

Side Plates

Hand Cut Chunky Chips (v)	£5.45
Fries (V)	£5.45
Sweet Potato Fries (V)	£5.75
Parmesan Fries (GF, V)	£5.75
Garlic Bread (V)	£5.50
with cheddar cheese	£6.95
Onion Rings (V)	£4.95
Dressed Side Salad (v, vg, gf)	£4.75



Starters

Soup of the Day (V, VGa, GFa)	£6.75
Our freshly prepared, seasonal soup, served steaming hot with crusty bread and garlic and herb butter.	
Buffalo Chicken Wings	£7.25
Crunchy chicken wings drenched in hot and tangy Buffalo sauce, paired with a side of creamy ranch dip	
Garlic Bread with Melted Mozzarella (V)	£6.95
Toasted garlic ciabatta topped with melted mozzarella cheese.	
Garlic Prawns & Chorizo (GFa)	£7.65
King prawns and crisp chorizo rounds, finished with fresh coriander and served with warm toasted ciabatta	
Smoked Mackerel Pâté	£7.25
Smoked mackerel blended into a creamy pâté. Served with crisp garlic crostini, pickled cucumbers, fresh chives, and a lemon wedge.	
Bang Bang Cauliflower (VG,GF)	£7.25
Crispy tempura-style cauliflower coated in our spicy "Bang Bang" sauce with sesame seeds and a wedge of lime	
Bread & Olives (V, GFa)	£7.45
Fresh white bloomer bread served with extra virgin olive oil, rich balsamic reduction, and a selection of marinated olives.	

Sandwiches

All our wraps and sandwiches come with a dressed salad and its your choice of skinny fries, chunky chips or sweet potato fries (Gf bread rolls available)

Crispy Southern Fried Chicken Wrap	£13.95
melted mozzarella and sweet chili mayonnaise wrapped in a warm tortilla.	
BBQ Beef Brisket Ciabatta	£14.25
Tender, slow-cooked BBQ beef brisket, served on a toasted ciabatta with homemade pickled red onions and mustard coleslaw.	
Prime Steak & Onion Ciabatta	£13.95
Thinly sliced minute steak topped with sweet caramelised onions and melted mozzarella on a toasted ciabatta roll.	
Caprese Pesto Ciabatta (V)	£13.25
Toasted ciabatta with garlic olive oil, fresh buffalo mozzarella, ripe tomato, basil pesto, and aged balsamic glaze.	
Classic Fish Finger Sandwich	£13.50
Fish fingers served on fresh white bloomer bread with house tartare sauce, gem lettuce, a lemon wedge, and a pot of minted pea purée.	
Honey-Sriracha Smashed Avocado (V)	£13.50
Smashed avocado and a poached egg on toasted ciabatta with pickled red onions and a spicy-sweet honey sriracha sauce.	

DV8 Chips

DV8 Chips	£16.50
choice of chunky or skinny fries with choice of toppings:- rump steak strips and pepper sauce Southern fried chicken with sweet mayonnaise chicken or beef stroganoff mushroom stroganoff (v) garlic mushroom (v) beef or five bean chilli pulled beef brisket with bbq sauce <i>top with Stilton, Mozzarella, Brie or Cheddar</i>	
DV8 Chips of the week	£16.95
please ask your server for today's option	

V Vegetarian VGA Vegan Available GF Gluten Free GFA Gluten Free Available N Contains Nuts

ALLERGIES & DIETARY REQUIREMENTS Please inform your server of any allergies or dietary requirements when placing your order. All dishes are freshly prepared in our kitchen using only the finest of ingredients. Our fryers are multi-use fryers, please inform your server of any allergies or intolerances. All ingredients are carefully selected & sourced locally where possible. We cannot guarantee our dishes to be free from nuts or nut traces or that fish & duck dishes are free from all bones. To our knowledge no GM products or foodstuffs are used in our dishes.

The Signature DV8 Cheeseburger (GFa)	£16.85
Our 8oz seasoned beef patty, stacked with American cheese, crisp gem lettuce, tomato, sliced gherkins, and a dollop of our house burger sauce.	
Crispy Hot Honey Ranch Chicken Burger (GFa)	£17.25
Southern fried chicken breast fillet, served on a toasted brioche bun with shredded lettuce, melted American cheese, and a sweet-and-spicy hot honey ranch dressing.	
Smoky Brisket & Jalapeño Burger (GFa)	£18.25
Our 8oz seasoned beef patty topped with slow-cooked BBQ beef brisket, melted American cheese, fresh gem lettuce, and jalapeños. drizzled with smoky BBQ sauce.	
Mediterranean Halloumi Burger (V, GFa)	£16.50
Fried halloumi slices served with roasted red peppers, red pepper hummus, tomato, gem lettuce, red onion and finished with a generous spread of homemade garlic mayo.	
10oz 28-Day Aged Prime Sirloin	£25.50
Served with hand-cut chips, roasted tomato, garlic portobello mushroom, beer battered onion rings, and a rich peppercorn sauce.	
Classic 10oz Cured Gammon Steak (GF)	£19.25
Served with hand-cut chips, roasted tomato, garlic portobello mushroom, a fried egg, and grilled pineapple.	

Beer-Battered Cod & Chips	£17.25
Beartown beer battered cod. Served with hand-cut chips, lemon wedge, house tartare sauce, and minted pea purée.	
Asian Vegetable Stir-Fry (V, VGa)	£15.25
Rice noodles tossed with tender stem broccoli, baby corn, kale, bean sprouts, carrots, garlic, and fresh ginger, finished with sesame oil and a light soy glaze.	
<i>Add Chicken Breast or King Prawns</i>	£3.50
Creamy Chicken Pesto Linguine	£16.95
Tender strips of chicken breast and linguine pasta, coated in a rich basil pesto cream sauce, topped with toasted garlic pine nuts and freshly shaved Grana Moravia cheese.	
Beartown Steak & Ale Pie	£17.25
Prime beef slow cooked in Beartown ale, encased in shortcrust pastry. Served with a jug of red wine gravy, honey glazed carrot and seasonal vegetables.	
Red Wine Poached Pear & Stilton Salad (V, GF)	£15.95
Mixed leaf salad tossed with red wine poached pears, toasted walnuts, and Stilton blue cheese, finished with our light, house-made dressing.	
Loaded Beef Chilli Nachos (GF)	£14.95
Tortilla chips piled high with slow-cooked beef chilli, with melted cheddar cheese, guacamole, sour cream, and fresh salsa	
5-Bean Vegetarian Chilli Nachos (V, GF)	£14.25
Tortilla chips layered with a smoky five-bean chili, topped with melted cheddar cheese, guacamole, sour cream, and fresh salsa. <i>(Ask for vegan cheese for VG option)</i>	
Curry of the day	£18.25
Served with naan bread, coriander rice and hand cut chips	
Asian Shredded duck & Hoisin Salad	£16.25
Shredded confit duck served over mixed leaves, sliced cucumber, carrot ribbons. Topped with sesame seeds pomegranate seeds and a sweet hoisin dressing	

Children's

Chicken Goujons	£7.25
with skinny fries & beans	
Cheese & Tomato Sandwich (v)	£6.25
with skinny fries & salad garnish	
Cheesy Nachos (V,GF)	£6.25
melted cheddar & salsa	
Fish Fingers	£7.25
with skinny fries & beans	

“Depart from the established course”

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"indulge in a little indulgence"



Dessert's

Homemade Sticky Toffee Pudding (VG)	£7.00
served with toffee sauce, crunchy honeycomb pieces and vanilla ice cream.	
Warm Walnut & Chocolate Brownie (VG)	£7.00
Served warm with chocolate sauce, vanilla ice cream, and chocolate soil.	
Vanilla Crème Brûlé (VG, GFa)	£7.50
A creamy custard infused with Bailey's liqueur, finished with a caramelised sugar crust. Served with shortbread and fresh seasonal berries.	
Cheesecake of the Day (VG)	£7.75
Please ask your server for today's creation! Served with ice cream or pouring cream.	
Vegan Brownie	£7.00
Served with fresh fruit and an orange sorbet	

Liqueur Coffee

Irish Coffee Jameson Irish Whiskey, topped with a rich silky cream & nutmeg dust	£9.50
Gaelic Coffee A single malt stirred through dark roast coffee, finished with cream & chocolate curls	£12.75
Calypso Coffee Kahlua swirled through an espresso, topped with pouring cream	£10.95
Parisienne Coffee Flambéed Cognac, poured into espresso, finished with cream and dark chocolate curls	£12.75
French Coffee Grand Marnier and espresso, layered beneath cream and flamed orange zest.	£9.50
Mexican Coffee , Café Patron XO freshly espresso, layered silky cream with chocolate dust	£10.95

Coffee

Cappuccino	£3.75
Latte	£3.75
Americano	£3.25
Mocha	£3.50
Flat White	£3.75
Espresso	£2.75
Breakfast Tea	£2.75
Fruit Tea	£2.85
Hot Chocolate	£4.00
Decadent Baileys Hot Chocolate	£7.70

"Because sometimes, restraint is overrated."

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Private hire spaces available!

Weddings • Baby Showers • Birthdays •
Engagements • Corporate • Wakes

Spaces for up to 50 guests
food and drink packages
available 7 days a week

SCAN TO ENQUIRE OR ASK AT THE BAR!

