

Nibbles

Marinated olives £3.95

Home-made bread & whipped butter
(for 2) £4.50

Home-made bread, whipped butter, marinated
olives & hummus (for 2) £9.50

Small Plates

Roasted tomato soup, goats cheese ravioli,
basil, home-made bread roll £7.95 (v)

Chicken Caesar salad, with pancetta,
anchovies, Parmesan & croutons £9.95

Pork belly, slow-cooked cheek, squash puree,
crispy shallots £9.95

Miso, peanut & chilli glazed aubergine
with coriander £8.95 (vgn)

Ceviche of monkfish, apple textures, pork
crackling £9.50 (gf)

Sides

Chips or Fries £4.50
Add smoked Cheddar 75p

Broccoli & toasted almond £4.50

Fine beans & mustard dressing £4.50

Buttered new potatoes £4.50

Rocket & Parmesan Salad £4.50

Main Event

Roast sirloin of beef, Yorkshire pudding, roast
potatoes & all the trimmings £18.00

Roast pork, Yorkshire pudding, roast potatoes
& all the trimmings £18.00

Pan roasted hake with mussel chowder,
samphire & brandade £23.95(gf)

Sourdough battered fish, chips, peas, tartar,
pickled egg & curried salt £19.00

Broccoli steak with Moroccan salad
Pomegranate, dates, pearl barley & quinoa,
flatbread and mint yogurt £18.95 (vgn)

Children's

Roast sirloin of beef, Yorkshire pudding,
roast potatoes & all the trimmings £8.95

Roast pork, Yorkshire pudding, roast
potatoes & all the trimmings £8.95

Ham, egg & chips £7.95

Fish & chips, peas £7.95

Cheese & bacon pasta £7.95

Desserts

Ice creams & sorbets £3.00 per scoop

Banoffee parfait & white chocolate
textures £9.00 (gf)

Lemon posset, local strawberries, meringue
£9.50

Chilled coconut rice pudding with rum
marinated pineapple £8.50 (vgn, gf)

Local cheeses, candied walnuts, quince, grape
chutney & celery shoots £12.00 (can be
shared)

Please speak to a member of our team
if you have any allergies or dietary requirements

