## Main Menu





## Starters

**Soup of the Day,** *crusty loaf (v)(gf avail)* 6.25

Salt & Pepper Calamari (df) 8.00

Farmhouse Terrine, chestnuts, cornichons, toast (gf avail)(n) 9.00 Serrano Ham, Fig & Feta, on toasted homemade focaccia (gf & df avail) 8.25

## Main Dishes

Bacon & Stilton Burger, 60z Mill Farm beef patty, gem lettuce, caramelised onion jam. Served with fries (gf avail) 17.75

**Butternut Squash Risotto**, sage and pine nuts (n)(v)(ve avail) 17.75

Beer Battered Haddock and Chips, mushy peas, lemon, tartare sauce (gf, df) 16.25

Venison Pie & Creamy Mash, with seasonal greens and gravy 15.50

Spicy Squid & Mussel Ragu, fresh egg rigatoni and parmesan (gf & df avail) 17.00

## Grill

10 oz Sirloin Steak 28.00 14 oz Sirloin Steak 35.00

All served with seasoned fries, onion rings, mushroom and tomato (gf).

Add peppercorn and brandy sauce or creamy stilton for 2.75

10 oz Gammon Steak, fresh pineapple, fried egg, chips and garnish (gf) 16.00

	Sides	
House Salad (v)(gf)(df) 4.25	Fries (gf, v) 3.95	Truffle & Parmesan Fries (gf, v) 5.25
Garlic Bread (gf avail) 5.25	Buttered Greens (gf, v) 4.25	Cajun Halloumi Fries (v)(gf) 5.00
	Desserts	

**Spiced Apple and Plum Crumble**, custard (v)(gf) 7.95

Homemade Sticky Toffee Pudding, vanilla ice cream (v)(gf) 8.25

White Chocolate Pannacotta, morello cherries (v)(gf) 8.25

Trio of Ice Creams (v) / Sorbets (ve) 6.95

European Cheese Plate, cheese, serrano ham, grapes, figs and artisan crackers (v)(gf avail) 12.85