

Nibbles

Warm Ciabatta Bread and Olives served with a pot of olive oil in balsamic glaze 6.95

Olives and Halloumi chopped halloumi and olives served in a tapas dish topped with balsamic glaze 5.95 (gfa)

Small Plates

Soup of the day served with warm bread of the day 5.95 (v) (gfa)

Traditional Prawn Cocktail Atlantic prawns marinated in a bloody marie sauce, served on a bed of gem lettuce, cherry tomato and lemon wedge accompanied with warm bread (gluten free available) 7.95

Calamari Rings coated squid ring in a Japanese panko bread and deep fry served on a bed of salad with garlic mayo and lemon 8.95

King Prawns and Chorizo Pil Pil marinated in an exotic blend of Spanish spices served in a hot skillet with lemon wedge and ciabatta bread to dip in 8.95

Tandoori Chicken Skewers marinated in a tandoori seasoning and drizzle with tandoori ketchup served in a poppadum basket and a pot of mint yoghurt with salad garnish 8.95 (gfa)

Halloumi Fries crispy halloumi served on bed of salad garnish with Thai sweet chilli dip 8.95 (v) (gfa)

Sweet Chilli Falafel Served on a bed of crispy salad accompanied by vegan mayonnaise topped with micro herbs 8.95 (gfa) (ve)

Handmade Fish Cake Scottish smoked haddock filled with cheddar cheese, coated in Japanese panko topped with poached egg and micro herbs 8.95

Stilton and Garlic Mushrooms pan-fried mushrooms served in a garlic and creamy stilton sauce. Served in a hot skillet with warm ciabatta slices and butter to dip 8.95 (ideal to share)

Southern Fried Onion Rings hand battered Spanish onions, served with salad garnish and chive sour cream 6.95 (ideal to share)

Side's chunky chips 3.50 sweet potato fries 4.50 skin on fries 3.50

HAZEL PEAR

Pub & Restaurant

Favourites

Our Pie of The Day in a short crust pastry served with garden peas, jug of gravy with Champ buttery mash potato or chunky chip. (Please ask staff) 15.95

Asian Chilli Chicken tender chicken breast strips coated in a light golden crispy salt and chilli batter served on a bed of Asian stir-fry with egg noodles, Chinese spices and sesame seeds 16.95

Homemade Curry of the Day served with steamed basmati rice, poppadum with mango chutney or (served half rice half chips) 15.95

8oz Chard Grilled Steak (not recommend beyond medium) premium steak topped with garlic herb butter with sautéed mushrooms grilled tomato, skin on fries or chunky chips and garden peas topped with hand chopped micro herbs 23.95 (gfa)

Hawaiian Bacon Chop Chard grilled served with grilled pineapple, 2 fried egg with sautéed mushrooms, grilled tomato, skin on fries or chunk chips and garden peas 16.95 (gfa)

Upgraded £1.75 chunky chips or 2.50 for sweet potato fries or wedges

From the Sea

Traditional Fish and Chips freshly hand-battered cod fillet in a light batter served with hand cut chips, tartare sauce, garden or mushy peas and lemon wedge (gfa) 15.95 (**Gluten free cod** will be baked and served with steamed vegetables, baby crushed potatoes accompanied by classic tarragon sauce)

Glorious Grain Scampi langoustine tail in a crisp sesame seeds crumbs served with hand cut chips, lemon wedge, garden peas and tartare sauce 14.95

Fillet of Seabass Pan roasted in a garlic herb butter. Served on a bed Atlantic prawns and mushroom risotto with grilled cherry tomato on the vine topped with micro herbs 18.95 (gfa)

Upgraded £1.75 chunky chips or 2.50 for sweet potato fries

Vegetarians

Vegan Stuffed Pepper roast pepper filled with cooked Italian rice in a creamy leek and spinach sauce. Served with garlic sautéed potato, roasted cherry tomato, sautéed green beans topped with micro herbs 14.95 (ve)

Asparagus Carbonara Fusilli pasta tossed in an asparagus, pesto creamy sauce topped with grilled asparagus spears and Parmesan shavings accompanied by toasted garlic bread topped with micro herbs 14.95 (v)

Hot and Spicy Vegan Burger topped with salsa and vegan cheese. Served in a toasted seeded brioche bun lettuce, tomato, vegan mayo and pickle red cabbage with skin on fries (ve) 14.95

From the Burger Bar

Hawaiian Pork Burger Chard grilled prime honey pork burger topped with slice ham and grilled pineapple served in a toasted seeded brioche bun with skin on fries (ve) 14.95

Tex Mex Veggie Burger topped with chilli salsa and melted cheese. Served in a toasted seeded brioche bun lettuce, tomato, homemade coleslaw with skin on fries (ve) 14.95

Southern Fried Chicken Burger Chicken breast hand coated in a southern fried crumb. Served in a seeded brioche bun with lettuce, tomato, skin on fries and coleslaw 15.95

BBQ Cheese Burger prime steak burger topped with Smoked bacon, Bourbon BBQ sauce and melted cheese. Served in a seeded brioche bun with lettuce, beef tomato, homemade coleslaw accompanied by skin on fries 15.95

Black and Blue Burger prime steak burger topped with Smoked bacon, Bourbon BBQ sauce and melted cheese. Served in a toasted seeded brioche bun with lettuce, beef tomato, homemade coleslaw accompanied by skin on fries 15.95

Upgraded £1.75 chunky chips or 2.50 for sweet potato fries

We are happy to provide allergen guidelines for all our menu items please ask a member of our team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed

Light Bites

Served Monday to Saturday 12 until 3pm

Freshly Made Sandwich's or Toasted Ciabattas

Served on white or granary bloomer bread

Battered Fish Fingers served with tartare sauce with dressed salad 7.95

Tomato Pesto & Cheese Melt served with dressed salad garnish 7.25 (v)

Honey Ham and Cheese Melt served with dressed salad garnish 7.50

Beef Strips topped with sautéed mushrooms and stilton served with dressed salad garnish 7.95

Bacon and Brie served with cranberry sauce with dressed salad garnish and skin on fries 7.95 (available for vegetarians without bacon but extra brie)

Upgraded £1.75 hand cut chips or fries 2.50 for sweet potato fries

Brunch

Served Monday to Saturday 12 until 3pm

Egg Benedict 2 poached eggs served on a toasted brioche with slices of honey ham topped with classic hollandaise sauce and grilled cherry tomato on the vine with balsamic glaze 8.95

Egg Royale 2 poached eggs served on a toasted brioche with smoked salmon topped with classic hollandaise sauce and grilled cherry tomato on the vine with balsamic glaze 10.95

Hot Smoked Mackerel served on a toasted brioche with hot mackerel topped with classic tarragon sauce and grilled cherry tomato on the vine with balsamic glaze 8.95

Mushroom in Tarragon 2 poached eggs served on a toasted brioche with sautéed mushrooms topped with classic tarragon sauce and grilled cherry tomato on the vine with balsamic glaze 9.95 (v)

Salads

Goat Cheese Salad baked goat cheese and beef tomato served on a bed of apple and walnuts salad topped with crispy onions and garlic croutons 12.95 (v) (gfa)

Chicken Caesar Salad topped with crispy bacon and anchovies served on a bed gem lettuce, tomato, red onion accompanied by cheesy garlic crouton and Parmesan shavings 13.95 (gfa)

Gambas Salad Atlantic prawns served on a bed of crispy salad, with cherry tomatoes, red onion and cucumber topped with thousand-island sauce 15.95

Kids Menu

Battered Fish Strips freshly hand-battered cod fillet strips, served with skin on fries and tomato sauce 8.95 (gfa)

Kids Pasta Bolognaise topped with cheese served with garlic bread and salad garnish 8.95

Kids Sausages served on a bed Champ mash potato, lashes of gravy and garden peas 8.95

Kids Chicken Burger hand battered fillet of chicken breast served with salad garnish and coleslaw 8.95

We are happy to provide allergen guidelines for all our menu items please ask a member of our team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely remove.

On Sunday small lunches are available 9.95 (kids only)

All Kids meals Included ice lolly or ice cream

Desserts

Sponge Pudding of The Day light sponge with steamed heaped sauce. Served with hot custard or vanilla ice cream with fresh fruit garnish (v) (gfa) 6.95

Fruit Crumble Tart Filled with fruit, surrounded by crunchy crumble topping and toasted nuts served with hot custard (v) 6.25 Baked by order. Please ask staff of flavour of the day

Warm Sugar Waffle Light and crisp cinnamon waffle served with caramel ice cream and chocolate flake, fresh fruits (v) 5.95

Chocolate Peanut Butter Square a sweet and peanut butter crunch, light and creamy milk chocolate and buttery caramel layer twice on brownie cake served with mint chocolate chip ice cream and chocolate flake and fresh fruits garnish (v) 6.25

Churros Con Chocolate fried dough from Spanish cuisine served with warm chocolate pot to dip with fresh fruit garnish (ideal to share) 6.95

Crème Brûlée baked white chocolate and vanilla custard with a brittle top of melted sugar served with short bread biscuits and fresh fruit garnish (gfa) 6.25

Ice Cream Sundae choose your own flavours ice cream served cream, honeycomb, chocolate flake, cream and fresh fruits (v) (gfa) 5.95

Please ask for our special desserts of the day