



# MENU



## STARTERS

### chicken wings £6 (gf)

Crispy spiced chicken wings, with blue cheese or smoky BBQ dip and spring onions

### king prawns £7 (gf)

Seared king prawns in butter with chilli pea puree, black pudding crumb, bacon crisp, pea shoots, sourdough

### soup £5 (often vegetarian) (gf option)

Freshly made soup with toasted artisan bread & butter

### spiced cauliflower £5 (vegan) (gf)

Za'atar charred cauliflower with dates, toasted pine nuts, parsley & thyme, and a lemon & black olive dressing

### scotch egg £7

Pork & apple sausage meat wrapped around a free-range egg with fennel & root slaw

## MAINS

### spring lamb £15 (gf)

Chargrilled marinated lamb steak (served pink), chive & crushed new potato champ, sweet roasted onions, minted peas, green beans, red wine & redcurrant sauce

### charred lemon chicken £14 (gf)

Pan seared breast of lemon & garlic marinated chicken, charred lemon, fennel & root slaw, watercress & fries

### fish & chips £11

Beer battered fish of the day, crushed minted peas, home made tartare sauce, triple cooked chunky chips

### seared vegetable tower £11 (vegan) (gf)

Layers of lightly seasoned roasted vegetables (aubergine, pepper, fennel, red onion), chive mash, chilli pea puree, root vegetable crisps, white balsamic dressing

### proper pies £12 (often a veg/vegan option available)

Hand-pressed hot water crust pastry pies with a variety of tasty fillings (see pie board) served with chunky chips or mash, in-season vegetables and gravy

### crab salad £13 (vegan option)

Fresh crab, toasted hazelnuts, apple, celery and red onion on a bed of dressed leaves, virgin Mary dressing & artisan bread  
Vegan option - replace crab with za'atar roasted cauliflower £11

## STEAKS

We source our steaks from the best available selection of local beef, and our meat is matured for a minimum of 28 days. Our usual steak selection is **sirloin, ribeye & fillet**, but other cuts may be available. on steak night

Please ask a member of staff for today's selection.

Steaks are served with watercress, mushroom and chunky chips or dauphinoise potato.

### saucers:

blue cheese £4 | red wine £3 | peppercorn £3

## BURGERS

### burger £12

100% ground steak 6oz burger, topped with smoked cheddar rarebit, crispy bacon, Cos lettuce, tomato & gherkin in a peppered brioche bun with skinny fries & fennel & root slaw

### black bean burger £12 (vegan)

Black bean, herb and sweetcorn patty with fresh tomato, avocado & red onion relish in a toasted sourdough bun served with jalapeno hummus & skinny fries



**chunky chips: £3**  
with a sprinkling of sea salt

**onion rings: £3**  
home-made beer battered crispy onion rings

**fennel & root slaw: £3**  
home-made chunky slaw with a hint of mustard

**skinny fries: £3**  
skin-on French fries

**vegetables: £3**  
in-season vegetables lightly brushed with butter

**house salad: £3**  
fresh garden salad, dressing optional

## SPECIALS

*Don't forget to take a look at our delicious daily specials on the board!*

# 747

Our scaled down, great value, off-peak menu served weekdays only: 7 dishes, each £7, before 7pm

### chicken (gf)

Pan seared half-breast of lemon & garlic marinated chicken, fennel & root slaw, watercress & fries

### fish & chips (gf option)

Beer battered homemade fish fingers, chunky chips, peas, tartare sauce

### pasta (vegan)

Egg-free penne pasta with a classic spicy arrabiata sauce with basil, cracked black pepper & basil oil

### ham, egg & chips (gf)

Roasted ham, fried egg, peas & chunky chips

### sausage & mash (gf)

Two meaty sausages, creamy mash, crispy onions, pan gravy

### blt salad

Classic bacon, lettuce & tomato with a basil dressing & croutons

### cauliflower (vegan)

Za'atar charred cauliflower with dates, toasted pine nuts, parsley & thyme, and a lemon & black olive dressing

# PUDDINGS

### chocolate brownie\* £5 (gf)

Rich homemade chocolate brownie, served warm with vanilla bean ice cream

### cheesecake\* £5

Classic New York vanilla baked cheesecake with clotted cream & raspberry coulis

### rhubarb crumble knickerbocker glory £8

Softly poached rhubarb layered with vanilla custard, crunchy crumble and Bourbon vanilla ice cream

### citrus posset £5

Lemon and lime set sweet cream with an almond shortbread

### ice creams & sorbets\*

2 scoops £3.5 | 3 scoops £4.5

Our range of flavours are subject to change - please ask staff for current selection.

## \* coffee & mini pud

If you can't manage a whole pud, don't worry... you can have a selection of mini puds with a coffee or tea for just £4.50\*\*

\*\* excludes liqueur coffee

## children's menu

### garlic bread £3 (vegetarian)

Fresh bread drizzled with garlic butter

### chicken goujons £5

Breaded chicken breast goujons, chunky chips & peas

### sausage & mash £6 (gf)

Two pork sausages with creamy mash, peas & gravy

### fish & chips £6 (gf option)

Battered homemade fish fingers with peas & chunky chips

### pasta £4 (vegetarian)

Pasta dressed in a home-made tomato sauce topped with grated cheese

### cheeseburger £7

Plain cheese burger in a brioche bun with chunky chips

### ham & chips £5 (gf)

Roasted ham, peas & chunky chips

**Don't forget: you can always swap chips for salad if you want to be healthier...**

## say cheese

### 3 piece cheeseboard £8

Served with biscuits, quince paste & home-made chutney

### northamptonshire blue

(pasteurised cow's milk)

Hand made by Ham Tun Fine Foods (Kettering) this is a rich semi-soft cow's milk blue with a delicate citrus edge.

### old nick cheddar

(pasteurised cow's milk)

A rich, mellow cheese with huge depth of flavour. Temptingly crumbly texture with caramel notes.

### somerset brie

(pasteurised cow's milk)

Creamy with a mild, fresh flavour and a soft edible white rind.

**Allergens:** For allergen information please ask a member of staff. Please let us know if you have any food allergies or intolerances so we can assist you with your selections.