

Soup of the Day (Ve, Gfo)

Chef's Homemade Soup with Fresh Bread made in house

7

King Prawns (Gf)

Juicy King Prawns in a Homemade Sweet Chilli Sauce with a Refreshing, Crisp Cucumber Salsa

9.5

Smoked Duck (Gf)

Tender Smoked Duck over a bed of Mixed Leaf Salad with a Chill Mango & Fresh Chilli Puree, finished off with Toasted Poppy Seeds

9.5

Feta Salad (Vg, Gfo)

With a Citrus Kick of Orange and a Touch of Sweetness with the Beetroot, with Homemade Crunchy Croutons, all mixed with a Peppery Rocket Salad with Honey & Mustard

8

Mussels (Gfo)

Mussels cooked in a Homemade Bloody Mary Sauce to match the Vibe! A true Summer Starter, garnished with Mirco Herb and served with Homemade Bread

9.5

M A I N

Tomahawk Pork Chop

Parmesan Crusted Juicy Pork Chop with a Rich, Smooth Tomato Sauce with Tenderstem Broccoli and Crispy Sauted New Potatoes

24.95

Chicken

Succulent Chicken Breast wrapped in Delicate Sweet & Salty Parma served with Traditional Bubble N' Squeak Bon Bons and a Creamy Leek Sauce

23

Mediterranean Lasagne (Vg)

Courgette, Aubergine, Mushroom & Peppers layered between Al Dente Pasta Sheets with a Tangy Tomato Marinara infused with Italian Herbs, Garlic with a Silky layer of Béchamel Sauce, finished off with a Heavy sprinkle of Mozzarella with a Refreshing Side Salad

19

Homemade Steak, Mushroom and Ale Pie (Gfo)

Chef's Homemade Pie with Juicy Steak Chunks, Thick Homemade Stock, Shortcrust Pastry and Ale, served with Triple Cooked Chips, Buttery Seasonal Vegetables and Gravy

22.95

Fish N' Chips (Gf)

Haddock Covered in our Crispy Cider Batter, served with Homemade Mushy Peas and THE BEST Handmade Triple Cooked Chips, Paired with a Zesty Tartar Sauce

19.5

8oz Rump Steak

Beautiful Local Rump, perfectly cooked to your liking alongside with Golden Triple Cooked Chips, Buttered Mushrooms, Grilled Tomato and a Rocket Salad for Balance

24

Add Peppercorn Sauce or Stilton Sauce for 2.5

Pesto Tagliatelle (Vg)

Tagliatelle perfectly Al Dente mixed with Homemade Green Pesto with Cherry Roasted Tomatoes **Add Chicken Breast for 6 or King Prawns for 5**

16

Chicken Caesar Salad (Gfo)

Homemade Creamy Caesar Dressing, Succulent Chicken Breast, Croutons, Salty Anchovies and finished off with plenty of Parmesan

19

S I D E

Triple Cooked Chips

3.5

Side Salad

4.5

Truffle and Parmesan Fries

6

Skin on Fries

3.5