

TO BEGIN

Leek & potato soup, crusty bread	£5.95
Duck liver parfait, red onion chutney, rustic bread	£6.55
Smoked salmon & prawn cocktail, buttered brown bread	£7.55
Pear & celeriac slaw, beetroot, stilton & mustard dressing, baby gem lettuce	£6.50
Tempura battered chicken fillets, sweet chilli sauce	£6.75
Warm scotch egg, mustard mayo & pickled vegetables	£6.50

MAINS

Roast topside of beef, horseradish cream	£13.95
Roast belly of pork, sage & onion stuffing, Bramley apple sauce	£13.55
Slow roasted shoulder of lamb, mint sauce	£14.55
Roasted chicken breast, mushroom & red wine sauce	£13.95

Above served with Yorkshire pudding, honey roasted parsnips, root vegetable gratin, cauliflower cheese, duck fat roast potatoes, seasonal vegetables, red wine jus

Pan fried seabass, coconut & ginger sauce, curried crushed new pots, chilli pak choi	£15.95
Wild mushroom galette, sweet potato puree, green beans, roast balsamic onions	£11.25
Faggots, creamy mash, pea puree, field mushrooms & onion gravy	£12.55
Fish & chips, beer battered cod, gourmet chips, garden peas, tartare sauce	£12.55
10oz gammon steak, gourmet chips, pineapple, fried egg	£13.95

HOMEMADE PUDDINGS

Lemon posset, shortbread biscuit	£6.25
Date & toffee pudding, caramelised banana & honeycomb ice cream	£6.55
Brownie, chocolate sauce & clotted cream	£6.55
Summer berry pudding, vanilla ice cream	£6.25
3 scoops of parlour ice cream, see today's choice of flavours	£5.00
Selection of three British cheese, chutney, biscuits	£7.95

Roast beef served pink unless otherwise stated
Please notify us of your specific dietary requirements