



LUNCH & DINNER MENU

12-2.30pm & 5-8pm

TO START

Warm Bread & Oils (vg) £11.95

Warm toasted breads with olives, dukkah, olive oil & balsamic - perfect for 2

Crispy Fried Gyoza (vgo) £6.00

Chicken or vegetable Japanese style dumplings with sweet chilli dip

Soup of the Day (v/vgo) £6.00

Rustic bread and butter

Whole Baked Camembert (v) £14.95

Garlic & rosemary infused camembert with tomato chutney & crusty bread - perfect for 2

Stilton Mushroom Bruschetta (v) £7.50

Creamy garlic stilton mushrooms on warm toasted Italian bruschetta

Miso Braised Pork Belly Bites £8.50

Scallions, Sesame, Tonkatsu Sauce

MAINS

Hop Pole Pie (vo) £16.95

Our famous homemade full shortcrust pie, served with creamy mash, buttered greens and rich red wine gravy

Beef Bourguignon (vo/vgo) £16.95

Tender braised beef chunks in a robust red wine sauce, with chantenay carrots, bacon, mushrooms and pearl onions, served with creamy mash and fresh parsley

8oz Gammon Steak £14.95

Pan fried gammon steak, served with charred pineapple, 2 fried eggs, chunky chips & garden peas

Spinach & Ricotta Tortelloni (v) £13.95

Spinach & ricotta stuffed egg pasta with roast butternut squash & sage velouté

Chick*n Kiev (vg) £13.95

Garlic infused, sourdough crumb coated plant based fillet, chunky chips, buttered greens

Maple Pecan Chicken £14.95

Crusted pan fried chicken breast, with mille-feuille potato, creamed leeks and a smoky bourbon jus

Courgette Canneloni (vg) £13.95

Roast veg, butterbean & tofu stuffed courgette, passata sauce, melty vegan mozzarella, rosemary polenta chips

Curry of the Day (vo/vgo) £14.95

Chefs recipe curry, with either chicken or tofu, with steamed basmati rice and naan bread

HPA Battered Cod (vgo) £15.95

Hand battered MSC cod, with chunky chips, burnt lemon, and garden or mushy peas

Wholetail Scampi £14.95

Breaded Scottish scampi with chunky chips, burnt lemon, and garden or mushy peas

Pan Seared Sea Bass £16.95

Garlic & herb infused basmati rice and a spicy creole sauce

v = vegetarian vg = vegan vo = vegetarian option available vgo = vegan option available

CIABATTAS **Lunchtimes only*

All ciabattas are served with dressed baby leaf salad and chips or fries

**upgrade to sweet potato fries £1.50*

HPA Battered Cod Goujon (vgo) £10.95

Lettuce, cucumber, tartare

Sausage & Onion (vgo) £10.95

Mustard mayo

Banh Mi (vg) £9.95

Marinated tofu, kimchi & houmous

Brie & Cranberry (v) £9.95

Add bacon £1.50

Tuna Mayo £9.95

Lettuce & cucumber

Coronation Chicken £10.95

Lettuce, crispy onions

Roast Med Veg (vg) £9.95

Passata & vegan mozzarella

JACKET SPUDS **Lunchtimes only*

Plain Jacket (vg) £4.95

Butter, garlic butter or vegan spread

Extra toppings:

Grated Cheddar (v/vgo) £1.50

Baked Beans (vg) £1.50

Coleslaw (v/vgo) £1.50

Coronation Chicken £2.00

Tuna Mayonnaise £2.00

Roast Med Veg (vg) £2.00

Chilli Con Carne (vgo) £2.50

Crispy Onions (vg) £1.00

BURGERS

All burgers are served with salad on a glazed shokupan wildfarmed bun with chips or fries

**upgrade to sweet potato fries £1.50*

The O.G £14.95

6oz dry aged beef patty, smoked bacon, cheddar cheese, signature burger sauce

P.F.C £14.95

Chefs secret recipe fried chicken breast, jalapeno cheese, garlic & herb sauce

Black & Blue £14.95

6oz dry aged beef patty, creamy stilton, black garlic mayo

The Garden (vg) £14.95

Seasoned plant patty, smoked vegan bacon, vegan mozzarella & plant based sauce

Seoul Mate (vg) £14.95

Spicy Gochujang infused tofu & chickpea patty with kimchi slaw & houmous

SIDES

Chunky Chips / Rustic Fries (vg) £4.00

Add: garlic butter £1, mozzarella £1, parmesan truffle £1.50

Sweet Potato Fries (vg) £5.50

HPA Battered Onion Rings £4.00

5 hand battered Spanish onion rings

Garlic Ciabatta (vgo) £4.00

Add cheddar £1

Baby Leaf Salad (vg) £3.50

Mustard & herb vinaigrette

DESSERTS

Cheesecake of the Day (v) £7.25

Our famous homemade cheesecake, please ask for todays flavour

Sticky Toffee Pudding (vgo) £6.95

Steamed sponge pudding with butterscotch sauce & vanilla ice cream or custard

Croissant Bread Pudding (v) £7.25

Chocolate & raspberry infused croissant pudding with pouring cream

Toffee Apple Crumble (v) £6.95

Baked Bramley apples swirled with dulce de leche, topped with buttery crumble, and custard or ice cream

Hop Pole Brownie (v) £7.25

Warm fudgy brownie with chocolate sauce, vanilla ice cream & chocolate shards

Ice Cream / Sorbet Selection (vgo) £4.95

3 scoops served with rossini wafer curls

The Pudding Platter £19

Can't decide? Choose any three of our homemade desserts to share between you

ALLERGEN INFO AVAILABLE