

# 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