

## Starters

Bread and Olives (G.F opt, D.F)	£4.95
Oil and balsamic for dipping	
Chefs homemade soup of the day (V, G.F opt)	£4.95
Granary bread and butter	
Tomato, Mozzarella and Basil Arancini (V)	£5.50
Drizzled with lightly spiced red pepper dressing	
Smoked Ham Hock and Parsley Terrine (G.F)	£6.25
Homemade piccalilli and toast	
Creamy Garlic Mushrooms (V, G.F opt)	£5.75
With granary bread and butter. Add stilton for 75p	
Prawn Cocktail (G.F)	£6.95
With granary bread and butter	
Grilled Halloumi, Orange and Mint Salad (V, G.F)	£5.95
Drizzled with orange dressing	
Salt and Pepper Squid (G.F, D.F)	£6.95
Crispy chorizo and a spring onion and coriander dressing	
Parmesan chicken wing Caesar Salad	£5.95
Parmesan and panko breaded chicken wings, on a caesar salad	
Deep Fried Whitebait	£5.50
Lemon mayo and salad leaves	
Homemade Chicken Liver Pate (G.F opt)	£5.95
Apple chutney and toast	

## Mains

Slow Roast Belly of Pork (G.F, D.F) £14.95

With crackling, stuffed with apple, shallots and sage, with creamy mash, seasonal vegetables and a cider sauce

Chicken Breast (G.F, D.F opt) £13.95

Chicken breast stuffed with mushrooms and herbs, with butter poached carrot, roasted cauliflower, lyonnaise potatoes and a light tarragon sauce

Cauliflower and Red Lentil Curry (Vegan, G.F) £12.50

Rice, naan bread and homemade onion bhaji

Pan Fried Sea Bass fillet (G.F, D.F) £14.95

With a parsley and potato terrine, topped with sizzled ginger, chilli and spring onions with a coriander dressing

Confit Duck leg (G.F) £14.95

Slow cooked Duck leg with dauphinoise potatoes, savoy cabbage and bacon, apple puree and a thyme and red wine jus

Tomato, Aubergine and Mozzarella Lasagne (V) £12.50

Salad and garlic bread

Oven Roasted Salmon £13.95

On a crispy pea and lemon risotto cake, charred spring onion, chorizo jam and a light dill cream sauce

Rump of Lamb (G.F) £15.95

With creamy mash, a mini lamb moussaka, green beans and a tangy tomato sauce

Mushroom, Leek and Spinach Penne Pasta (V) £11.95  
Topped with torn brie

### Pub Classics

Beef Lasagne £12.95

Garlic bread and salad

Whole-tail Scampi £10.95

Breaded scampi, hand cut chips and peas

Ham, Egg and Chips £10.95

Hand carved ham, 2 eggs and chips

Steak and Kidney Pudding £12.95

Prime pieces of steak and kidney enclosed in moist suet pastry, new potatoes, seasonal vegetables, and a rich red wine gravy

Beer Battered Cod (G.F opt) £11.95

Large line caught Atlantic cod fillet in chef's own crispy batter, served with hand cut chips and peas (may contain bones)

### From the Grill

Steak Hoggie (G.F opt) £13.95

Strips of prime steak, mushrooms and onions on garlic bread topped with melted cheese. Salad and hand cut chips

8oz Chefs Homemade Beef Burger (G.F opt) £13.95

Topped with cheddar cheese, bacon and BBQ sauce, with fries, coleslaw, homemade onion rings and salad. Add BBQ pulled pork for £2.00

8oz Rump Steak (G.F, D.F) £18.95

Chargrilled to your liking, hand cut chips, mushrooms, tomato, peas, homemade onion rings

8oz Ribeye Steak (G.F, D.F) £21.95

Chargrilled to your liking, hand cut chips, mushrooms, tomato, peas, homemade onion rings

100z Gammon Steak (G.F, D.F) £13.95

Topped with fried egg or pineapple, hand cut chips, mushrooms, tomato, peas, homemade onion rings

Pepper sauce £3.00

Stilton & Mushroom sauce £3.00

Garlic Butter £1.95

## Sides

Homemade Onion Rings	£2.50
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
French Fries	£2.75
Peas	£1.75

All ingredients used are not listed in the description of our dishes. Please advise of any allergies when ordering.

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

## Homemade Desserts

### Vanilla Panna Cotta

With a pistachio nut sponge, honeycomb and berry compote

### Sticky Toffee Pudding

With homemade banana ice-cream, toffee sauce and nut brittle

### Apple & Mixed Berry Crumble

Ice-cream, cream or custard

### Pavlova (G.F)

Filled with mint chantilly cream and fresh strawberries

### Homemade Cheesecake of the day

With chantilly cream

### Baileys Creme Brulee

With homemade chocolate shortbread biscuits

### Mango & Passionfruit Parfait (G.F)

With a raspberry and white chocolate cookie

### Rich Chocolate Mousse Cake (G.F)

With vanilla ice-cream

### Raspberry & Almond Tart

Gluten Free, Dairy Free and Wheat Free tart filled with almond frangipane and raspberry jam topped with flaked almonds served with raspberry sorbet

All Desserts £6.25

## English Cheeseboard £7.95

A selection of 3 cheeses, grapes, apple, crackers and homemade chutney  
(Please ask serving staff for the 3 cheeses available)

## Mixed Ice-cream £4.50 (£1.50 per scoop)

- Strawberry
- Vanilla
- Chocolate
- Raspberry sorbet (£2.20 per scoop)

Why not round off your meal with a specialty coffee for only £6.25

Tia Maria, Cognac, Jameson's or any other spirit

Americano (De-caf available) £1.75

Espresso £1.75

Cappuccino £3.00

Caffe Latte £3.00

Hot Chocolate £3.10

Mocha £3.10

Pot of Tea £1.75

English Breakfast, Green Tea, Berry, Peppermint, Earl Gray (Decaf available)