

SHARERS

There's no nicer way to start a meal than enjoying a sharing board for two. However, if you're one hungry individual with a big appetite then these boards are perfect!

BAKED CAMEMBERT
rosemary, roast garlic, pickles & artisan breads // £12

PLATTER OF OLIVES
tapenade, hummus & pesto, Olives, crostini, grissini & artisan breads // £10

SMALL PLATES

CHOOSE ANY THREE FOR £14

ARTISAN BREADS
olives, balsamic & olive oil // £4

CRISPY WHITEBAIT
citrus mayo // £6

CALAMARI
aioli & lemon [GF] // £6

HOT PORK SCRATCHINGS
apple sauce [GF] // £4

SPICED VEGETABLE PAKORA
mint & lime yoghurt [GF] // £5

WARM CHIPOLATAS
glazed with honey & mustard // £5

Gluten free [GF]

STARTERS

CHEFS SOUP OF THE DAY

please ask for details. served with artisan bread [V] // £5.50

CIDER BRAISED PIG CHEEK
black pudding, pickled vegetables & blackberry jus // £7.50

CURED SEA TROUT
fennel & orange jam, beetroot, toasted sourdough // £7.50

PANKO CRISP MACARONI CHEESE
spiced tomato chutney (V) // £6.00

STILTON HASH BROWN
mushroom duxelle, parsley purée & beurre blanc (V) // £7.00

MAIN COURSE

POT ROAST CHICKEN SUPREME

pancetta & vegetable cassoulet, curly kale, red wine jus (gf) // £15.00

CONFIT PORK BELLY

creamed potato, braised red cabbage, roasted celeriac, apple reduction (gf) // £15.50

FISH OF THE DAY // £18.00

ROOT VEGETABLE AND PARMESAN GRATIN

glazed parsnips, leaf spinach, pesto cream (v) (gf) // £13.00

PUB CLASSICS

PAN SEARED LAMBS LIVER
creamed potatoes, wilted greens, smoked bacon, caramelised onion gravy (gf) // £14.00

HONEY & MUSTARD GLAZED HAM
fried duck egg, slow cooked tomato, triple cooked chips // £13.00

THAI GREEN CHICKEN CURRY
steamed jasmine rice (gf) // £14.00

AUBREY ALLEN'S STEAK BURGER
smoked bacon jam, monterey jack cheddar, aioli & french fries // £14.00

THE DEW DROP PANKO CHICKEN BURGER
tomato salsa, mozzarella, coleslaw & french fries // £14.00

THE DEWDROP POT PIE
creamed potatoes and seasonal vegetables // £15.00

BANGERS & MASH
pork & leek sausages, mashed potato, wilted greens, caramelised onion gravy // £14.00

ALE BATTERED HADDOCK
crushed peas, triple cooked chips, grilled lemon, tartar sauce // £15.00

CHARGRILL

OUR STEAKS ARE AUBREY ALLEN'S DRY AGED BEEF AND ARE SERVED WITH BAKED FIELD MUSHROOM, CONFIT TOMATO, ROCKET & PARMESAN SALAD AND TRIPLE COOKED CHIPS

RIB EYE 8oz [GF] // £24

RUMP 8oz [GF] // £18

GRILLED GAMMON STEAK 12oz [GF]
fried duck egg, triple cooked chips // £15

SAUCES // £2.50
pink peppercorn
red wine jus
blue cheese



Aubrey Allen is an award winning butcher and has been supplying the highest quality meat to its customers for over 80 years.

They pride themselves on their family philosophy of placing a priority on integrity, education and experience.

ALL // £3

SEASONAL VEGETABLES

NEW POTATOES

FRENCH FRIES

TRIPLE COOKED CHIPS

GARLIC BREAD

MIXED LEAF SALAD

SIDES

Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame & lupin, please ask a member of staff for more information.

This menu is subject to change. All our dishes are prepared and cooked to order. There may be up to a 30 minute wait for your food.