

Main Menu

Starters

Spiced Parsnip Soup, with bread 6.95

Chargrilled Fig, Serrano Ham & Goats Cheese, with honey (gf) 8.25

Game Terrine, cranberry and port chutney, crushed walnut, with crunchy toast (gf avail)(n) 9.00

Gin Cured Salmon, lemon mayo, capers and rocket 9.00

Main Dishes

10 oz Sirloin Steak, chunky chip, mushroom and tomato 28.00

Add peppercorn or stilton sauce for 2.75

Pork Ribs, with a Chinese glaze, fries and slaw 19.00

Chorizo & Chickpea Casserole, creamy mash and seasonal greens (gf) 18.00

Buffalo Burger, American cheese, gem lettuce, burger sauce, with chunky chips 17.00

Pan Seared Seabass, roasted new potatoes, tenderstem broccoli, lemon cream gf) 25.00

Beer Battered Fish & Chips, crushed peas and tartare sauce (gf)(df) 16.25

Goats Cheese Arancini, parsnip puree, crispy kale and parmesan (v) 15.00

Sides

Chips 4.95 | House salad 4.25

Desserts

Chocolate Brownie, salted caramel ice cream (v) 8.75

Apple and Cinnamon Crumble, with ice cream or custard (v)(gf) 7.95

Lemon Posset, fresh blackberries, meringue 7.95

Trio of Sorbet or Ice Cream 6.50

Cheeseboard, a selection of local cheese, artisan crackers, dates, grapes, fig, homemade chutney (gf avail) 12.85