

Starters

Tempura Chicken / £7.50
sweet chilli sauce, baby leaves

Deep Fried Panko Crumbed Brie / £8 (V)
port & cranberry sauce

Cotswold Ham Hock Terrine / £8
red onion marmalade, toasted croutes

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

Main meals

100% Plant power burger / £14 (V) (VGIA)
(GFIA) Served with homemade red onion chutney, tomato, lettuce, toasted brioche served with house fries

Coconut vegetable curry / £15.50 (V)(VG)
Chunky vegetables in a rich tomato and cream sauce with rice, poppadom & mango chutney

Bacon & Cheese Burger / £16 (GFIA)
8oz homemade beef patty, streaky bacon, cheddar cheese, crispy onions, toasted brioche served with house fries

Summer chicken burger / £16 (GFIA)
Prime chicken breast with avocado, tomato, gherkin & sriracha mayo. Served with onion rings & house fries

Horseshoe Gammon Steak / £16
8oz horseshoe gammon steak with a brace of eggs, mushrooms and tomatoes served with house fries

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

Pan Fried Fillet of Sea Bass / £22 (GF)
crushed new potatoes, honey glazed carrots, garlic & lemon dill sauce

Lamb Shank / £23.50 (GFIA)
red wine jus, creamy mash potato, vegetables and fresh greens

Supreme Chicken / £16.50 (GF)
Pin boned chicken breast stuffed with mozzarella cheese served with sautéed new potatoes, greens & a creamy tarragon and mushroom sauce

Wholetail Breaded Scampi / £16
chips, tartare sauce

Ribeye Steak / £25.00 (GF)
8oz steak cooked to your liking served with mushrooms, tomato and chips

Steak & Guinness Pie / £16.50
Topped with a puff pastry lid and serve with vegetables. Mash potato and a side of gravy

Trio of sausages and mash / £16.50
Wild boar & apple, pork & leek and old spot pork sausage with creamy herb mash, greens served with red onion gravy and topped with parsnip crisps

Cauliflower Steak / £15.50 (V)
Cajun spiced cauliflower steak with mustard mash & seasonal greens served with a mushroom & tarragon sauce.

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

Chocolate fudge brownie / £7.50

Served warm with vanilla ice cream

Belgium Waffles / £7.50 (GF)

Served with lashings of chocolate & caramel
sauce with vanilla ice cream

Sticky Toffee Pudding / £7.50 served

warm with vanilla ice cream

Triple chocolate fudge cake / £7.50

Served warm with vanilla 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

Lemon sorbet

Mango sorbet

Blackcurrant sorbet

Vegan vanilla ice cream (VG)

one scoop / £3.50

two scoops / £4.50

three scoops / £5.50