

Lights

Homemade Soup of the Day with Rustic Bread £7.75 (g/f bread available) (v)
 Rustic Breads with Balsamic, Olive Oil, Roasted Garlic & Olives £7.25 (v)
 Lightly Dusted Calamari Topped with Spring Onions & Chilli Served with an Aioli Dip £9.20
 Sauteed King Prawns in Chilli, Garlic & Paprika Served with a Warm Flat Bread £9.70 (g/f bread available)
 Venison & Black Pudding Scotch Egg with a Red Currant and Cranberry Chutney £8.95
 Warm Roasted Butternut Squash, Beetroot, Kale & Winter Grain Salad with Tahini Dressing £8.80 (v)
 Home-Made Chicken Liver Pate with Onion Marmalade & Warm Toast £8.75 (g/f bread available)

Jacket Potatoes

Coronation Chicken
 Baked Beans & Cheese
 Tuna & Mayo with Sweetcorn
 Served with a Salad Garnish
£9.25

Sandwiches

Cheese & Red Onion (v) Warm Bacon & Brie with Cranberry
 Honey Roasted Ham, Mustard Mayo & Tomato
 Coronation Chicken Tuna & Mayo with Sweetcorn
 Served with a Salad Garnish
On Granary Bread
£9.25

~ To Share or Not To Share ~

BAKED CAMEMBERT: Infused with Garlic & Rosemary, Rustic Bread & Fig Jam £18.50 (V)
TRADITIONAL: Honey Roasted Ham, Chicken Liver Pate, Stilton, Cheddar, Apple, Branston Pickle, Pickled Onion, Salad & Rustic Bread £20.75
FISH PLATTER: Chilli & Lime King Prawns, Calamari, Honey & Sriracha Glazed Salmon, Smoked Haddock and Prawn Fishcake. Served with Marie Rose Sauce and Rustic Bread £21.50
VEGETARIAN ANTIPASTO: Spiced Garlic Hummus, Warm Butternut Squash, Roasted Vine Tomatoes, Chilli Marinated Feta Olives, Roasted Beetroot & Warm Flat Bread £20.25 (v)

(Gluten Free Bread Available upon Request)

To Follow

Pan Fried Calves Liver Served with Creamed Mashed Potato, Wilted Kale, Smoked Bacon & a Caramelised Onion Gravy £24.75 (gf)
 Slow Cooked Pork Belly on a Bubble & Squeak Cake Served with an Apple Cider Jus £23.95 (g/f)
 Gnocchi, Butternut Squash Puree, Wilted Greens & Topped with a Crispy Sage and Pepita Seeds £19.25 (vegan)
 Pan Roasted Chicken Supreme with Truffled Hasselback Potatoes and a Roasted Chestnut & Creamy Leek Sauce £23.50 (gf)
 Sautéed Red Onion, Mushroom, Spinach & Asparagus served in a Puff Pastry Case with a Poached Egg & Hollandaise Sauce £19.25 (v)
 Smoked Haddock Served on Mashed Potatoes & Green Beans Topped with Hollandaise & Poached Egg £22.75 (gf)
 Pan Fried Salmon Steak on a Creamy King Prawn & Caper Risotto £22.75 (gf)
 Braised Beef Brisket with Chive Mashed Potato Honey and Thyme Glazed Carrots & a Rich Tomato and Red Wine Jus £23.95 (gf)
 Home-Made Steak, Ale & Mushroom Pie, Carrot, Peas & Chips £20.25
 Local Venison Steak with Fondant Potatoes, Savoy Cabbage & Bacon with a creamed Wild Mushroom Sauce £25.25 (gf)
 Farmers Sausages, Mashed Potatoes, Peas, Caramelised Onion Gravy £19.95
 Honey & Mustard Roasted Ham, Fried Eggs, Peas, Chips £18.75 (gf)

Add Ons

Chips, Sweet Potato Wedges, Mixed Leaf Salad, Seasonal Vegetables
£4.50

10% Discretionary Service charge will be added to all bills.