

# Restaurant Menu



*\* Can be prepared as Gluten Free*

## Appetisers

Marinated Greek Olives 'gf, v'	£1.95
Portion of Homemade Bread, Garlic & Plain Butter 'v'	£1.50
Add Olive Oil & Balsamic Dip 'gf, v'	£0.30
*Chefs Homemade Soup of the Day, served with Homemade Fresh Bread	£5.25
Ham & black pudding croquette, homemade Piccalilli, Caramelised Walnuts & Pear Salad 'contains nuts'	£6.95
Filo Wrapped Brie studded with Rosemary & Garlic served with a Cranberry & Orange Chutney 'v'	£6.75
Wild mushroom, Chestnut, Garlic & Thyme Pithivier with Parsnip Crisps 'v contains nuts'	£6.50
Warm Smoked Salmon & Leek Tart served with a watercress salad & a Citrus Dressing	£7.25
Tempura King Prawns with a Sweet Chili & Coriander Sauce	£7.25

## Main Course

Slow Roasted Pork Belly with a Fondant Potato, Savoy Cabbage & a Pancetta Cream Sauce 'gf'	£15.50
Roasted Root Vegetable Tarte Tatin, Rocket, Parmesan & Truffle Oil Salad, Sauteed Onions & Potatoes served with a Basil Pesto 'v contains nuts'	£10.25
Beef Bourguignon served with Steamed Aromatic Rice	£13.95
Curry & Coriander Battered Hake Supreme with Hand Cut Chips, Salad & a Mango Chutney	£13.95
Roasted Chicken Supreme with Black Pudding, Mashed Potato, Tenderstem Broccoli & a Wild Mushroom Cream Sauce	£12.95
Pan Fried Salmon Supreme, served with Crushed New Potatoes, Kale & a Mussel & Lemongrass Sauce 'gf'	£14.95
Homemade Burger of the Day – (See specials board) with Pickles, Toasted Brioche Bun, Fries, Salad & Coleslaw	£10.75

## Side Orders

Panache of Vegetables £2.00, Fries £2.00 Hand Cut Chips £2.50 (add Cheese £0.50), Portion of Potatoes £1.50  
House Salad £1.50 (All the above side orders are 'gf, v')

Garlic Bread £1.75 'v', Portion of Homemade Bread & Butter £1.50, Beer Battered Onion Rings 'v' £1.75

## Desserts

White Chocolate & Cranberry Bread & Butter Pudding with a Honeycomb Ice Cream 'v'	£5.75
Dark Cherry Pavlova with a Pistachio Brittle 'gf, contains nuts'	£5.25
Dark Chocolate & Chestnut Terrine with Cointreau Chantilly Cream & Confit Clementine 'v'	£5.25
Glazed Lemon Tart, Macerated Raspberries & Clotted Cream	£5.50
*Clementine & Rosemary Creme Brulee served with a Cinnamon Shortbread Biscuit 'v'	£5.75
Selection of Ice Creams 'gf, v'	£4.50
*Cheeseboard – Mature Cheddar, Brie, Stilton Celery, Grapes, Fig Chutney & Water Biscuits 'v'	£6.50