



STARTERS & LIGHT BITES

PRAWN COCKTAIL

9.50

Not your usual cocktail, our house-made rendition of Marie Rose sauce laced with succulent salad prawns, with citrus-poached jumbo prawns, cherry tomatoes, cucumber, lemon and baby gem wedges.

DUCK A L'ORANGE PÂTÉ

8.50

A rich velvety duck pâté with orange overtones, accompanied by our Melba toast, balsamic berry compote, pickled red onions and pea shoots.

KATSU CHICKEN

8.50

Japanese panko-coated chicken deep-fried to perfection, pickled red onion, carrots, served with our Katsu curried aioli.

SHARING STABLES PLATTER

15.00

A delightful array of tasty treats MrD's jellyless pork pie, scorched vine cherry tomatoes, pickled vegetables, a medley of Long Clawson cheeses, piccalilli, whole-grain mustard, red onion, baby gem, grapes, served with warm sourdough bread.

CAESAR SALAD

Sml 5.50 / Lge 7.50

Crisp Romaine lettuce, tossed in our creamy Caesar dressing with croutons, cherry tomatoes, and pickled anchovies, finished with shaved parmesan.

Add Chicken +3.00 | Add Prawns +4.50

GREEK SALAD TOWER

8.00

Stacked sliced tomatoes, feta cheese, with cucumber balls, Kalamata olives, baby gem, red onion and capers finished with our zesty Greek dressing.

THE MAIN EVENT

STEAK FRITES

19.50

A Parisian bistro classic renowned for its robust flavour and texture : Hanger steak seared, rested, then sliced, served with crispy French fries, pea shoots and finished with a bold green peppercorn sauce.

FISH PIE OF THE DAY

17.50

A medley of white fish, salmon, prawns, and in a rich creamy white wine lemon sauce, with leeks and peas, topped with mash cheddar cheese.

GUINNESS BRAISED PIG CHEEKS

17.50

Chef's very own Miso, Guinness infused, pig cheeks lashed with a reduction of braising juices, with a potato puree, carrots and leeks.

STEAK PIE

17.00

MrD's national award winning steak-loaded pie, served with our trio of peas, chips or potato puree, and house demi glace.

LASAGNA

14.50

Everyone's favourite Italian comfort food, a layered delight of our chef's ragu, béchamel, mozzarella and pasta.

(VEGETARIAN OPTION AVAILABLE)

CAULIFLOWER STEAK

13.50

Asian-inspired caramelised cauliflower, served on a red pepper sriracha puree, topped with pickled red onion, carrots, edamame and toasted sesame seeds.

Allergen Notice: If you have a food allergy, intolerance, or sensitivity, please inform your server before ordering. While we follow strict HACCP procedures to safely manage allergens, our kitchen uses shared fryers. As a result, we cannot guarantee any fried items are entirely free from cross-contamination.



MrD's GAFFER BURGERS

Our burgers are hand-pressed and made only from the finest British beef, cooked to a perfect pink and seasoned with cracked black pepper and Maldon salt.

ALL SERVED WITH SKIN ON FRIES.

LONERANGER

15.00

7oz burger, toasted bun, lettuce, tomato, red onion and gherkins, add cheese *Add Cheese +1.00* |

BBQ BURGER

16.50

7oz burger, toasted bun, Chef's Korean BBQ sauce, cheese, lettuce, tomato, red onion and gherkins. Topped with onion rings.

BLACK AND BLUE

17.00

7oz burger, toasted bun, Long Clawson Stilton, caramelised red onion marmalade, lettuce, tomato, red onion and gherkins.

CHENG MAI CRUNCH BURGER

16.00

An aromatic mixed vegetable patty with a hint of chilli, lemongrass, and coriander. encrusted with cumin, black onion and red lentil crumb.

SIDES

NAKED CHIPS

3.50

ROSEMARY & MALDON SALT CHIPS

4.00

CHEESY CHIPS

5.00

POTATO PUREE

4.50

AL DENTE SEASONAL VEGETABLES

4.50

HOUSE DEMI GLACE

2.50

SIDE SALAD

4.50

Crisp romaine, cherry tomatoes, cucumber, celery, red onion, radishes, and carrot. Choice of dressings: House Vinaigrette, Honey Dijon or Balsamic.

TO FINISH

SALTED PISTACHIO SEMIFREDDO

7.00

With berry coulis

STICKY TOFFEE PUDDING

7.00

With vanilla ice cream

CHEESE CAKE OF THE DAY

6.50

With berry compote

LEMON TARTELETTE

5.50

With berry coulis

ICE CREAM

6.00

Ice cream. Choose from Vanilla, Chocolate, or Coffee, or mix it up and get a taste of all 3.

CHEESE PLATTER

8.50

A generous mix of Long Clawson cheeses with crackers and fruit.

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