

STARTERS

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Herb Infused Olives, Crusty Bread, Olive Oil, Balsamic Vinegar ●			£5.00
Homemade Soup Of The Day, Crusty Bread ●			£5.00
Smoked Salmon and Prawn Parcel, Lemon, Lime & Dill Yogurt Sauce			£6.50
Garlic Mushroom, Ciabatta Toast Topped with Mozzarella Cheese, Spiced Tomato Salsa •			£6.00
Homemade Smooth Chicken Liver and Orange Parfait, Cumberland Sauce and Toasted Wholemeal Bread			£6.00
Chorizo, Chive, Sweetcorn and Sweet Pepper Frittata			£6.00
Deep Fried Whitebait with Homemade Tartar Sauce			£6.50
MAINS			
Baked Salmon Steak, Cherry Tomato, White Wine, Tarragon & Cream Sauce with King Prawns, Tossed Salad, New Potatoes			£15.95
Steak Diane, Chips, Tossed Salad			£17.95
Lamb Shank, Root Vegetables, Redcurrant and Mint Sauce, Creamy Mashed Potatoes, Buttered Kale and Carrots			£13.95
Goat's Cheese, Mushroom, Leek, Courgette and Tomato Tart, Chips, Tossed Salad ●			£12.95
Beer Battered Fillet of Cod, Chips, Mushy Peas, Homemade Tartar Sauce			£12.00
Penne with Spring Onions, Cherry Tomatoes, Broad Beans, French Beans, Garlic Bread and Tossed Salad ●			£12.95
Steak & Ale Pie, Chips, Peas and Carrots			£12.95
Trio of Olde English Pork Sausages (Award Winning Locally Sourced), Creamy Mashed Potato, Garden Peas, Carrots and Onion Gravy			£12.00
GRILLS			
8 oz Prime Sirloin Steak, Onion Rings, Sautéed Mushrooms			£16.95
8 oz Hand Pressed Steak Burger, Onion Rings			£12.00
All grills served with chips Add Bacon and	Chee	se - extra	£2.00
SIDES			
Chips £2	2.50	Seasonal Vegetables	£3.00
Minted New Potatoes £2	2.50	Mixed Leaf Salad	£3.00
Garlic Bread £2	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 21 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