

## **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
Garlic and Sage Mushrooms, Butter and Mozzarella Cheese with Bruschetta ●			£5.95
Smooth Chicken Liver and Orange Parfait, Plum Relish and Toasted Wholemeal Bread			£5.95
Spiced Crab Cake with Sweet Chilli Sauce			£6.95
Deep Fried Whitebait with Tartar Sauce			£6.50
MAINS			
Pan Fried Fillet of Seabass, Smoked Salmon, King	Prawns	Minted New Potatoes and Tossed Salad	£13.95
Breast of Chicken, Pancetta, Tarragon, Cream, Red Chilli, Penne, Parmesan Cheese and Tossed Salad			£12.95
Roast Pork Tenderloin Stuffed with Black Pudding and Caramelised Onion wrapped in Smoked Bacon with Mushroom and Red Wine Sauce served with Roast New Potatoes and Seasonal Vegetables			£14.95
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			£17.95
Spiced Roast Cauliflower, Sweet Pepper, Sweet Potato and Butternut Squash, Natural Yogurt with Salsa Verdi, New Potatoes and Tossed Salad ●			£12.95
Steak and Ale Pie with Creamy Mashed Potatoes and Seasonal Vegetables			£13.00
Tender Lamb Shank in a Redcurrant and Rosemary Sauce, Creamy Mashed Potato and Seasonal Vegetables			£14.00
Trio of Pork and Black Pudding Sausages, Mashed Potatoes, Petit Pois and Onion Gravy			£10.00
GRILLS			
Trio of Fillet of Beef Medallions Chargrilled with Garlic Butter and served with Pink Peppercorn Sauce and Tossed Salad			£19.00
8 oz Prime Sirloin Steak, Onion Rings, Sautéed Mushrooms			£16.95
Homemade Steak Burger, Onion Rings			£12.00
All grills served with twice cooked chips	Add Ba	acon and Cheese - extra	£2.00
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

Most dishes can be adapted to accommodate allergies