

## To Start

Grilled Granary Bread with Balsamic & Oil	£2.25
Deep Fried Whitebait (Main £10.95 inc chips) (d.f) Served with tartare sauce and dressed salad leaves	£5.50
Pigeon (G.F opt) (d.f) Seared pigeon with a red wine glaze, served with Roasted butternut squash and Homemade Chutney	£5.95
Black and Green Olives (v) (g.f opt) Served with green and red pesto, bread and balsamic & olive oil for dipping and grilled granary bread	£5.25
Baked Petit Camembert (g.f opt) Baked Camembert served with grilled granary dipping bread and berry compote	£6.95
Creamy Garlic Mushrooms (v) (g.f opt) Served with granary bread, add Stilton to your mushrooms for 75p	£5.25
Slow roast Pork Belly (d.f) (g.f opt) Served with quince, apple, chestnut puree and crispy pancetta	£5.95
Avocado (Vegan) (g.f) (d.f) Served on a whole food salad	£5.95
Classic Prawn Salad (g.f opt) (d.f opt) On a nest of crisp lettuce served with granary bread	£6.95
Goats Cheese Falafel (v) (g.f) Goats cheese, sweet peppers, peas and chick peas, served with homemade chutney and salad garnish	£5.50
Moules Mariniere (g.f opt) (Main £12.50 with fries) Fresh Mussels cooked in white wine, cream, onion and garlic served with grilled granary bread	£7.50

## Mains

Chicken Honey Mai (g.f) £13.95

Chicken breast wrapped in prosciutto ham, stuffed with boursin cheese and sun blushed tomatoes on a cream, sun blush tomato and pesto sauce, served with sauté potatoes and green beans

Creamy Fish pie (g.f opt) £13.95

Salmon, cod and haddock in a creamy sauce topped with creamy mash with a cheddar and crumb gratin and fresh vegetables

Lamb Shank £15.95

Braised lamb shank served with caramelized onion mash, celeriac remoulade, parsnip fritters and a red wine reduction

Smoked Haddock (g.f) £13.95

Smoked Haddock with poached egg, on mustard grain mash with a creamy white wine sauce and green beans

Steak Hoggie (g.f opt) £12.95

Strips of prime steak cooked with onions and mushrooms, served on garlic bread. Topped with melted cheese served with hand cut chips and salad

Liver & Bacon (g.f) £11.95

Pan fried calves liver and bacon served on a creamy mashed potato topped with caramelized onions and gravy, served with a selection of vegetables

Steak & Venison Hotpot (g.f) £13.95

Prime pieces of steak and venison cooked in a rich red wine gravy with pancetta and root vegetables with a cranberry suet dumpling and topped with crispy sliced potatoes

Duck Breast (g.f opt) £14.95

Pan seared breast of duck, with plum sauce, daupinoise potatoes and Vichy carrots and green beans

Slow roasted Belly of Pork £13.95

With a Pine Nut and Panco crust, served with Wholegrain Mustard mash, Pork and Sage Stuffing, garlic mushrooms and green beans with a Red Wine reduction

## Pub classics

Whole-tail Scampi £10.95

Served with hand cut chips and minted mushy peas

Beer Battered Cod (g.f opt) (d.f) £11.95

Large line caught Atlantic cod fillet in chef's own batter, served with hand cut chips and minted mushy peas

Steak and Kidney Pudding £12.95

One for the large appetite! Prime pieces of steak and kidney slow cooked in a suet pudding served with new potatoes, seasonal vegetables and gravy

Homemade Lasagne £12.95

Served with garlic bread and salad

Steak and Ale Pie £12.50

Prime pieces of steak slow cooked in chef's Ale sauce topped with a puff pastry lid, served with new potatoes and seasonal vegetables

## From the Grill

Chef's Homemade Classic Burger (g.f opt) (d.f) £11.95

8oz hand pressed beef burger served in a burger bun with lettuce, tomato and red onion, served with French fries, coleslaw and salad garnish.

Surf & Turf Burger (g.f opt) (d.f) £13.95

8oz hand pressed beef burger served in a burger bun topped with a tempura battered cod fillet, lettuce, tomato and red onion, served with French fries, coleslaw and salad garnish.

Stilton & Mushroom Burger (g.f opt) £13.95

8oz hand pressed beef burger served in a burger bun topped with stilton and field mushroom, lettuce, tomato and red onion, served with French fries, coleslaw and salad garnish.

Smokey Joes Burger (g.f opt) £13.95

8oz hand pressed beef burger served in a burger bun topped with melted cheese, bacon and BBQ sauce with lettuce, tomato and red onion, served with French fries, coleslaw and salad garnish.

Chicken Burger (g.f opt) £11.95

Breaded chicken burger served in a burger bun with lettuce, tomato and red onion, and mayo served with French fries, coleslaw and salad garnish.

10 oz Smoked Gammon Steak (g.f opt) (d.f) £13.95

Served with hand cut chips, grilled tomato, mushrooms, onion rings, and a choice of pineapple or fried egg

8 oz Rib-eye Steak (g.f opt) (d.f) £19.95

Char-grilled to your liking served with hand cut chips, grilled tomato, button mushrooms, onion rings and salad garnish

Fillet Of Beef Medallions (g.f opt) £23.95

With port Jus, served on puff pastry, with a baked field mushroom stuffed with spinach and stilton and hand cut chips

Garlic Butter £1.95

Pepper Sauce £2.95

Port and Blue cheese £2.95

## Vegetarian

Goats Cheese Falafel (V) (g.f opt) £10.95

Goats cheese, sweet peppers, peas and chick pea bound together, giant couscous, butternut squash and walnut warm salad and homemade chutney

Field Mushroom Burger (V) or (vegan) (g.f opt) £10.95

Field mushroom burger topped with brie and spinach served in a burger bun, served with salad coleslaw and French fries (vegan option is without Brie)

## Salads

Whole Food Salad (V) £8.95

A warm salad of sweet potato, butternut squash, celeriac, green beans, tomatoes, mixed leaves, nuts and seeds. Why not add something to go with the whole food salad:

Char grilled Chicken £4.00, (g.f) (d.f)

Grilled Halloumi £3.00

Avocado £3.00 (vegan) (g.f) (d.f)

## Side Orders

Mixed Salad Bowl	£3.25
Onion Rings	£1.95
Button Mushrooms	£2.50
Hand cut Chips	£3.15
Coleslaw	£2.25
Garlic Bread	£2.95
Garlic Bread & Cheese	£3.95
Fresh Vegetable Bowl	£3.25
Peas	£1.75
French Fries	£3.15

**PLEASE NOTE OUR MENUS HAVE NOW CHANGED TO HELP WITH FOOD INTOLERANCES, PLEASE ADVISE WHEN ORDERING**

(V) VEGERTARIAN - (VEGAN) VEGAN - (G.F) GLUTEN FREE - ( G.F OPT) WE CAN ADAPT THE MEAL TO BE GLUTEN FREE IF REQUIRED - (D.F) DAIRY FREE - (D.F OPT) WE CAN ADAPT THE MEAL IF REQUIRED