

SHARING PLATTERS

Oven baked rosemary & garlic camembert, warmed focaccia (gfo) £12.95

Whole roasted elephant garlic, olive tapenade, warmed sourdough (gfo) £8.95

Antipasti, Crispy egg, 'Coppa' ham, Venison sausage roll, mozzarella, olives, pickles, rustic breads (gfo) £13.95

SANDWICHES

Available Mon-Fri 12-2.30, & Sat 12-5

(All our sandwiches can be made with gluten free bread)

*All served with salad garnish, fries or soup
on a choice of white or granary bread*

OPEN

Grilled Welsh rarebit, Hogs back tea, mature cheddar, mustard £8.25 (gfo)

Smoked Scottish salmon, capers, crème fraiche £8.95 (gfo)

'Chapel farm' free range egg and cress £7.95 (v) (gfo)

Prawn & avocado, with Marie rose sauce £8.95 (gfo)

CLOSED

'Faulk brothers' sausage and onion £8.25 (gfo)

'Hogs back' beer battered haddock, tartare, baby gem £8.50 (gfo)

Toasted Croque monsieur, Home cooked ham, gruyere £8.50 (gfo)

Steak baguette: 4oz rump steak, crispy onions, blue cheese £10.50 (gfo)

Vegan Philly steak baguette, cream cheese, mushrooms & onions £9.95 (v) (ve)

v- vegetarian / ve – vegan / gf – gluten free / gfo – gluten free option available upon request

Head chef- Alexander Graham-Stewart

Our aim is to support local farmers, suppliers and producers so we strive to do so. Everything is freshly prepared and cooked to order and therefore at peak times please appreciate that there may be a wait, but it will be worth it!

Please advise the staff of any allergies