

Starters

Soup of the Day $(v)(*)$	£6.25
Freshly prepared soup, served with crusty bread.	
Mixed Olives (v)(gf)	£4.95
Marinated in olive oil.	
Antipasti Platter (*)	£13.95
A sharing selection of cured meats, with cheese, olives,	
sundried tomatoes, hummus & crusty bread.	
Hummus (vg)(*)	£6.50
Chickpea & garlic dip served with	
warm flat bread & cucumber.	
Salt & Pepper Panko Squid	£8.90
Pan fried with peppers & onions. Served with a lemon mayo.	
Miniature Joes favourite	£7.90
Locally made black pudding, pan fried with	
gammon, potatoes, English mustard & balsamic vinegar,	
served on cos lettuce, with cherry tomatoes.	
Garlic King Prawns (*)	£9.50
King prawns cooked in garlic butter	
served with crusty bread & salad garnish.	
Duck Spring Rolls	£8.25
Served with a hoisin dip.	
Halloumi Fries (v)(*)	£7.90
Deep fried, served with a sweet chilli dip.	
Baked Brie (v)	£7.50
With honey, rosemary & crusty bread.	
Creamy Garlic Mushrooms	£7.25
Served with toasted bread	
Salt & Pepper Chicken Wings	£8.95
Chicken wings cooked with peppers & onions.	
Mediterranean Feta Bake	£7.25
Feta cheese baked with olives, garlic, tomatoes	
& olive oil, served with crusty bread for dipping.	
Garlic Bread (v)	£3.25
Garlic Bread with Cheese (v)	£4.25

(v) Vegetarian (vg) Vegan (df) Dairy Free (gf) Gluten Free (*) Can be Adapted to Gluten Free

FOOD ALLERGIES AND INTOLERANCES. Thank you for choosing to eat at the Waggon & Horses Matley. Before ordering drinks or food, please speak with a member of our staff about your any special requirements you may have. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidently come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment and food preparation areas maybe shared and fried items containing different allergens maybe cooked in the same frying oil. All weights are approximate before cooking. All prices include VAT.

Mains

Beer Battered Cod	£16.95
A fillet of fresh cod, cooked in our own	
beer batter. Served with chunky chips & mushy peas.	
Smaller Beer Batter Cod in	£13.25
A fillet of fresh cod cooked in our own beer batter.	
Served with chunky chips & mushy peas.	
Steak Ale Onion & Mushroom Pie	£14.95
Steak onions & mushrooms cooked in a rich Robinsons Ale gravy,	
baked in a pot topped with short crust pastry.	
Served with garden or mushy peas & chips.	
Pan Seared Seabass (*)	£17.25
Presented on sauteed potatoes, with tenderstem broccoli,	
finished with a garlic & herb butter.	
Chicken Curry	£13.95
Chicken breast cooked in the chef's own medium sauce.	
Served with chips or rice & naan bread.	
Lasagne	£13.95
Traditional pub favourite, made with lean beef,	
served with garlic bread & dressed salad.	
Duck Breast (*)	£17.75
8oz duck breast pan fried to medium.	
Served with champ mash & pak choi. Finished with a plum sauce.	
Maple Spiced Belly Pork	£15.25
Sliced belly pork, marinated with spiced maple syrup, resting on	
a bed of cheese & spring onion mash, served with garlic green beans.	
Chicken Peppercorn (*)	£15.25
Pan cooked French trimmed chicken breast with crisp skin.	
Served with mashed potatoes, carrots & fresh green.	
Finished with peppercorn sauce.	
Old English Sausage (gf)	£13.95
Locally made pork sausages. Presented on mashed potatoes.	
Finished with a rich onion gravy. Served with garden peas &	
fresh carrots.	
Cajun Chicken Penne Pasta	£13.95
Cajun chicken breast cooked in a creamy sauce with peppers & onions	
Served with garlic bread.	
Plant Based Cajun Chicken Penne Pasta (vg)	£12.95
As above, but with plant based chicken & cream, served with olive oil	
garlic bread	
Joe's Favourite	£15.75
Black pudding, gammon & duck breast, stir fried with onions,	210.10
potatoes, finished with a balsamic & English mustard dressing.	
Served on a mixed leaf salad.	
Cheese & Onion Pie (v)	£14.95
Short crust pastry filled with mature cheddar cheese & onion.	214.55
Served with chips & mushy peas or baked beans.	
Mushroom Stroganoff (gf)(vg)	£13.75
Fresh mushrooms cooked in a creamy paprika sauce,	£13.73
Served with rice.	
Chicken Katsu	C12.0E
	£13.95
Crispy panko chicken breast served on a bed steamed rice. Finished with a katsu curry sauce & fresh coriander.	
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Vegetable Curry (gf)(vg) Ersch segsenal vegetables seeked in our own medium surry squee	£13.50
Fresh seasonal vegetables cooked in our own medium curry sauce. Served with coriander rice.	
Add Plant based chicken (not gluten free)	£3.00
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From The Grill

Rump Steak (*)	£22.95
10oz 28 day extra matured rump steak chargrilled to	
your liking, served with grilled tomatoes, peas,	
mushrooms & a choice of new potatoes or chips.	
Sirloin Steak (*)	£22.95
8oz 28 day extra matured sirloin steak chargrilled to	
your liking, served with grilled tomatoes, peas,	
mushrooms & a choice of new potatoes or chips.	
Gammon Steak (gf)	£15.75
10oz D cut Locally sourced gammon steak.	
Served with fresh pineapple & fried egg, garden peas & chips.	
Waggon Burger	£14.95
Locally sourced beef burger. Served on a lightly	
toasted brioche bun. Topped with cheese, bacon & fried onions.	
Finished with an onion ring.	
Cajun Chicken Burger	£14.50
Cajun marinated chicken breast, topped with melted	
mature cheddar. Finished with lettuce & mayo.	
Served on a lightly toasted brioche bun.	
Add Halloumi	£3.00
Veggie Burger (v)	£14.95
Plant based patty, topped with grilled halloumi cheese, tomato,	
gherkin, onions & chefs burger sauce.	
All served with fries or chips.	

Salads A fresh house mixed leaf salad.

Cajun Chicken with mayonnaise (gf)	£13.50
Halloumi with onion confit (v)(*)	£13.50
Chicken & king prawn Caesar	£16.50
with crispy bacon, Caesar dressing, croutons &	
shavings of fresh parmesan	

Sides

Chips (v)	£3.75	Roll & Butter (v) £1.50
Skin on Fries (v)	£3.75	Fried Onions (v) £2.50
Sweet Potato Fries (v)	£4.25	Onion Rings (v) £3.95
Salt 'n' Pepper Fries (v)	£4.25	Peppercorn Sauce (gf) £2.50
Vegetables (vg)	£2.95	Blue Cheese Sauce £2.50
New potatoes (v)	£2.95	Jug of Gravy (gf) £1.50
Mashed Potatoes (v)(gf)	£3.50	Garlic Bread (v) £3.25
Side Salad (vg)(gf)	£2.95	Garlic Bread Cheese (v) £4.25



Hot Sandwiches

Cajun Chicken Fresh chargrilled chicken breast marinated in Cajun spices in a baguette, with mayo.	£13.75
Rump Steak	£14.00
Rump steak chargrilled to your liking,	
In a buttered baguette with onion confit & a pot of gravy, served with frie	es.
Wraps	
Cajun Chicken & Halloumi Chargrilled Cajun chicken & halloumi with mayo & lettuce, served with fries.	£13.50
Cajun Chicken	£12.75
Fresh chargrilled chicken breast marinated in	
Cajun spices with mayo & lettuce, served with fries.	
Plant Based "Chicken" wrap	£13.50
Grilled plant based "chicken" breast, with tomato, avocado,	
lettuce & vegan tzatziki , served with dressed salad.	
Upgrade your Wrap or Sandwich to Salt 'n' Pepper Chips	£1.60
Sandwiches	
Served Monday to Saturday 12 noon till 5 pm	
Mature Cheddar Cheese with onion & sweet pickle Cod Fish Fingers	£7.25 £8.95
Halloumi & Avocado Flat bread (v) with hummus & tomato	£8.95
Tuna Mayonnaise & cucumber	£7.25
Desserts	
Hot Dessert Of The Day (ask for todays choice)	£6.50
Served with hot custard or vanilla ice cream.	67.50
Sticky Toffee Pudding Served hot with custard or vanilla ice cream.	£7.50
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Chocolate Brownie (gf) Served with vanilla ice cream.	£6.50
	67.50
Waggon Mess Vanilla ice cream, meringue, fresh berries, cream &	£7.50
fruit sauce, served in a sundae	
Cheesecake of The Moment	£6.95
Served with cream or ice cream	£0.93
Chocolate Tort (vg)(gf)	£6.75
Served with plant based cream	20.73
Cheese Board	£9.95
Ice Cream	£5.50
Choose 2 scoops of luxury ice cream Salted caramel, vanilla pod, strawberry, double chocolate or plant based salted caramel.	

Set Menu

Served Monday To Thursday 12noon till 8pm

Starters

Soup Of The Day (*)(v)

Freshly prepared vegetable soup, Served with crusty bread.

Hummus (vg)(*)

Chickpea & garlic dip served with Warm flat bread & cucumber.

Salt & Pepper Chicken Wings

Chicken wings cooked with peppers & onions.

Mediterranean Feta Bake

Feta cheese, baked with olives, garlic, tomatoes & olive oil, with crusty bread for dipping

Mains

Chicken Curry

Chicken breast cooked in the chef's own medium sauce served with naan bread, chips or rice.

Gammon (af)

Locally sourced gammon, Served with egg & pineapple, chunky chips & garden peas.

Mushroom Stroganoff (v)(gf)

Fresh mushrooms cooked in a creamy paprika sauce, Served with rice.

Lasagne

Traditional pub favourite, made with lean beef, served with garlic bread & dressed salad.

Smaller Beer Battered Cod

A fillet of fresh cod cooked in our own beer batter. Served with chunky chips & mushy peas.

Desserts

Cheesecake of The Moment

Served with fresh cream or ice cream

Sticky Toffee Pudding

Served with vanilla ice cream or hot custard

Vanilla Ice Cream

Topped with a sauce of choice.

Chocolate Torte (vg)

Served with plant based cream

Sunday Lunch

Served until 7pm or when our roast meats are all sold out.

To Start

Soup of the Day (v)

Freshly made soup, served with fresh bread.

Garlic Mushrooms (v)(*)

Mushrooms pan-fried with garlic & cream. Served with crusty bread.

Hummus (vg)(*)

Chickpea & garlic dip served with warm flat bread & cucumber.

Chicken Liver Pate

Served with warm toast & onion confit.

Main Course

Hand Carved Topside of English Beef (*)

Served with Yorkshire pudding, roast potatoes & seasonal vegetables. Finished with a rich roast gravy.

Breast Of Turkey (*)

Served with sage & onion stuffing, Yorkshire pudding, roast potatoes & seasonal vegetables.

Finished with a rich roast gravy.

Baked Ham (*)

Served with seasonal vegetables Yorkshire pudding, roast potatoes. Finished with a rich roast gravy.

Mushroom Stroganoff (gf)(vg)

Fresh mushrooms cooked in a creamy paprika sauce, Served with rice.

Plant Based Chicken Roast (vg)

Vegan chicken alternative, roasted, Served with seasonal vegetables & rich vegan gravy.

> Main Course £14.95 Two Course £17.95

SIDE ORDER OF CAULIFLOWER CHEESE. (v) (gf) £4.25

Young One's Sunday Roast Beef, Turkey or Ham

served with roast potato, fresh vegetables & Yorkshire pudding & our gravy.

Seniors Lunch

Smaller Portions for Smaller Appetites Served Monday to Friday 12noon till 4pm

Starters

Soup of the Day (v)

Served with fresh bread.

Garlic Bread (v)

Ask for cheese if you prefer

Chicken Liver Pate

Served with warm toast.

Mains

Beer Battered Cod

Fresh cod fillet in our own batter. served with chips & mushy peas.

Gammon Steak

Served with chunky chips, fried egg & garden peas.

Cajun Chicken Penne Pasta

Cajun chicken breast cooked in a creamy sauce with peppers & onions Served with garlic bread.

Scampi

Wholetail scampi, served with chips & mushy peas

Vegetable curry (V)

Served with rice

Desserts

Hot Dessert of The Day

Served with hot custard or vanilla ice cream.

Vanilla Ice Cream (gf)

Topped with sauce of choice.

Waggon Mess

Fresh berries, with cream, ice cream, meringue & fruit sauce.

Two Courses £12.00 Three Courses £15.00



Wine List

Fizz

Bellino Prosecco. Italy. 125ml £5.50ml Bot £27.00

Fruity with notes of citrus, pears & apples, with elderflower.

Palmer & Co brut Reserve. French. Bot £56.00

Rich & aromatics, pears, baked apples, apricots & hazelnut.

Bollinger Special Cuvee Brut. French. Bot £79.00

Rich & creamy with very fine bubbles with toasty notes.

Rose

Paulino Pinot Grigio Blush. Italy. 175ml £5.40 250ml £7.50 Bot£21.95

Fresh & fragrant with delicate aromas of summer fruits

Odyssey Zinfandel Rose. Italy. 175ml £5.40 250ml £7.50 Bot£21.95

Sun sea & surf summery red fruits with a hint of sweetness.

Red

Santa Fosca Rosso. Italy. 175ml £5.25 250ml £6.90 Bot £19.95

Smooth & well balanced with blackberry, herbs & spices.

Sant Rita La Cavanza Merlot. Chile. 175ml £5.25 250ml £6.90 Bot £19.95

Soft & fruity with notes of red cherry & spice.

Odyssey Shiraz. Australia. 175ml £5.60 250ml £7.20 Bot £23.00

Rich dark fruits with a hint of spice.

Tilia Malbec. Argentina. 175ml £5.90 250ml £8.20 Bot £24.00

Big & rich filled with plums, dark chocolate & pepper.

Monte Clavijo Rioja Tempranillo. Spain. 175ml £5.90 250ml £8.20 Bot £24.00

An easy drinking Rioja, raspberry, strawberry & red cherry.

White

Santa Fosca Blanco. Italy. 175ml £5.25 250ml £6.90 Bot £19.95

Light & refreshing with notes of apple & melon.

Odyssey Chardonnay. Australia. 175ml £5.30 250ml £7.10 Bot £20.95

 $\ensuremath{\mathsf{A}}$ crisp, refreshing wine with aromas of ripe citrus fruits

Santa Rita Cavanza Sauv Blanc. Chile. 175ml £5.40 250ml £7.20 Bot £21.00

Lovely floral aromas & flavors of passion fruit, lemon & herbs.

Paulino Pinot Grigio. Italy. 175ml £5.30 250ml £7.10 Bot £20.95

Elegant, fresh & crisp with notes of apple & pears.

Kudu Plains Chenin Blanc. South Africa. 175ml £5.30 250ml £7.10 Bot £21.00

Easy drinking with zesty citrus & peach, refreshing.

Satellite Sauv Blanc. New Zealand. 175ml £7.80 250ml £11.80 Bot £29.00

Rich ripe citrus melon & passionfruit aromas.

Cocktails

Espresso Martini £8.95

Smirnoff Vodka, Kahlua & espresso

Porn Star Martini £9.95

Vodka, Passoa passion fruit liquor, egg white & orange, lime & vanilla. served with a shot of prosecco.

Long Island Iced Tea £10.25

Smirnoff vodka, Bombay Sapphire gin, tequila, Bacardi rum, triple sec, sugar, lemon and Pepsi.

Bloody Mary £7.95

Double Smirnoff, tomato juice, dash of Worchester sauce, tobasco & celery.

Cosmopolitan £7.50

Vodka, Cointreau, Cranberry Juice, Fresh Lime

Tequila Sunrise £7.50

Tequila, cointreau orange juice & grenadine.

Aperol Spritz £7.60

Prosecco, aperol & soda water.

