

MENU

- ◆ Marinated olives (GF), rustic bread and balsamic & oil dip **V 3.50**
- ◆ Chicken liver pate with chutney and granary toast **GF 5.30**
- ◆ Tomato soup (GF) with granary bread **V 4.00**
- ◆ Worcestershire Rare Tit Bit **5.30**

- ◆ Plate-size Gammon steak with fried free range egg & chips **GF 9.50**
- ◆ 8 oz, 28-day matured Herefordshire rib-eye steak with grilled tomato & mushroom **GF 16.50**
- ◆ Pork loin with wholegrain mustard sauce **11.00**
- ◆ Deep fried beer-battered cod with chips, tartar sauce and crushed minted peas **9.95**
- ◆ Grilled polenta with melted Stilton, walnuts, English pear and rocket salad with a walnut & Balsamic dressing **V 8.85**
- ◆ Steak & ale pie with shortcrust pastry **12.50**
- ◆ Chicken breast with tarragon white wine cream sauce **GF 11.50**

(Main courses, where appropriate, come with vegetables and new potatoes or chips)

Sides Bowl of chips 2.50 Mixed salad 2.50

- ◆ Vanilla ice cream with cigar wafer **3.50**
- ◆ Sticky toffee pudding & custard **4.00**
- ◆ Hot apple crumble & custard **4.00**
- ◆ Cointreau & orange pancakes (GF option) with scoop of ice cream **5.50**
- ◆ Plate of British cheeses, celery, grapes, chutney & biscuits **7.00**
- ◆ Cafetiere coffee **2.20** or our new, speciality coffees made with daily ground, 100% Arabica coffee **2.50**
- ◆ Traditional tea **1.80**

The above menu is subject to availability.

Allergens: please ask for details if you suffer from any specific allergens.

At busy times, your meal might take longer to serve. We will serve you as quickly as possible.