

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	£5.50
Goats Cheese & Truffle Mousse, served with Fig Chutney & Honey Roasted Walnuts 'gf, v' (contains nuts)	£6.75
*Baked Brie served with Cheese & Garlic Straws & a Tomato Jam 'v'	£6.95
*Beetroot & Gin Cured Salmon served with Buttered Granary Bread, Baby Capers, Mixed Leaf Salad & a Horseradish Mayonnaise	£7.25
Fried Devilled Sardines served with a Gribiche Sauce & a Coriander & Chilli salad	£6.50
*Chicken Liver & Wild Mushroom Parfait served with an Apple & Onion Chutney & Toasted Bread	£6.25

Main Course

Slow Roasted Pork Belly, served with Bacon & Onion Choucroute, Fondant Potato & a Sherry Jus	£15.95
*Sautéed Lambs Liver & Potatoes, with Caramelised Baby Onions, Bacon & Wild Mushrooms on a Garlic & Thyme Crute finished with Masala & Lambs Lettuce	£11.95
Baked Salmon Supreme with Roasted Balsamic Beets, Carrot & Fennel Lyonnaise & a Lemon Dill Oil 'gf'	£13.50
Lemon & Thyme Roasted Chicken Supreme on Garlic Crushed Potatoes, Buttered Green Beans served with a Caramelized Shallot Puree 'gf'	£11.95
Pan Fried Hake with Tarragon Buttered New Potatoes, Sautéed Kale & a Lemon, Saffron & Mussel Sauce 'gf'	£14.95
Portobello Mushroom Kiev's filled with Garlic Bechamel served with Tenderstem Broccoli and Dauphinoise Potato 'v'	£10.95
Homemade Burger of the Day – (See specials board) with Pickles, Toasted Brioche Bun, Fries, Salad & Coleslaw	£10.75

Side Orders

Panache of Vegetables £2.25, 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') Buttered Peas £1.25, Homemade Coleslaw £1.50
Garlic Bread £1.75 'v', Portion of Homemade Bread & Butter £1.50, Beer Battered Onion Rings 'v' £1.75

Desserts

Warm Apple, Fig & Rosemary Crumble served with Vanilla Ice Cream 'v'	£5.50
*Buttermilk Panna Cotta, served with Caramel Maple Syrup & a Shortbread Biscuit	£5.50
Warm Double Chocolate Brownie with Dark Cherry Compote & Crushed Pistachios 'v' (contains nuts)	£5.75
Peach Melba Tart, served with Macerated Raspberries, Almond Cream & Raspberry Coulis 'v'	£5.50
Selection of Ice Creams 'gf, v'	£4.50
*Cheeseboard – Mature Cheddar, Brie, Stilton Celery, Grapes, Fig Chutney & Water Biscuits 'v'	£7.75