



Served On Sundays

“because everyone deserves Sunday lunch”

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 white rolls are available)

Crispy Southern Fried Chicken Wrap	£13.95
melted mozzarella and sweet chili mayonnaise wrapped in a warm tortilla.	
Caprese Pesto Ciabatta (V)	£13.25
Toasted ciabatta with garlic olive oil, fresh buffalo mozzarella, ripe tomato, basil pesto, and aged balsamic glaze.	
Prime Steak & Onion Ciabatta	£13.95
Thinly sliced minute steak topped with sweet caramelised onions and melted mozzarella on a toasted ciabatta roll.	

Sunday Lunch

Succulent Slow Roasted Topside of Beef	£17.95
served with rosemary & garlic roast potatoes, carrot & swede mash, seasonal veg, buttered tender-stem broccoli, Yorkshire pudding, and a rich meaty gravy. (we serve our beef pink, please ask if you would like it cooked through)	
Honey Roasted Gammon	£17.25
rosemary & garlic roast potatoes carrot & swede mash, seasonal veg, tender-stem broccoli, Yorkshire pudding and a rich gravy.	
Vegetarian Roast (ask your server for todays option)	£17.00
rosemary & garlic roast potatoes carrot & swede mash, seasonal veg, tender-stem broccoli, Yorkshire pudding and veg gravy	

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	

Mains

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.	
Curry of the day	£18.25
Served with naan bread, coriander rice and hand cut chips	
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 chili, with melted cheddar cheese, guacamole, sour cream, and fresh salsa	
Beer-Battered Cod & Chips	£17.25
Beartown beer battered cod. Served with hand-cut chips, lemon wedge, house tartare sauce, and minted pea purée.	
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>	

Side dishes

Rosemary & Garlic Roast Potatoes (v)	£5.50
Parmesan Fries	£5.75
Cauliflower Cheese	£5.95
Buttered Brussel Sprouts	£3.95
Hand Cut Chunky Chips (v)	£5.45
Fries (v)	£5.45
Sweet Potato Fries (v)	£5.75
Seasonal Veg (v)	£4.95

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	
Children's Roast Dinner	£11.95

"Because sometimes, restraint is overrated."

Desserts

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 Brûlée (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	

"Depart from the established course"

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

ALLERGENS & 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 of our dishes.