

STARTERS

SEASONAL SOUP OF THE DAY served with home-made sourdough bread (VE) (GF AVAILABLE) - £5.95

HAM-HOCK TERRINE served with home-made piccalilli sauce and rocket salad (GF) - £8.95

FALAFEL BITES served with tzatziki dip and pomegranate (VE) - £6.95

HUMMUS AND FLATBREAD served with sun-dried tomatoes and olives, non-fat greek yoghurt and smoked paprika garnish (GF AVAILABLE) (VE) - £7.95

SMOKED SALMON AND DILL CREME FRAICHE BILINIS finished with pea-shoot - £8.45

WILD MUSHROOM, GARLIC, SPINACH AND FETA CHEESE ARANCINI served with garlic aioli sauce (V) - £7.95

MAINS

Roasts are all served with roast potatoes, mixed seasonal vegetables and Yorkshire pudding.

ROAST DRY-AGED SIRLOIN JOINT served with red wine gravy (cooked pink or well done) (GF AVAILABLE) - £19.95

ROAST CHICKEN SUPREME served with pork and herb stuffing (GF AVAILABLE) - £14.95

ROAST RUMP OF LAMB served with red wine gravy (cooked pink or well done) (GF AVAILABLE) - £17.95

HOME-MADE NUT ROAST served with vegetarian gravy - £12.95

HAKE FILLET

served with mussels and king prawn linguine pasta, finished with lobster bisque, black olive crumb and squid ink tuile - £17.95

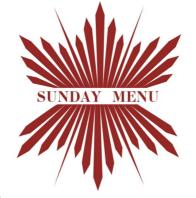
ROOT VEGETABLES BROTH with pak choi, noodles, naga chilli, served with toasted sourdough and seasonal root vegetables (VE) (GF AVAILABLE) - £13.95

ANTIPASTI PLATE

selection of cured meats, selection of local cheeses, pickled chillis, baby silver skin onions, pork crackling and garlic aioli (suggested as a sharer platter for 2 people) (GF AVAILABLE) - £24.95

^{**}A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS***
IF YOU HAVE AN ALLERGY, PLEASE STATE THIS TO A MEMBER OF STAFF





SMALL PLATES

3 Small Plates £25 3 Small Plates and Glass of Prosecco £30

BURGER SLIDERS

2oz beef burger, pork belly, salt and pepper chicken served on fresh home-made buns with cheese and lettuce - £10.95

SLOW COOKED OX CHEEK served with braised banana shallot and jus (GF) - £6.95

FRESH MUSSELS

served in white wine sauce, accompanied by home made sourdough bread (GF AVAILABLE) - £6.95

HOME-MADE AUBERGINE AND COURGETTE CROQUETTES served with salsa and pea-shoot (V) - £5.95

VEGAN SLIDERS

falafel, tofu, spiced beans burger served on fresh home-made buns with tzatziki, lettuce and pickle (VE) - £8.95

CHOICE OF TACOS:

Beef brisket - £6.99 Fish -£5.99

Falafel (VE) - £4.99

SIDES

Fries (VE) (GF) - £3.50

Buttered Mash Potato (V) (GF) - £3.50

Grilled Fresh Green Beans And Seasonal Vegetables (VE) (GF) - £4.50

Home-Made Sourdough Bread, Olive Oil And Balsamic (VE) (GF AVAILABLE) - £3.50

Home-Made Sourdough Bread, Olives, Olive Oil And Balsamic (VE) (GF AVAILABLE) - £4.95

Gravy (GF) (VE) - £2.45

Peppercorn Sauce (GF) - £2.45

DESSERTS

VANILLA CHEESECAKE served with home-made merengues and honey comb (V) - £6.45

STICKY TOFFEE PUDDING served with white chocolate sauce and salted caramel ice cream (V) (VE AVAILABLE) (GF) £6.45

CLASSIC TIRAMISU served with coffee ice cream (V) - £6.45

TRIO OF ICE CREAM with chantilly cream and mixed berries (V) (GF) - £4.95

DESSERT SHARING BOARD selection of ice cream, honey comp, compote, meringue, chocolate shards and selection of fresh fruit (V) - £7.95

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