

Dinner Menu

Starters

Soup of The Day (GFR) (VER) 6.00 with House Bread & Butter

Baked Camembert with Garlic & Rosemary Ciabatta 7.50

Mushrooms (GFR) (VE) 7.00 Cooked in White Wine & Cream, served on Toasted Ciabatta

Smoked Salmon (GF) 7.50 with lemon, Creamed Horseradish, Watercress, Dill Oil & Ciabatta Crouton

Mains

Braised Lamb Shoulder (GF) 19.00 with Dauphinoise Potatoes, Carrots, Cavolo Nero & Lamb Sauce

Hickory Smoked Pork Belly (GF) 17.00 with Buttery Mash, Braised Red Cabbage, Carrots & Red Wine Gravy

Durban Butter Bean Curry (V) (VER) (GF) 14.00 with Pickled Carrot, Cucumber Chilli Samba, Almonds & Rice with the option of Chicken 16.00

Fish Pie 16.00 with Haddock, King Prawns & Salmon cooked in a Bechamel Sauce Topped with Creamy Mash Potato & Cheese served with Seasonal Vegetables

Moules Mariniere with Crusty Bread (GFR) 14.00 cooked in White Wine, Garlic & Cream Sauce

Fish & Chips 16.00 Battered Haddock with Pea Purée, Lemon & Tartar Sauce

Homemade Steak & Ale Pie 16.00 with Mash Potato, Seasonal Vegetables & Ale Gravy

Sausage & Mash 14.00 with Peas & Gravy

Burgers (GFR)

Beef Burger Or Roast Chicken Burger 14.00 with Burger Sauce, Lettuce, Tomato, Gherkin, Bacon, Monterey Jack Cheese & Chips

Vegan Burger (V) 14.00 with Sriracha Sauce, Lettuce, Tomato, Gherkin, & Chips

Hickory BBQ Pulled Pork 14.00 with Crispy Onions, Cheese, Lettuce & Tomato

Salads

Classic Chicken Caesar Salad (GFR) 11.00 Anchovies, Croutons, Crispy Bacon, Lettuce, Caesar Dressing & Parmesan

Goats Cheese (V)(GF)10.00 with Beetroot, Walnut, Mixed Baby Leafs, Rocket, Sun Dried Tomatoes, Cucumber, Radish & French Dressing

Steak & Stilton (GF) 12.00 with Mixed Baby Leafs, Rocket, Sun Dried Tomatoes, Cucumber, Radish & Balsamic Dressing

House Salad (V)(GF) 5.50 with Mixed Baby Leafs, Sun Dried Tomatoes, Cucumber, Radish & Balsamic Dressing

Sides

Hummus, Pickled Cucumber & Carrot (GF)(V) 4.00

Blanchbait with Garlic Aioli 4.50

Bread & Olives with Balsamic (V) 5.00

Garlic Rosemary & Thyme Garlic Hand Cut Chips (GFR) 4.00

Parmesan & Truffle Oil Fries (GFR)(V) 5.50

All our food is prepared on site & cooked to order using local ingredients carefully picked by our Chefs ensuring the very best quality

(V) - Vegetarian (VER) - Vegan On Request (GF) -Gluten Free (GRF) Gluten Free On Request Please let us know of any allergy and intolerances