

Evening Menu

Starters

Home-made Soup of the day with fresh local bread (gf) £5

Creamy Garlic Mushroom Gratin (gf/ve) £6.50

Mozzarella, Basil & Sun Blushed Tomato Flat Bread (v) £6

Pressed Honey Roasted Ham Hock Terrine, homemade piccalilli and brown toast (gf) £6.50

Handmade Crab Cakes: with hollandaise and roasted vine tomatoes (gf) £8.50

Smoked Salmon, Cream Cheese and prawns on a toasted English muffin,
Marie-Rose sauce £7

Tandoori Style Chicken Skewers: Coriander & Lime Dip (gf) £7.00

Classics

Home-cooked honey roasted Gammon ham, double egg, salad and chips (gf) £10

Authentic Beef Lasagne, Mixed salad and garlic bread £11

Traditional Pie of the day served with your choice of potatoes, vegetables and
real gravy £11

Beer battered Cod, chips, peas and our tartare sauce. Small: £8.50 | Large £12

Thai Style Chicken Curry with Basmati rice, mango chutney and poppadum's. (gf) £12

Burgers

Served in a lightly toasted brioche roll with lettuce & sliced tomato, and served with
slaw and chips

2 x 4oz Beef Pattie £10.50

Porkie Pig: Handmade pork patty with apple sauce and crackling £11

Garlic & Herb Chicken breast with garlic mayonnaise £10

**Add cheese £0.75 | Add Bacon £1.00 | Add Bacon & Cheese £1.50 | Black Pudding £1 | Stilton £1
Fried Egg £1**

Grilled Halloumi cheese, roasted vine tomatoes, onion chutney and balsamic dressing £10.00

Vegetarian/Vegan

Warm Goats Cheese Tart: with red pepper, onion and spinach and served with
sautéed potatoes and dressed mixed salad (v) £12

Sautéed Leek, Potato and Blue Cheese in a short crust pastry case, topped with puff pastry.
Served with vegetarian gravy and fresh seasonal vegetables (v) £10.50

Thai inspired Green Vegetable Curry: Steamed rice, mango chutney
and poppadum's (ve) £11

Butternut, Mushroom & Tomato Cannelloni with dressed salad and
our garlic flat bread (v) £11

v - denotes suitable for vegetarians.

ve - denotes can be made suitable for vegans - please ask. gf - this dish can be made gluten free - please advise us upon ordering.

Full allergen information is available for all our dishes - please ask.

All dishes are subject to availability.



Grill

10oz Ribeye £21.50

8oz Rump £16.50

8oz Sirloin £18.50

The above are served with our chips, roasted vine tomatoes,
button mushrooms and salad (gf)

Add a sauce: Peppercorn, Blue cheese, white wine and mushroom, curry sauce £2.50

Chef Recommends

Pan Roasted Haddock Loin: with spinach and potato terrine and Provençale sauce (gf) £17

Pan-Fried Duck Breast: caramelised root vegetables and orange & stem ginger sauce (gf) £18

Slow Braised Lamb Shank: dauphinoise potatoes, braised red cabbage, red wine and mint
sauce £18

Garlic & Herb Chicken Breast: creamed potatoes, green vegetables and a classic chasseur
sauce (gf) £14

Side Orders

Chips £3.00

Cheesy Chips £3.50

Dressed Mixed Salad £3.50

Onion Rings £3.00

Pizza Dough Garlic Bread £3.25

Pizza Dough Cheesy Garlic Bread £3.75

Side of Seasonal Vegetables £3.50

A Fried Egg £1

Side Buttered New Potatoes £2.50

Desserts

Sticky Toffee Pudding with honeycomb shards
and honeycomb ice cream £6.00

Blackcurrant and Apple Crumble with double
cream custard or vanilla ice-cream (gf) £6.00

Handmade Chocolate & Orange
Torte (gf) £6.00

Lemon Panna Cotta Tart with
Raspberry Sorbet £6.00

Chef's Cheesecake of The Day (gf) £5.50

Selection of Ice-cream & sorbet

1 scoop £2.50 | 2 scoop £3.75 | 3 scoop £5.00

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