

Starters

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| 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

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| 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)