



Homemade flatbread with lemon & garlic aioli (V, VG*)	4.50
Garlic & lemon marinated olives (VG, NGI)	5
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Homemade garlic flatbread, olive oil & balsamic (v, vg*)	F F0
Homemade gartic flatbread, office off & batsamic (v, vor)	5.50

starters

Homemade soup of the day warm bread (V, VG*, NGI*)	6.50
Whipped goats cheese bon bons baby radish, tzatziki mousse, honey lemon dressing (V)	7.50
Mixed vegetable spring roll sesame stir fried vegetables, honey and soy dressing (V)	7.50
Chicken and pine nut terrine apricot jam, caramelised pine nuts, toasted ciabatta (NGI*)	7.50
Chilli and lime crab cakes crispy kale, tomato & sweetcorn salad, peppered egg yolk	8
Hoisin duck Staffordshire oatcake shredded duck, cucumber & spring onion strips, poached plum	7.50
Creamy garlic mushrooms fresh tarragon cream, blue cheese crumb, crusty sourdough loaf (V, VG*, NGI*)	7
Crispy tofu	7

salads AND STEAKS

pickled carrot, beetroot purée, chopped salad (VG, NGI)

Classic Caesar salad	I.
shredded gem lettuce, soft boiled egg, parmesan, croutons,	
crispy pancetta, grilled chicken (NGI*)	

Traditional horiatiki salata
tomatoes, cucumber, onion, green pepper, lemon feta cheese,
olives, olive oil & white wine vinegar dressing (V. NGI)

Mediterranean potato salad	11
new potatoes, blistered cherry tomatoes, chopped spinach,	
red onion, cucumber, lemon & balsamic dressing (VG, NGI)	

Steaks

Our steaks are all 28 day aged Staffordshire beef and are served with skin-on triple cooked chips, grilled plum tomato, garlic mushrooms and sautéed green beans (NGI)

8oz fillet	30	8oz rib eye	26
8oz sirloin	27	10oz t-bone	27





Beer battered fish & chips skin-on triple cooked chips, homemade tartare sauce, pea purée (NGI*)	16.50
Lemon & parsley marinated chicken new potato gratin, garlic greens, parsley sauce (NGI)	16.50
Pan seared seabass fillet saffron roast potatoes, watermelon mousse, peppered seaweed, langoustine broth (NGI)	20
Chicken thigh and chorizo pie creamed potatoes, sautéed leeks, chicken velouté	16.50
Carrot & cumin stuffed chicken fillet Bombay fondant potato, sautéed kale, mild curry sauce, cucumber yoghurt (NGI)	16.50
Honey roasted pork wrapped with bacon roasted green beans, sautéed garlic potatoes, balsamic espagnole (NGI)	16.50
Crispy sesame beef egg noodles, sautéed mixed vegetables, honey & lime dressing	19
Garlic & chilli prawns squid ink orzo, spinach, spring onion	17.50
Leek & mushroom tagliatelle tarragon cream, crispy leeks (VG, NGI*)	15.50
Mediterranean vegetable moussaka layered Mediterranean vegetables, lasagne pasta, béchamel sauce, cucumber & mint salad (VG)	15.50
Moddershall BBQ glazed beef burger monteray jack cheese, bacon, homemade slaw, sautéed BBQ onions, house salad, skin-on triple cooked chips	16 NGI*)
Peri peri coated chicken burger mango & pineapple salsa, homemade slaw, house salad, skin-on triple cooked chips (NGI*)	16
Breaded garlic mushroom burger vegan cheddar, shredded lettuce, sautéed Cajun onions, house salad, skin-on triple cooked chips (VG, NGI*)	14

Skin-on triple cooked chips (VG, NGI)	4.50
Sweet potato fries (VG, NGI)	4.50
Sautéed new potatoes (V, VG*, NGI)	4.50
Oressed house salad (VG, NGI)	4
Beer battered onion rings (v)	4.50
Homemade garlic flatbread (V, VG*)	4.50
Red wine sauce (V, NGI)	4
Peppercorn sauce (V, NGI)	4
Blue cheese sauce (V, NGI)	4