

## STARTERS

Soup of the Day served with Crusty Sourdough (M-GF) ~ £8.00

Stuffed Mushrooms with Garlic Cream Sauce, Herb Crumble, Parmesan & Basil Oil (M-V) (GF) ~ £8.50

Medallions of Monkfish Fillet coated in Panko Crumb, served with Roasted Garlic & Red Pepper Aioli ~ £9.45

Baked Camembert served with Cider & Apple Chutney, Salad Garnish & Crusty Bread (V) (M-GF) ~ £9.45

Spiced West Country Crab Cakes served with Mixed Leaves & Sweet Chilli Dipping Sauce ~ £9.00

Crispy Duck & Bacon Salad, Sesame & Soy Dressing, Julienne Vegetables, Croutons (M-GF) ~ £9.00

Chicken Liver & Brandy Parfait, Red Onion Marmalade, Toasted Sourdough (M-GF) ~ £8.50

## ENTREES

Slow Roasted Pork Belly & Crispy Crackling with Colcannon Mash, Apple Puree & Cider Jus (M-GF) ~ £20.00

Steak & Dark Ale Pie with Mashed Potatoes, Mixed Vegetables & a Jug of Gravy (M-GF) ~ £19.00

Chestnut Mushroom, Squash & Spinach Pie, Crushed New Potatoes, Vegetables, Mexican Salsa (Vg) (M-GF) ~ £19.00

Mushroom Risotto in a Creamy White Wine Sauce, Rocket & Parmesan Shavings (M-V) (M-GF) ~ £18.00

Optional extras for the Risotto: Chargrilled Chicken Breast ~ £4.00

Oven Baked Beef Lasagna served with Coleslaw, Salad & Garlic Bread ~ £19.00

Chargrilled Chicken Caesar Salad: Baby Gem Leaves, Croutons, Crispy Bacon & Parmesan (M-GF) ~ £19.00

Chicken & Chorizo Gumbo (M-GF) ~ £18.95

A Cajun Style Rice dish with Peppers, Red Onion, White Wine and a splash of Cream

Braised Lambs Liver, Champ Mash, Beer Battered Onion Rings, Crispy Pancetta, Sage Gravy ~ £17.00

Confit Duck Legs, Parsnip & Potato Mash, Red Wine Gravy, Side of Vegetables (M-GF) ~ £22.00

Philly Steak (M-GF) ~ £20.00

8 hours Cooked Shredded Blade of Beef, with Garlic, Onion, Mushrooms, Peppers, Rocket Leaves in a toasted Ciabatta, Served with Salad, Fries & Peppercorn Sauce

Rump of Lamb, Rosemary Roasted Vegetables, Rosti Potato, Red Wine Jus (M-GF) ~ £25.00

## FISH

Cajun Salmon Fillet, Mexican Salsa, Fries, Salad (M-GF) ~ £21.00

Chargrilled Tuna Steak, Dauphinoise Potato, Mixed Buttered Vegetables & Peppercorn Sauce (M-GF) ~ £21.00

Fish & Chips, Hand Battered Cod, Chunky Chips, Garden Peas & Tartare Sauce (M-GF) ~ £20.00

Wholetail Scampi in Panko Breadcrumbs Served with Chunky Chips & Garden Peas ~ £17.00

Grilled Hake Fillet, Lemon & Tarragon Butter (M-GF) ~ £23.00

Wilted Spinach, Samphire & Crushed Parsley Potatoes

Chargrilled Swordfish Supreme, Pak Choi & Beansprouts, Red Pepper & Chilli Butter (M-GF) ~ £23.00

## CLASSIC MAINS

STEAKS all served with Thyme Roasted Tomato, Beer Battered Onion Rings, Flat Mushroom & Chunky Chips  
(a Mixed Salad can be ordered if preferred) (M-GF)

- Fillet Steak 7oz – 28 day aged, tender and lean with a delicate flavour ~ £30.00
  - Ribeye Steak 10oz – 28 day aged, succulent and intensely flavoursome ~ £28.00
    - Sirloin Steak 10oz – 28 day aged, beautifully tender and juicy ~ £28.00
- Sauces – Peppercorn or Blue Cheese ~ £2.50 each

BURGERS all served in a Brioche Bun with Tomato & Red Pepper Relish, Salad Garnish & Skinny Fries:

- Rustic Beef Burger – handmade with 28 day aged prime steak mince ~ £16.00
  - Cajun Chicken Burger – succulent Chicken Breast with Cajun Seasoning (M-GF) ~ £16.00
    - Vegan Gourmet Burger, relish salad (V. Vg) ~ £13.95
- OPTIONAL EXTRAS: Mature Cheddar, Blue Cheese, Bacon ~ £1.50 each

Southern Fried Chicken & Rib Combo, with Skinny Fries and Coleslaw ~ £17.00

Hunters Chicken – Chicken Breast glazed in BBQ Sauce & topped with Bacon & Cheese ,  
Served with Skinny Fries & Coleslaw ~ £18.00

Cumberland Sausage Ring, Creamy Mashed Potatoes, Beer Battered Onion Rings, Gravy.  
Served in a giant Yorkshire Pudding ~ £16.00

Stonebaked Pizza ~ £14.95 each, choose from

Three Cheese Margherita (V) \*\* or \*\* Smoked Bacon, Chestnut Mushrooms, Mozzarella Cheese

Chilli con Carne with savoury Rice, topped with Crème Fraiche & Grated Cheddar (M-GF) ~ £16.00

Vegetable & Quinoa Chilli with Rice, garnished with Grated Cheddar, Crème Fraiche (GF) (V) (M-Vg) ~ £14.95

Chicken Stir Fry: Sautéed Chinese Vegetables & Egg Noodles, Tossed in a homemade Stir Fry Sauce ~ £20.00

CURRIES served with Rice and a choice of Naan Bread or Poppadom with Mango Chutney on the side: (M-GF)

- Chicken Tikka Masala – chicken breast in a creamy sauce with ginger, garlic, onion & tomatoes ~ £16.00
- Beef Madras – braised beef in a rich, spicy tomato & chilli sauce, served with natural yoghurt ~ £16.00
  - Sri Lankan Style Chicken Curry, spicy & full of flavour ~ £16.00

## SIDE ORDERS

Skinny Fries, Chunky Chips, New Potatoes, Onion Rings ~ £4.50 each

Sweet Potato Fries, Mixed Vegetables, Mixed Leaf Salad ~ £4.50 each

Coleslaw ,Crusty Bread & Dipping Oil, Garlic or Cheese Garlic Bread ~ £4.00 each

## DESSERT ~ £8.50 EACH

- Toffee Pecan Roulade, Butterscotch Sauce, Crème Anglaise (GF)
  - Sherry Trifle Cheesecake, Fruit Coulis, Whipped Cream
  - Salted Caramel Brownie, Honeycomb Ice Cream, Chocolate Soil
- Vegan Chocolate Brownie served with Vegan Coconut Ice Cream (V. Vg, GF)
  - Eton Mess with Mix Berries & Strawberries (GF)
- Sticky Toffee Pudding served with Toffee Sauce, with Vanilla Ice Cream

3 scoops of ice cream – choose from Strawberry, Chocolate, Vanilla, Coconut (Vg), Honeycomb (Vg)

Or sorbet – choose from Lemon, Mango & Raspberry, with Fruit Coulis £6.95

Cheese & Biscuits with Celery, Apple (Mature Cheddar, Brie & Stilton) (M-GF) ~ £10.50

\*\* Please ask if you require any details of any allergens \*\*

Please make us aware if you have any allergies when placing your order.

(Vg) Vegan (V) Vegetarian (M-Vg) Modifiable for Vegan (M-V) Modifiable for Vegetarian (GF) Gluten Free (M-GF) Modifiable for Gluten Free