



Starters

Scottish Smoked Salmon (gf) beetroot, pickled radish and bocconcini	9.50
Pan-fried Scallops (gf) chorizo, caramelised pear, celery and parsley oil	11.50
Bang Bang Chicken (df, n) pickled vegetables and satay sauce	8.00
Chicken Liver Pâté thyme butter, apple chutney and toast	7.50
Mozzarella & Pesto Arancini (v) tomato & basil sauce	6.50
Soup of the Day (v) Ask your server for today's soup, served with bread and butter	6.00

Mains

Slow-cooked Rib of Beef spring onion mashed potato and veal jus	15.50
Pan-fried Salmon Fillet (gf) bubble and squeak, lemon & caper butter sauce and seasonal greens	17.50
Spiced Lamb Chops (gf, n) almond rice and spiced curry sauce	16.50
Roasted Pork Chop creamy herb & cabbage slaw with chilli apple chutney and pork crackling	14.50
Spinach Gnocchi (v, n) roasted fennel, tomato pesto, cheddar cream sauce and toasted almonds	13.50
Roasted Corn-fed Chicken (gf) baby potatoes, seasonal greens, crispy pancetta and parsley liquor	14.50
Cod and Chips beer battered cod, chunky chips, minted green peas and tartare sauce	14.50
Goat's Cheese Salad (v) oven-roasted peppers, fennel, English mustard dressing, cucumber and olives	13.00

Jamies Wine Bar is available for private hire for your special event at any time of the week, including weekends! Ask a member of staff for more information.



Steaks

Our steaks are served with roasted Portobello mushroom, oven-baked thyme tomatoes, peppercorn sauce and chunky chips

8oz Ribeye 18.00

6oz Fillet 24.00

10oz Sirloin 21.00

Sides

Skin-on Fries (v) 3.50

Buttered Green Beans (v, gf) 3.50

Sautéed Broccoli (v, gf) 3.50

Chunky Chips (v) 3.50

House Salad (ve, gf) 3.00

Minted Green Peas (v, gf) 3.50

Dessert

Vanilla Crème Brûlée (v, gf) 5.50
raspberries

Apple Tart (v, n) 6.50
cinnamon ice cream and honey walnuts

Sticky Toffee Pudding (v) 5.50
caramel sauce and vanilla ice cream

Ice Cream (v, gf) 1 Scoop / 2 Scoops / 3 Scoops 2.50 / 3.50 / 4.50
Please ask for our flavours

Cheese & Port

Your Choice of Three British Cheeses 1-2 people / 3-4 people
served with chutney, crackers, celery and grapes 10.00 / 20.00

Vina Casablanca Late Harvest 14.5% (500ml) 50ml / 100ml / Bottle
3.35 / 6.50 / 30.00

Taylor's Late Bottled Vintage 20% (750ml) 3.75 / 7.00 / 40.00

Kopke 10 Year Old Tawny Port 20% (750ml) 5.75 / 9.50 / 50.00

Please inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Burgers are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. An optional service charge of 12.5% will be added to your bill.

(v) - Suitable for Vegetarians (gf) - Gluten Free (df) - Dairy Free (ve) - Suitable for Vegans (n) Contains Nuts