Vegetables and a Jug of Home Made Gravy

Thai Green Curry (v) £12.9

Sticky Jasmine Rice, Mango Chutney and Prawn Crackers

Halloumi Burger (v) £13

Flat Cap Mushroom Aubergine and Red Pepper Sauce

Home Made Beef Burger £13.9

Onion Rings, Back Bacon, Monterey Jack and Red Onion Chutney

Crispy Cornflake Chicken Burger £13

Onion Rings, Back Bacon, Monterey Jack with Garlic and Lemon Aioli

Burgers Are Served In a Brioche Bun, Oriental Slaw and Skin on Fries

A BIT ON THE SIDE

£4.50 EACH

Skin on Fries £3.50

Skin on Fries with Cheddar Cheese £4

Garlic Bread £4

Garlic Bread with Cheddar Cheese 4.50

Beer Battered Onion Rings £4

Home Made Cheese Nachos with Jalapeño £4.50



MAIN MENU

The Ending

Sticky Toffee Pudding £6.50

Served Hot with Crème Anglaise

Apple and Cinnamon Crumble £6.50

Served Hot with Crème Anglaise

Cointreau Crème Brulée £6.50

Chocolate Brownie £6.50

Served Warm with Chocolate Sauce and Vanilla Ice Cream

The Squirrels Cheese Board £8.50

Jude's Ice Creams £2 Each

*Vanilla, Chocolate, Mint Chocolate, Strawberries and Cream,
Caramel and Pecan, Honeycomb*

Sorbet £2 Each

Lemon, Mango, Green Apple

Please see food & allergen legend at the bottom of this page

All our food is cooked from fresh, so please allow time for your food to be cooked in the proper manner during busy times.

Nuts, fish and other products that could produce an allergic reaction are used in our kitchen a full list of food allergens can be supplied upon request. We cannot guarantee that our fish does not contain bones and accept no liability.

Children are welcome but must remain seated and under parents supervision at all times.

Our menu may be subject to changes.



LUNCH TIME MENU

Two Courses - ONLY £12

To Kick It Off

Home Made Soup of the Moment (v)

Fresh Wedge of White Crusty Bread and English Butter

Chicken Croquettes

Garlic and Lemon Aioli

Stilton and Red Onion Marmalade Crostini (v)

To Follow It Up

Butchers Pork and Leek Sausages

Creamy Mashed Potato and Onion Gravy

Home Made 5oz Beef Burger

Crispy Bacon, Mature Cheddar Cheese, Red Onion Chutney

Cod Goujons

Buttered Garden Peas, Crispy Fries and Tartar

Super Food Salad (v)

A Supper Healthy salad with Local Leaves and Pine Nuts

**12 Noon 3pm Monday to Friday
Not Served on Saturday or Sunday**



SANDWICHES

WHITE OR GRANARY

£7.50 PER SERVING

Chicken and Bacon Club

Mature Cheddar and Coleslaw (v)

Warm Beef and Blue Cheese

Brie and Grape Salad (v)

Beer Battered Fish Finger with Lettuce and Tartar Sauce

All Sandwiches are Served with Skin on Fries and a Mixed Leaf Garnish

Sorry - Not served on Sundays

Sandwiches are served:

Monday to Friday 12pm 3pm | Saturday 12pm 6pm

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SUNDAY MENU

To Start With

Home Made Soup of the Moment (v) £6
Warm Crusty Bread and English Butter

Poshed up Prawn Cocktail Just Trust Us £7

Chicken Croquettes £6.9
Garlic and Lemon Aioli

Stilton and Red Onion Marmalade Crostini (v) £6

The Middle Bit

Sunday Roast with all the Trimmings
Choose from Leg of English Lamb, Silverside of Local Beef, Corn Fed Chicken Supreme or Nut and Wild Mushroom (v)

Lamb £16.50 Beef £16.50 Chicken £14.50 Nut £13

Corn Fed Chicken Supreme £15.50
Boulanger Potatoes, Market Vegetables and Chorizo Foam

Portobello Mushroom, Butternut Squash and Goats Cheese Wellington (v) £14.50
Creamy Mash, Market Vegetables and Red Wine Jus

Beer Battered Cod £13.50
Chunky Chips, Garden Peas and Home Made Tartar Sauce

Thai Green Curry (v) £12.9
Sticky Jasmine Rice, Mango Chutney and Prawn Crackers

Halloumi Burger (v) £13
Flat Cap Mushroom Aubergine and Red Pepper Sauce

Home Made Beef Burger £13.9
Onion Rings, Back Bacon, Monterey Jack and Red Onion Chutney

Crispy Cornflake Chicken Burger £13
Onion Rings, Back Bacon, Monterey Jack with Garlic and Lemon Aioli



SUNDAY MENU

The Ending

Sticky Toffee Pudding £6.50

Served Hot with Crème Anglaise

Apple and Cinnamon Crumble £6.50

Cointreau Crème Brulée £6.50

Served Hot with Crème Anglaise

Chocolate Brownie £6.50

Served Warm with Chocolate Sauce and Vanilla Ice Cream

The Squirrels Cheese Board £8.50

Jude's Ice Creams £2 Each

*Vanilla, Chocolate, Mint Chocolate, Strawberries and Cream,
Caramel and Pecan, Honeycomb*

Sorbet £2 Each

Lemon, Mango, Green Apple

For Any Allergies Please ask your waiter For Our Allergens List.

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