

LUNCH MENU

MONDAY TO SATURDAY
12.00PM - 3.00PM

CIABATTAS

All served with wedges & a salad garnish

Station Farm Egg Mayo & Cress (V)

Cheddar Cheese & Chutney (V)

Coronation Chicken with Apricots & Sultanas

Bacon, Brie & Cranberry Melt (hot)

Tuna Mayonnaise & Cheese Melt (hot)

Chicken Tikka

£10 EACH

Add a mug of Soup of the Day £3

Gluten Free Bread available on request

TAPAS

Served with dipping oil & crusty bread

£5 EACH OR 3 FOR £13.50

- Chorizo with balsamic glaze
- Devilled breaded whitebait with garlic mayo
- Garlic breaded mushrooms (V)
- Chilli cheese bites (V)
- Mozzarella sticks with tomato relish (V)
- Olives stuffed with garlic and olive oil (GF)

HOT DISHES

Aviator Beer Battered Haddock & Chips £16.50

Ale battered haddock served with gourmet chips, minted mushy peas & tartare sauce

Chefs Homemade Pie £15.95

Tarragon puff top lid with mash potatoes or chips, seasonal greens and jus

Chefs Red Thai Curry (VE) (GFO) (DFO) £13.50

Served with spring onion jasmine rice with garlic & coriander naan *Add Chicken + £4*

Lincolnshire Sausage & Mash (GF) £14.50

Served with grain mustard mash, seasonal greens & a red wine & onion gravy

Chefs Tagliatelle Pasta (V) £14.50

With a creamy mushroom & spinach sauce and parmesan. *Add sliced chicken + £4*

Camembert to share (V) (GFO) £14.50

Baked with rosemary, served with a selection of chutneys & toasted ciabatta bread



FROM THE GRILL

Chefs Burger of the week (GFO) (DFO) £14.95

Brioche roll, cos lettuce, beef tomato, gherkin, gourmet chips & relish
Add bacon and cheese + £2

28 Day Aged 10oz Ribeye Steak (GF) (DFO) £26.50

Served with steak cut chips, flat mushroom, plum tomato and house salad

Add a sauce + £3 - Peppercorn, Stilton & Port or Diane

Hunters Chicken (GF) £16.95

Butterfly chicken with bacon, BBQ sauce, cheese, served with wedges & seasonal greens

Vegan Moving Mountain Burger (VE) (GFO) £13.95

Brioche roll, cos lettuce, beef tomato, gherkin, vegan cheese, wedges & relish

SIDES

Gourmet Chips (V) (GF) (DF) £3.00

Gourmet Chips & Cheese (V) (GF) £4.00

Onion Rings (V) (DF) £3.50

Garlic Bread (V) £3.00

Garlic Bread & Cheese (V) £4.00

House Salad (GF) (V) (DF) £3.00

Mixed Seasonal Greens (GF) (V) £3.50

SOMETHING SWEET

Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream £7.50

Homemade Creme Brulee with shortbread £7.50

Vegan Chocolate & Orange Cake with coconut ice cream (VE) £7.00

Selection of 3 ice creams - vanilla, chocolate, coconut, rum & raisin, strawberry £7.00

Selection of 2 British cheeses (GFO) £7.95
Served with house chutney, celery, grapes & crackers
Cheddar, Wilshire blue, Brie, Orange & Whiskey, Chilli Cheddar

(V) Vegetarian / (VE) Vegan / (DF/O) Dairy Free / Option / (GF) Gluten Free / (GFO) Gluten Free Option

Allergen & Dietary information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.

EVENING MENU

MONDAY TO SATURDAY
6.00PM - 9.00PM



SIGNATURE DISHES

TO START

Homemade Soup of the Day (GFO) (V)	£6.00
Served with a bread roll	
Scotch Egg	£8.50
With house chutney, rocket and honey mustard dressing	
Tiger Prawns (GFO)	£7.95
Cooked in chopped tomatoes, chilli & spinach, served with garlic ciabatta	
Special Vegetable Ciabatta (V) (VG) (GFO)	£7.00
Grilled mixed vegetables, hummus, olives & olive oil	
Camembert to share (V) (GFO)	£14.50
Baked with rosemary, served with a selection of chutneys & toasted ciabatta bread	

TAPAS

Served with dipping oil & crusty bread

£5 EACH OR 3 FOR £13.50

- Chorizo with balsamic glaze
- Devilled breaded whitebait with garlic mayo
- Garlic breaded mushrooms (V)
- Chilli cheese bites (V)
- Mozzarella sticks with tomato relish (V)
- Olives stuffed with garlic and olive oil (GF)

FROM THE GRILL

Chefs Burger of the week (GFO) (DFO)	£14.95
Brioche roll, cos lettuce, beef tomato, gherkin, gourmet chips & relish <i>Add bacon and cheese + £2</i>	
Cajun Chicken Burger (GFO) (DFO)	£13.95
Brioche roll, cos lettuce, beef tomato, gherkin, wedges and chipotle mayonnaise <i>Add bacon & cheese + £2</i>	
Vegan Moving Mountain Burger (VE) (GFO)	£13.95
Brioche roll, cos lettuce, beef tomato, gherkin, vegan cheese, wedges & relish	
28 Day Aged 10oz Ribeye Steak (GFO) (DFO)	£26.50
Our steak is served with steak cut chips, flat mushroom, plum tomato and house salad <i>Add a sauce + £3 - Peppercorn, Stilton & Port or Diane</i>	

Chargrilled Chicken Breast (GF)	£16.95
Served with new potatoes, seasonal greens and a creamy white wine & mushroom sauce	
Aviator Beer Battered Haddock & Chips	£16.50
Ale battered haddock served with gourmet chips, minted mushy peas & tartare sauce	
Chefs Homemade Pie	£15.95
Tarragon puff top lid with mash potatoes or chips, seasonal greens and jus	
Chefs Red Thai Curry (VE) (GFO) (DFO)	£13.50
Served with spring onion jasmine rice with garlic & coriander naan <i>Add Chicken + £4</i>	
Chefs Tagliatelle Pasta (V)	£14.50
With a creamy mushroom & spinach sauce and parmesan. <i>Add sliced chicken + £4</i>	

SIDES

Gourmet Chips (V) (GF) (DF)	£3.00
Gourmet Chips & Cheese (V) (GF)	£4.00
Onion Rings (V) (DF)	£3.50
Garlic Bread (V)	£3.00
Garlic Bread & Cheese (V)	£4.00
House Salad (GF) (V) (DF)	£3.00
Mixed Seasonal Greens (GF) (V)	£3.50

SOMETHING SWEET

Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream	
Homemade Creme Brulee with shortbread	£7.50
Vegan Chocolate & Orange Cake with coconut ice cream (VE)	£7.00 £7.50
Selection of 3 ice creams - vanilla, chocolate, coconut, rum & raisin, strawberry	£7.00
Selection of 2 British cheeses (GFO)	£7.95
Served with house chutney, celery, grapes & crackers <i>Cheddar, Wilshire blue, Brie, Orange & Whiskey, Chilli Cheddar</i>	

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