



## Starters

Roast Garlic Soup, Herb Oil, Homemade Bread (v)	£8.00
Rabbit & Ham Hock Terrine, Piccalilli, Dressed Leaves, Toast	£11.50
Blue Cheese & Red Onion Tart(v), Fruit Chutney, Leaf Salad	£9.50
Classic Prawn Cocktail, Pickled Cucumber, Marie Rose, Brown Bread & Butter	£9.50
Whipped Cream Cheese & Tomato Salad, Toasted Pinenuts, Balsamic Dressing	£9.00

## Mains

10oz Sirloin Steak, Mushrooms, Tomato, Skinny Fries	£29.00
Peppercorn Sauce	£3.00
Roast Rump of Lamb, Creamy Mash, Crushed Minted Peas, Honey Carrot, Jus	£24.00
Chicken Supreme, Celeriac Fondant, Wild Mushrooms, Kale, Cider Jus	£22.50
Pan Fried Coley Fillet, Crushed New Potatoes, Confit Peppers & Cherry Tomatoes, Pickled Samphire	£23.50
Steak & Ale Pie, Hand Cut Chips, Buttered Greens, Gravy (30 mins cooking time)	£19.00
Hand Pressed Beef Burger, Brioche Bun, Burger Sauce, Gherkin, Gouda, Skinny Fries, Onion Ring	£18.75
Pearl Barley Risotto (v), Honey Roast Roots, Whipped Cream Cheese (Vegan available)	£17.00
Haddock in Gluten Free Batter, Hand Cut Chips	£18.00
Small Haddock in Gluten Free Batter, Hand Cut Chips	£14.00
<i>Minted Mushy Peas or Tartare Sauce</i>	£1.00

## Sides £4.50

Hand Cooked Chips / Skinny Fries / Buttered Greens / Onion Rings  
Broccoli in Chilli Butter / Creamy Mash Potato

## Desserts £8.25

Summer Eton Mess, Chantilly Cream, Coulis, Seasonal Berries, Crushed Meringue  
Chocolate Brownie (GF), Chocolate Sauce, Marbled Chocolate Ice Cream  
New York Cheesecake, White Chocolate Ganache, Compote  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
Selection of Cheese, Biscuits, House Chutney      £13.00

*If you have a food allergy or intolerance, please speak to a member of staff.*