

Starters

Homemade soup of the day / £8.95

Served with crusty bread

Chicken liver, duck & orange pate / £8.95

Served with crusty bread & chutney

Posh prawn cocktail / £9.95 (GF)

Succulent prawns on a bed of crisp lettuce with apple, lemon & Marie Rose sauce

Sharing camembert / £16.50 (V)

Melted warm camembert for two. Studded with Herbs served with crusty rolls

Burgers

Tandoori burger / £16.50

Chicken & turkey burger mildly flavoured with Indian spices. Served with salad, mango chutney & minted mayo in a brioche bun with house fries

Crispy chicken burger / £16.50

Crispy chicken breast in a brioche bun with salad, mayo, a sliced of brie, cranberry sauce & house fries

Bacon & cheese Burger / £17.50 (GFIA)

6oz homemade beef patty, streaky bacon, cheddar cheese, crispy onions, toasted brioche served with house fries

100% plant power burger / £16.95 (V) (VGIA)

(GFIA) Served with homemade red onion chutney, tomato, lettuce, toasted brioche served with house fries

Extras

Side salad / £4.75

Portion of house fries / £4.95

Portion of seasonal vegetables / £4.25

Bread roll & butter / £3.7

Traditional favourites

Lamb shank / £28.50

Served with rosemary, sauté potatoes winter vegetables & red wine jus

Pin bone chicken breast / £18.95 (GF)

Stuffed with mozzarella, served on a bed of sauteed potatoes with winter vegetables and a creamy white wine tarragon & mushroom sauce.

Poached fillet of salmon / £19.95 (GF)

Served with sauteed potatoes, winter vegetables and a caper, lemon and dill sauce.

Steak & ale pie / £18.95

Tender beef, braised with herbs & Guinness, topped with a puff pastry lid served with sauteed potatoes & a jug of gravy.

Horseshoe gammon steak / £17.95

Served with grilled mushrooms, tomatoes, two fried eggs & house fries.

Ribeye steak / £27.00 (GF)

Pan fried, served with grilled tomatoes, mushrooms, fries & salad garnish.

Add pepper or blue cheese sauce / £4.00

Wholetail breaded scampi / £17.45

Served with house fries, salad & tartare sauce

Cauliflower steak / £16.95 (V)

Cajun spiced cauliflower steak with sauteed potatoes & seasonal greens served with a mushroom & tarragon sauce.

Venison Casserole / £18.95

Homemade venison casserole with red wine & winter vegetables. Served with sauté potatoes & winter greens.

Little Ones

For our guests aged under 12 years

Sausage & chips / £10.50 (GFIA)

Fish Fingers & Chips / £8.50

Cheese & Tomato Pizza & Chips / £8.50 (V)

GFIA = gluten free ingredients available

GF = gluten free

V = vegetarian

VGIA = vegan ingredients available

Please ask for allergen information

Ice cream & sorbet

Vanilla, Salted caramel, Chocolate or
Strawberry, Vegan vanilla ice cream (VG)

Lemon sorbet, Mango sorbet
Blackcurrant sorbet

one scoop / £4.25

two scoops / £5.50

three scoops / £6.75

Desserts

Eton Mess Cheesecake / £8.50

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

Homemade bread & butter pudding / £8.50

Served warm with vanilla custard

Homemade apple & blackberry crumble / £8.50

Served warm with vanilla custard

Belgium Waffles / £8.50

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

Sticky Toffee Pudding / £8.50.

Served warm with vanilla ice cream

Millionaires Tart / £8.50 (V) (GF)

Served with vanilla ice cream

Cookie dough & choc chip sundae / £8.95
(V)(GFIA)

100% vegan plant based cookie dough & chocolate chip ice cream with biscotti biscuit and caramel.

Triple chocolate fudge cake / £8.75

Served warm with vanilla ice cream

Chocolate fudge brownie / £8.50

Served warm with vanilla ice cream

Cheese & Biscuits / £12.00