

M E N U

Mon - Sun 11:30 - 3:45pm



All our dishes are homemade and freshly prepared,
we appreciate your patience whilst we prepare your meal.

mains

VEGAN CURRY (v, ve) Served with an onion bhaji, poppadom, mango chutney and rice.	11.5
HAM, EGGS, FRIES	12.5
CHILLI CON CARNE Rice, tortillas, guacamole, and sour cream	12
WHOLETAIL SCAMPI, TARTARE SAUCE, FRIES & DRESSED LEAVES	12.5

light bites

HOMEMADE SOUP OF THE DAY Served with a crusty roll	5.5
SOUP & SANDWICH Small cup of soup with choice of any sandwich,	9.5
TOASTED SOURDOUGH, CRUSHED AVOCADO & POACHED EGGS (v) Add Bacon	10.5 1.1
CRISP FRIED WHITEBAIT Served with devilled mayonnaise with buttered granary bread	8.25
WELSH RAREBIT (v) Add anchovies	8 1.1

brunch sandwich

BACON CRUSTY ROLL	6.1
CUMBERLAND SAUSAGE CRUSTY ROLL	6.6
FRIED EGG CRUSTY ROLL	4.8

(Served all day)

summer salads

TUNA MAYONNAISE	10.5
GRILLED GOATS CHEESE, HONEY & CANDIED WALNUTS (v)	10.5
CORONATION CHICKEN	11
WILD NORTH ATLANTIC PRAWN	12.5

All salads are served on mixed leaves with cherry
tomato, peppers, red onion & cucumber.

on the side

SKINNY FRIES (v, ve)	3.25
CHUNKY CHIPS (v, ve)	3.25
CHEESY CHIPS (v)	5
SIDE SALAD (v)	3.5
Add HOMEMADE AIOLI (v)	0.5

dessert

HOMEMADE CAKE	3.1
MARY'S SWEET TREAT	1.65
TREACLE TART Served with ice cream or cream.	6.6
TEA CAKES	3.5
CRUMPETS	3.5

For allergens and dietary requirements please ask a member of staff for more details.

sandwich menu

Served from 11:30am - 4:45pm



All our sandwiches are freshly prepared with a choice of White or Granary Bread, Crusty Roll or Gluten Free bread, served with a salad garnish.

FREE RANGE EGG, CRESS SALAD & CHIVE MAYO (v)	6.1
MATURE CHEDDAR WITH A HOMEMADE GREEN TOMATO CHUTNEY (v)	6.45
HONEY ROASTED HAM WITH ENGLISH MUSTARD	6.9
TUNA MAYONNAISE & CUCUMBER	7.5
CORONATION CHICKEN WITH COS LETTUCE	8.7
WILD NORTH ATLANTIC PRAWNS & MARIE ROSE	10

hot ciabattas

HONEY ROASTED HAM & EMMENTAL CHEESE	8.7
CHORIZO, RED ONION, MOZARELLA & ROCKET WITH CHILLI MAYO	8.55
MOZARELLA, VINE TOMATO, PESTO GENOVESE, ROCKET CIABATTA (v)	8.5
TUNA, CHEDDAR & RED ONION MELT	9

on the side

SKINNY FRIES (v, ve)	3.25
CHUNKY CHIPS (v, ve)	3.25
CHEESY CHIPS (v)	5
Add HOMEMADE AIOLI (v)	0.5
SIDE SALAD (v)	3.5

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wine list



CLUB WINES

WHITE

	125ml	175ml	250ml	bottle
Marsanne Viognier (12.5% abv)	4	5	6.7	20
Chardonnay Hamilton Heights (12.5% abv)	3.8	4.8	6.3	18.5
Colombard / Gros Manseng Emotion Colombelle, Plaimont (12.% abv)	4.2	5.2	6.9	20.5

RED

	125ml	175ml	250ml	bottle
Merlot La Playa (13% abv)	4	5	6.6	19.5
Pinot Noir, Whale Point (13.5% abv)	4	5	6.6	19.5
Tempranillo, Tunante de Azabache (14% abv)	3.6	4.6	6.4	19
RAFGC Claret, oak aged, Sichel (13% abv)	4.1	5.1	6.7	20

WHITE

	bottle
Picpoul de Pinet, Sel et de Sable (12.5% abv)	22
Pinot Gris, Wairau River (13.5% abv)	25
Blanc Fume, de Wetshof (13% abv)	22
Macon Lugny, Louis Latour (13% abv)	31
Chablis, Domaine Alain Gautheron (12.5% abv)	33

RED

	bottle
Patagonia Select "Saurus" Malbec (14% abv)	26
The Ladybird, Laibach Vineyards (organic) (14% abv)	26
Rioja Reserva, Marques de Riscal (13% abv)	27 (mag 52)
Chateau Le Gardera (14% abv)	26
Chateau la Rose St Georges (13% abv)	35

breakfast menu



Served from 8am - 11:30

EGGS ON TOAST Choice of Fried, Scrambled or Poached.	6.65
ROYAL ASHDOWN BREAKFAST Fried Egg, Bacon, Cumberland Sausage, Tomato, Field Mushroom, Beans & Hash Brown.	12
ADD BLACK PUDDING	1.1
VEGETARIAN BREAKFAST Fried Egg, Vegetarian Sausage, Tomato, Field Mushroom, Beans & Hash Brown.	11.5
BREAKFAST OMELETTE Cumberland Sausage, Bacon, and Mushroom filling served with a Grilled Tomato. Add Cheese for £1	8.5
BREAKFAST WRAP Egg, Bacon, Cumberland Sausage, Hash Brown & Beans.	9.4
TOASTED SOURDOUGH, CRUSHED AVOCADO & POACHED EGGS (v) Add Bacon	10.5 1.1
TOAST & PRESERVES Butter with Jam, Marmalade, or Marmite	3.5
PORRIDGE Served with Golden Syrup or Honey.	3.3

BACON CRUSTY ROLL	6.1
CUMBERLAND SAUSAGE CRUSTY ROLL	6.6
FRIED EGG CRUSTY ROLL	4.8

barista coffee

AMERICANO	2.4
LATTE	3.1
CAPPUCCINO	3
ESPRESSO	2.2
FLAT WHITE	2.9
MOCHA	3.1

speciality teas

EARL GREY	1.65
CHAMOMILE	1.65
GREEN TEA	1.65
PEPPERMINT	1.65
SMALL POT OF TEA	2.9
LARGE POT OF TEA	5

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