

Starters

Tempura Chicken / £7
sweet chilli sauce, baby leaves

Breaded Whitebait / £7.50
tartare sauce

Lamb Kofta Kebabs / £7.50 (GF)
raita dip

Deep Fried Panko Crumbed Brie / £7.50 (V)
port & cranberry sauce

Cotswold Ham Hock Terrine / £7.50
red onion marmalade, toasted croutes

Posh Prawn Cocktail / £8.50 (GF)
prawns, king prawns, iceberg, chopped apples, lemon,
bloody mary sauce

Gourmet burgers

Buttermilk Breadcrumb Chicken Burger / £16
streaky bacon, brie, cranberry sauce, toasted brioche,
homemade onion ring, chips

Bean Burger / £14 (V) (VGIA) (GFIA)
panko crumbed mixed bean burger, harissa mayo,
tomato, lettuce, toasted brioche, chips

Bacon & Blue Cheese Burger / £16 (GFIA)
8oz homemade beef patty, bacon jam, blue cheese,
toasted brioche, chips

Main meals

Poached Salmon / £18 (GF)
With a dill and caper sauce, sautéed new potatoes,
and greens

Pan Fried Fillet of Sea Bass / £21.50 (GF)
crushed new potatoes, honey glazed carrots, garlic &
lemon dill sauce

Lamb Shank / £21 (GFIA)
red wine jus, creamy mash potato, vegetables and
fresh greens

Ham Hock Bubble & Squeak / £16
poached egg, cider & chive hollandaise

Supreme Chicken / £16.50 (GF)
Dauphinoise potatoes, steamed green vegetables and
a rose capsicum sauce

Wholetail Breaded Scampi / £16
chips, tartare sauce

Ribeye Steak / £24.50 (GF)
8oz steak, peppercorn and stilton sauce, mushrooms,
tomato, chips

Leek & Potato Frittata / £14.50 (V) (GF)
poached egg, side salad

Roasted Mediterranean Salad / £14.50 (VG) (GF)
Roasted red pepper, aubergine and tomato salad with
cumin roast chick peas finished with a balsamic
caramelised red onion dressing.

Little Ones

For our guests aged under 12 years

Sausage & Mash with gravy / £8 (GFIA)

Chicken Strips & Chips / £8

Fish Fingers & Chips / £8

Cheese & Tomato Pizza & Chips / £8 (V)

GFIA = gluten free ingredients available

GF = gluten free

V = vegetarian

VGIA = vegan ingredients available

Please ask for allergen information

Puddings

Eton Mess Cheesecake / £7.50

baked cheesecake rippled with strawberry sauce, topped with meringue, raspberries & white chocolate shavings

Caramel Fudge Brownie / £7.50 (GF)(V)

Served warm with caramel sauce and vanilla ice cream

Chocolate & Honeycomb Crunch Pie / £7.50

chocolate fudge on a chocolate pastry with honeycomb pieces and toffee drizzle

Passionfruit & Mango Cheesecake / £7.50 (GF)

oven baked with a coconut & oat base and swirls of passionfruit coulis

Vegan Chocolate Fudge Cake / £7.50 (VG)

Served with vegan ice cream

Cheese & Biscuits / £9.50

Ice Cream & Sorbet

Callestick Farm Cornish Ice Cream (GF)

Cornish cream vanilla

Salted caramel

Cornish Belgian chocolate

Cornish strawberry

Gin & lemon sorbet

Blood orange sorbet

Vegan vanilla ice cream (VG)

one scoop / £3.50

two scoops / £4.50

three scoops / £5.50