

Starters

Homemade Soup of the Day served with sourdough baguette £7.50

Chicken Liver Pâté red onion marmalade & toasted sourdough £8.50

Thai Salmon Fishcake sweet chilli sauce, toasted sesame seeds & fresh coriander £9.95

Shallot & Goats Cheese Tart Tatin balsamic glaze & dressed leaves £8.50

From the Grill

8oz Sirloin Steak served with chunky chips, beer battered onion rings, grilled tomato & mushroom £26.00

6oz Rump Steak served with chunky chips, beer battered onion rings, grilled tomato & mushroom £19.95

Char Grilled 8oz Gammon Steak served with chunky chips, fried egg & garden peas £14.95

Pizza

Margherita tomato, mozzarella, fresh basil & extra virgin olive oil £13.50

Napoletana tomato, mozzarella, garlic, oregano, black olives, capers & anchovies £15.95

Pepperoni tomato, mozzarella & pepperoni £15.95

Miele Piccante tomato, mozzarella, salami, roasted pimento peppers & cayenne hot honey drizzle £16.95

Extra Toppings salami, pepperoni, olives, mushrooms, bacon, peppers £2.00 each

Mains

Steak & Ale Pie £16.50

Chicken, Ham & White Wine Pie £16.50

Sweet Potato & Butternut Squash Pie (vegan) £14.95

All the pies are served with chunky chips or mashed potato, gravy & garden peas

Beer Battered Catch of the Day chunky chips, garden peas & tartare sauce £17.50

Tagliatelle slow cooked shredded beef ragu, rich tomato sauce, parmesan cheese & garlic ciabatta £15.95

Gnocchi wild mushroom, spinach & sage cream sauce, parmesan cheese & garlic ciabatta £13.50

Penne Arrabbiata roasted plum tomato, garlic, chilli pepper, parmesan cheese & garlic ciabatta £13.50

Durley Beef Burger 6oz beef patty, brioche bun, cheddar cheese, crisp bacon, smokey house dressing, gem lettuce, tomato, coleslaw & fries £15.95

Durley Chicken Burger breaded chicken fillet, brioche bun, mayonnaise, lettuce, tomato, coleslaw & fries £15.95

Falafel & Spinach Quarter Pounder brioche bun, spiced tomato chutney, gem lettuce, tomato, coleslaw & fries £14.95

Caesar Salad gem lettuce, croutons, parmesan cheese & caesar dressing £11.95
(Add chicken & bacon £5.50)

Sides

Chunky Chips • Fries • Beer Battered Onion Rings • Garlic Ciabatta • House Salad £4.50 each | Cheesy Chips chunky or string £6.00

Desserts

Chocolate & Sour Cherry Tart white chocolate ganache, chocolate sauce £7.50

Steamed Blueberry & Lemon Sponge vanilla ice cream & lemon curd £7.50

Caramelised White Chocolate Cheesecake peanut butter mousse & candied hazelnuts £7.50

Caramel & Pear Blondie salted caramel ice cream & dulce de leche £7.50

Cheese & Biscuits cheddar, brie & stilton, cheese biscuits, grapes & chutney £8.00

Chocolate & Orange Ice Cream Sundae £6.00

Eton Mess Ice Cream Sundae Italian meringue & summer berry compote £6.00

Banana & Salted Caramel Ice Cream Sundae £6.00

ALLERGIES AND INTOLERANCES

If you have a food allergy, intolerance or sensitivity, please let your server know before you order your food and they will be able to suggest the best dishes for you.

PLEASE NOTE: Our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients.

Wines

White Wine

	175ml	250ml	Bottle
Robinia Pinot Grigio DOC	£5.95	£7.50	£22.00
<i>Italy</i> Gental floral and citrus aromas, crisp and delicate on the palate with orchard fruit and lightly honeyed notes.			
Caracara Reserve Sauvignon Blanc	£5.95	£7.50	£22.00
<i>Chile</i> Grapefruit, green apple and pineapple with notes of jasmine and orange blossom. Fresh and fruity, well balanced acidity and a pleasant finish.			
Rye Mill Chardonnay	£6.50	£8.00	£24.00
<i>Australia</i> Ripe fruits combined with a soft gentle style and a smooth elegant finish.			
Alan Scott Black Label “Kekerengu” Sauvignon Blanc	£8.00	£10.50	£27.00
<i>New Zealand</i> Fresh, zesty, juicy and full, the 2022 wine shows ripe tropical fruit, a flinty palate and finishes with mouthwatering crisp sea-salted herbacesousness. Unfiltered, some beneficial sediment may remain.			
Petit Chablis Domaine Seguinet-Bordet	-	-	£45.00
<i>France</i> Very pretty pale golden yellow in colour in colour with light greenish glints. Bright, luminious and limpid. The nose is young, fresh and vivacious in a whirlwind of floral, fruity scents. The taste is lively, pleasant and perfumed, revealing lemon and verbena on a fine mineral background.			

Sparkling Wine

	125ml	Bottle
Prosecco Spumante Vispo Allegro	£7.00	£29.00
<i>Italy</i> Delicately, fruity, slightly aromatic bouquet with hints of flowers, honey and wild apple scents.		
Champagne Charles Valendray Brut	-	£39.00
<i>France</i> A crisp Champagne with notes of grapefruit, green apple, toast and roasted nuts. A well balanced and refreshing finish. An ideal aperitif champagne with a complex nose featuring stone fruit notes like peach, plum and apricot. The palate offers a structured experience, beginning with the crispness of Chardonnay and transitioning to the roundness and generosity of Pinor Noir.		

Red Wine

	175ml	250ml	Bottle
Caracara Reserve Merlot	£5.95	£7.50	£22.00
<i>Chile</i> Bright ruby-red, this unoaked Merlot shows black and red cherry , spicy plum and blackcurrant all wrapped up in the velvety textured palate.			
Les Ambassadeurs Cabernet Sauvignon	£5.95	£7.50	£22.00
<i>France</i> A wine with aromas of black fruits and cinnamon, velvety fabric and silk tannins.			
Berton Vineyards Mr Goose Shiraz	£6.25	£7.75	£23.00
<i>Australia</i> The palate is concentrated showing blackberry, black cherry and plum flavours. Complex oak characters of coffee, vanilla and caramel on the finish.			
Caoba Malbec	£7.00	£9.00	£27.00
<i>Argentina</i> Caoba is 100% Malbec with soft tannins and well integrated oak. A medium bodied easy drinker with good concentration and length. Soft, elegant and persistent, with a pinch of fruit and spice flavours and persistent finish.			
Bodegas Ugalde Rioja Semi-Crianza	£7.50	£9.75	£29.00
<i>Spain</i> Aromas typical of the grape varieties, fresh and well-integrated red fruit notes. Round, warm, pleasant palate.			