



Monday to Wednesday | All Day
PRIX FIXE MENUS
TWO COURSES FOR 18.50
THREE COURSES FOR 23.50
Please speak to the team for this menu

SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve)5.75	Padron Peppers (gf) (ve)5.50	Hummus (gfa) (ve)6.25
sun-blushed tomatoes	olive oil, Maldon sea salt	pomegranate, roasted hazelnut, coriander, flatbread
	Spiced Maple-roasted Nuts (gf) (ve)5.00	Pigs in Blankets6.00
		honey & mustard glaze

SMALL PLATES

Crispy Fried Chicken (gf)8.75	Crispy Pork Belly Bites (gfa)8.75	Burrata (v) (vea)12.75
hot chilli honey, lemon mayo	thai chilli honey, crispy shallot, coriander & lime	Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough
Crispy Squid (gf)8.50	Superfood Summer Salad (gfa) (ve)Small 8.50 ... Large 14.00	Whipped Vegan Feta (ve)9.00
chilli, spring onion, aioli	baby spinach, fennel, orange, roasted corn, giant cous cous, kalamata olives, lemon vinaigrette, hummus	Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough
Halloumi Fries (gf) (v)9.75	Bread & Olive Board (ve)14.25	
cornflake crumb, chipotle mayo, pomegranate, coriander	artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	

LUNCH

MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries
CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DRINK (POSTMIX ONLY) FOR £12.50 • MONDAY TO FRIDAY • 12PM -3PM • FOR SELECTED ALCOHOLIC DRINKS, ADD £2*

Fish Finger Sandwich (gfa)13.75	Philly Steak Wrap13.50	Asparagus, Keen's Cheddar & Chervil Tart (v)14.25
beer-battered haddock, lettuce, tartare sauce, farmhouse bread	grilled steak, roasted peppers & onions, American cheese, pickles	mixed leaf salad, lemon vinaigrette
Classic Club Sandwich14.45	Hot Honey & Halloumi Focaccia (v)13.45	6oz Bavette Steak (gf)14.25
free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	beef tomato, baby spinach, lemon mayo	garlic & shallot butter, skin-on fries

MAINS

Beer-Battered Fish & Triple-Cooked Chips (gf)18.25	Pan-fried Chalk Stream Trout23.75	Maple-glazed Pork Belly (gf)14.50
North Sea haddock, pea purée, tartare sauce	purple sprouting broccoli, new potatoes, preserved lemon & caper butter, saffron aioli	pickled green slaw, whole-grain mustard mayo, triple-cooked chips
Flat-iron Half Chicken (gf)17.75	Traditional English Pork Sausages12.75	Watermelon & Whipped Feta Salad (gf) (ve)13.50
lemon & garlic butter, coleslaw, skin-on fries	mashed potato, onion gravy, seasonal greens	Isle of Wight tomatoes, green olives, chervil
Hand-raised Chicken, & Mushroom Pie17.50	Dressed Crab (gf)17.75	
seasonal greens, thyme-roasted carrots, mashed potato, gravy	chipotle potato salad, mixed leaf & cherry tomato	

GRILLS

Chuck & Rib Burger (gfa)17.45	Smoked Mushroom Burger (ve)16.00	8oz Sirloin Steak (gf)29.00
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	vegan chorizo mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries	slow-roasted tomato, roasted mushroom, watercress, triple-cooked chips
Crispy Chicken Burger (gfa)16.45	Grilled Chicken Çaesar Salad15.25	Peppercorn Sauce (gf)2.75
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing	Roasted Garlic & Shallot Butter (gf) (v)1.50

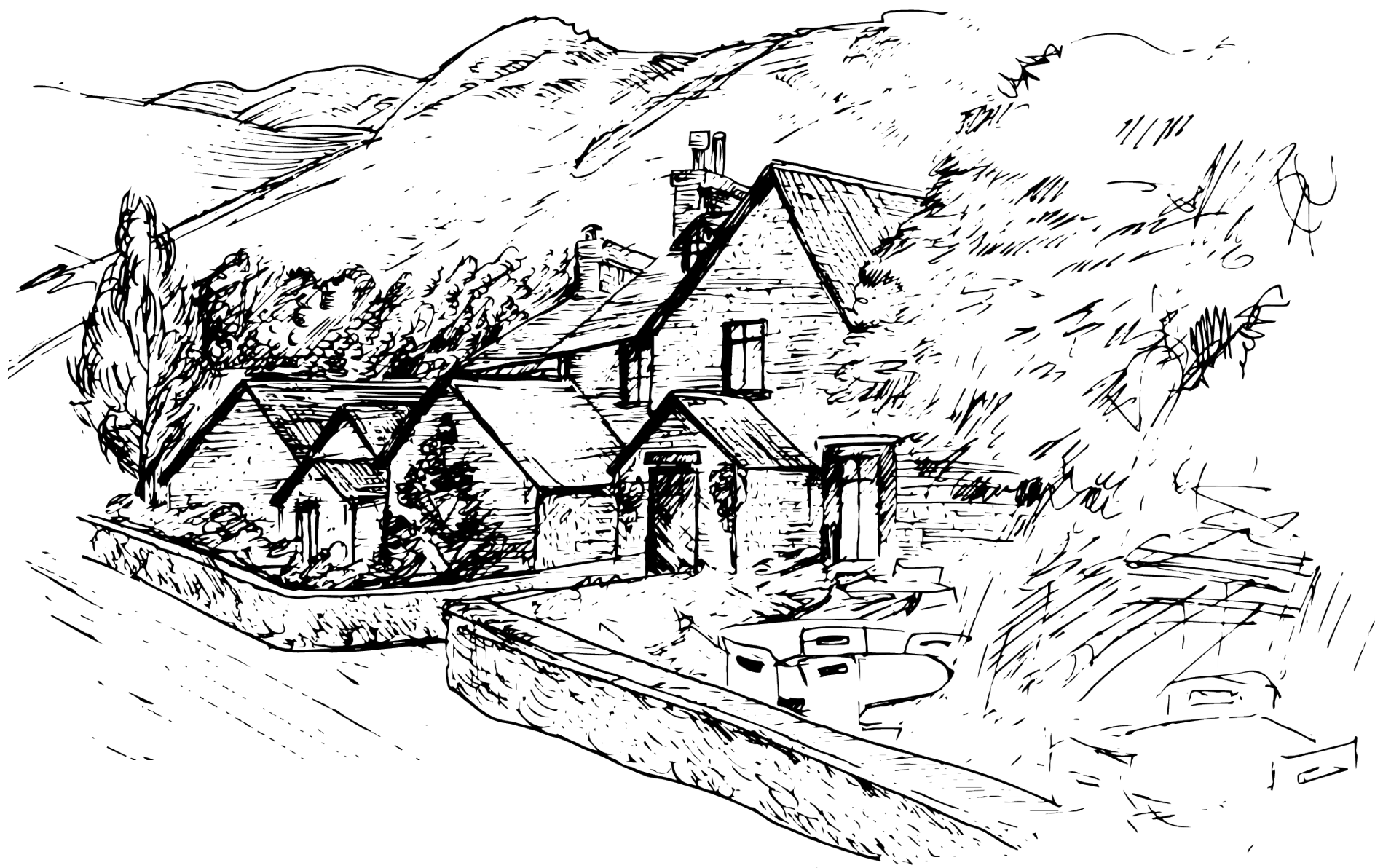
SIDES

Triple-cooked Chips (gf) (ve)5.25	Beer-battered Onion Rings (gf) (ve)5.25	Side Salad (gf) (ve)4.00
Truffle Parmesan French Fries (gf)6.25	Mashed Potato (gf) (v)4.75	Buttered Seasonal Greens (gf) (v)4.50
Fries (gf) (ve)4.75	Buttered New Potatoes (gf) (v)5.25	Pigs in Blankets6.00
	chives	honey & mustard glaze



(v) Suitable for vegetarians (ve) vegan (ve) vegan alternative available (gf) gluten free (gfa) gluten free available
We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. *£2 supplement for an alcoholic drink which includes pints of draught lager, cider, ale or 175ml glasses of house wine, red, white and rose.

New Dungeon Ghyll



We'd love to hear from you!
Scan the QR code to leave us a review.