

APPETIZERS

Soup Of The Day - V, GFA

6.50

Olives & Ciabatta - GFA V

5.25

Homemade soup topped with herbed croutons, served with crusty bread and butter

Panko Halloumi Fries - V

7.95

Chicken & Jalapeno Meatballs

8.25

Seasoned halloumi fries on a bed of dressed salad, served with sweet chilli sauce

Olives, marinated in oil, bell peppers, mushrooms,

capers and spices Served with crusty ciabatta

Spicy chicken meatballs in a light tomato sauce served with toasted ciabatta

Korean Crispy Beef Salad

8.25

Strips of crispy beef coated in korean BBQ sauce, served on a bed of crisp salad, sprinkled with sesame seeds

Sneyd Sharing Platter

17.89

Perfect for 2 - Korean beef strips, halloumi fries, doughballs and buttermilk fried chicken strips. Served with a dressed salad, garlic mayonnaise, sweet chilli sauce and tortilla

LUNCH SERVED DAILY 12PM - 5PM

TWO MEALS FOR £20 - LUNCH & CIABATTAS

Braised Lambs Liver

12.89

Honey & Orange Glazed Ham

Lambs liver in a onion, sage and bacon sauce. Served with creamy mash and sesonal vegtables

Home cooked honey & orange glazed ham served with 2 fried eggs & chips

Beer Battered Haddock - GFA

14.25

Haddock fillet in an ale butter served with homemade tartare sauce, pea & mint puree and our Soy Glazed Tofu (*) V





13.45

13.45

triple cooked chips

Tofu pieces coated in a sweet soy glaze, sprinkled with toasted sesame seeds on a bed of fresh dressed a salad

Snevd Chicken Burger - GFA

14.25

Our signture buttermilk fried chicken, served in a toasted brioche bun, layered with lettuce, BBQ sauce and pickled red onion. Served with chips and dressed salad

Penne Arrabiata



12.95

Penne pasta coated in a spicy tomato sauce served with garlic pizza bread

Add chicken & bacon 3.25

ALLERGIES

If you have any allergies or intolerances, please inform a member of our team

GFA - Gluten free available



VGA - Vegan alternative available









CIABATTAS/WRAPS SERVED DAILY 12PM - 5PM

Two meals for £20 - Lunch & Ciabattas

All of our cibattas/wraps are served with a fresh dressed crisp salad, smoky coleslaw and a side of corn tortilla chips Upgrade to homemade chips -

GF bread available on request

Fried Bbq Chicken

12.95

Buttermilk fried chicken and bbq sauce

Panko Halloumi Topped with-V,

12.45

Tartare sauce & mint pea puree - GFA Sweet chilli sauce & lettuce - GFA

MAINS

Mushroom Carbonra - V

14.95

15.95

18.95

Penne Pasta coated in a classic white wine, parmesan & cream sauce, finished with flaked parmesan served with garlic pizza bread

Beer Battered Haddock - GFA

Haddock fillet in an ale batter, served with homemade tartare sauce, pea & mint puree and

our triple cooked chips

Cheddar, tomatoes, pickle and lettuce

Cumberland Sausage Whirl

16.95

13.95

11.95

Served with mustard mash topped with rich red onion jus, served with sesonal vegatables

Vegan Quorn Fillets Topped With: V

Crispy bacon bits, lettuce, ceasar dressing & parmesan - GFA

Vegan cheese & smoked paprika mayo

Chicken Breast Topped With:

Cajun spices & garlic mayo - GFA

Pesto Mayonnaise - GFA

Ploughman's - V

Cajun seasoning & tomato salsa

Sauteed Chicken



16.95

Chicken breast sauteed with onions & peppers, finished with a chinese 5 spice & soy reduction. Served with basmati rice, topped with fresh sliced chillies & spring onions

GRILL



All our steaks are served with grilled tomato, mushrooms, dressed salad and triple cooked chips

8oz Rump Steak

10oz Gammon Steak 16.95 served with a fried egg or pineapple

Chef's Grill Of The Day

Please ask your server for todays' choice

Steak sauce Creamy peppercorn

Blue Cheese Diane



3.25



Grill night, every Friday from 5pm. Two steaks or burgers and a bottle of wine for 39.99



BURGERS

All of our burgers are served on a toasted brioche bun, topped with crisp lettuce & pickled red onion, served by our triple cooked chips, dressed salad and smoky coleslaw

The Mexicana - GFA

15.95

Chicken breast topped with chilli beef, jalapenos & Mexicana cheese

Meat-Free Burger V



14.95

Quorn fillet topped with grilled vegan cheese & garlic veganaise

PIES

All of our homemade pies, are served in pie dishes. Served with fresh seasonal vegtables, a jug of rich red wine gravy and a choice of creamy mash or triple cooked chips

Steak & Ale

16.95

Succulent pieces of beef steeped in our Casque Marque ale rich gravy, topped with shortcurst pastry

Root Vegatable Cottage Pie (*)





14.95

A medley of butternut sqaush, swede, sweet potato & carrots topped with herbed mashed potatoes

KIDS

All kids meals are served with chips or mash and a choice of beans, garden peas or salad

Colouring/ activity sheets and crayons available, please ask your server

Fish Goujons - GFA 7.25

Haddock in panko breadcrumbs

Cheese Burger - GFA 7.25

Prime Aberdeen Angus beef burger topped with cheddar

Popcorn Chicken

7.25 Buttermilk fried chicken pieces

Margarita pizza - VGA

6.95 6inch hand stretched pizza. Add pepperoni/mushrooms/bacon bits 1.00

EACH

Sneyd Arms Burger - GFA

16.95

8oz prime aberdeen angus beef burger topped with rump steak strips, monterey jack cheese & peppercorn sauce

Halloumi Burger - V,GFA

14.95

Panko coated halloumi fries topped with sweet chilli sauce

Make it your own - 1.25

Blue chesse/Bacon Bits/Chilli beef/Jalapenos

Fish Pie

15.95

Haddock, salmon and prawns mixed in a creamy white wine sauce topped with mash potato.

Not served with a jug of red wine gravy

Shepard's Pie

15.95

A classic dish of minced lamb seasoned with mint, mixed with peas. Topped with creamy mash potatoes & cheddar

Chicken, Mushroom & Blue Cheese

16.95

Tender chicken pieces, mushrooms & blue cheese Topped with shortcurst pastry

SIDES

Seasonal Vegetables 🕏 🗸

3.95

Garlic Pizza Bread

4.75

Beer Battered Onion Rings - GFA

4.75

Cheesy Garlic Pizza Bread

5.75

Triple Cooked Chips



3.95

Add on;

Bacon bits Cheese - VGA 1.95

Chilli Beef

Parmesan & truffle oil

Doughballs

Tossed in garlic & chilli butter

4.95

EACH



DESSERTS

Apple & Cinnamon Crumble

7.25

Served with your choice of vanilla ice cream, double cream or custard

Homemade Sticky Toffee Pudding

Ask your server for todays flavour, served with your

choice of vanilla ice cream, double cream or custard

Homemade Cheesecake

Chocolate, Peacn & Caramel Slice

Vegan caramel, orange chocolate, pecans and

orange slice. served warm with vegan ice cream

7.25

A true classic, topped with butterscotch sauce and served with your choice of vanilla ice cream, double cream or custard

Cheeseboard - V

Chef's selection of cheeses served with crackers, fresh grapes, pickle, and olives

6.25

7.25

7.25

Toffee apple flavoured ice cream layered with whipped cream, salted caramel sauce, topped with crushed caramel shards

Chocolate Chip Sundae

6.25

A mix of chocolate & vanilla ice cream, layered with dark and white chooclate sauce, chocolate chips, warm chocolate brownie and whipped cream

Mixed sorbet



4.50

Three scoops of mixed sorbets

2 Scoops Of Ice Cream	2.99
3 Scoops Of Ice Cream	3.99

Vanilla

Chocolate

Strawberry

Toffee Apple

Toppings

Sprinkles	White choclate sauce	
Toffee sauce	Dark chocolate sauce	20P
Chocolate chips	Mini marshallows	EACH
Popping candy	Mixed berry sauce	

HOT DRINKS

Americano	3.00
Espresso	2.80
Cappuccino	3.30
Flat White	3.30
Latte	3.50
Mochaccino	3.50
Hot Chocolate	3.50

Served with whipped cream & marshmallows

Ginaerbread

Add a shot for Caramel Hazelnut 40_D Pumpkin spice

3.00 Pot Of Tea

English Breakfast Peppermint Green Tea Lemon & Ginger Decaf Chamomile Earl Grey

WEEKLY OFFERS

Monday Free Hot Drink

One per customer, valid on all hot drinks. Extra shots not included

Tuesday Ale-Licious & 1/2 Price Desserts

Ales on tap just £2.90 all day. All desserts are half price

Wednesday Free Cheese Night

Selection of hand picked cheese and crackers 8.30pm-close

Thursday

Pie Night

2-4-1 on pies from 5pm

Friday

Grill & Burger Night

Kick off the weekend with our Grill Night from 5pm. Two steaks or burgers and a bottle of wine for



