

STARTERS

Herb Infused Olives, Crusty Bread, Olive Oil, Balsamic Vinegar			£5.00
Homemade Soup Of The Day			£5.00
Smoked Salmon and Prawn Parcel, Marie Rose Sauce			£6.00
Creamy Garlic Mushroom Tart with a Red Leicester Cheese Topping			£6.25
Smoked Breast of Gressingham Duck, Plum Sauce, Orange and Ginger Coulis			£6.95
Spiced Crab Cake with Sweet Chilli Sauce			£6.50
Deep Fried Whitebait with Tartar Sauce			£6.50
MAINS			
Twice Cooked Belly of Pork, Cider Sauce, Black Pudding, Apple, Sultanas and Apricot Compote, Creamy Mashed Potato and Mixed Vegetables (GF)			£13.00
Chicken Breast, Brie, Cured Ham served on a Spinach and Leek Risotto (GF)			£12.00
Game Pie with Red Wine Sauce, Puff Pastry, Dauphinoise Potatoes and Mixed Vegetables			£12.00
Goat's Cheese, Mushroom, Leek and Tomato Tart, Twice Cooked Chips, Tossed Salad •			£12.00
Beer Battered Fillet of Cod, Twice Cooked Chips, Mushy Peas			£12.00
Steak Diane, Onions, Mushrooms, Red Wine, French Mustard and Cream, Twice Cooked Chips and Tossed Salad			£16.95
Roast Rack of English Lamb with Garlic and Rosemary, Pan Jus with Madeira, Dauphinoise Potatoes and Mixed Vegetables (GF)			£16.95
Salmon Steak, Cream Cheese, Herbs and Crumble with a Citrus Sauce, Salad and Minted New Potatoes			£14.00
Penne with Sweetcorn and Peas in a Creamy Stilton Cheese Sauce, Garlic Bread and Tossed Salad •			£11.00
Trio of Pork and Black Pudding Sausages, Cream, Mashed Potatoes and Onion Gravy			£10.00
GRILLS			
10oz Rib Eye Steak, Onion Rings, Sautéed Mushrooms			£19.00
8 oz Prime Sirloin Steak, Onion Rings, Sautéed Mushrooms			£15.95
Homemade Steak Burger, Onion Rings			£12.00
All grills served with twice cooked chips	Add Ba	acon and Cheese - extra	£2.00
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SIDES			
Twice Cooked Chips	£2.50	Seasonal Vegetables	£3.00
Minted New Potatoes	£2.50	Mixed Leaf Salad	£3.00
Garlic Bread	£2.50	Peppercorn Sauce	£2.95

Our meals are cooked to order and take time to prepare, so your food may take longer to serve to you than you may be accustomed to at other establishments. Beef is locally sourced & hung for 28 days. Our ingredients are locally sourced whenever possible.

Please inform us of any allergies or dietary needs

Vegetarian