

### **Nibbles - £4.00 each**

olives GF (V)

garlic bread (V)

popcorn cockles

mixed harissa nuts (V)

(V) hummus & pitta bread

GF (V) balsamic onions

(V) tortillas and guacamole

pork scratchings

### **Starters**

soup of the day, homemade bread	GF (V)	£5.00
fried fontina cheese, crispy autumn salad, plum compote	(V)	£6.00
pan roasted pigeon breast, rocket, raspberry and pinenut salad, blackberry dressing	GF	£6.50
deep fried curried cod cheeks, cucumber raita, pea shoots, curried oil		£6.50
pressed ham, lambs lettuce, cornichons, toasted sourdough, english mustard dressing	GF	£6.00
gin smoked salmon, buttermilk pancakes, cream cheese, crispy capers		£6.50
moules mariniere, homemade bread		£6.00

### **Lighter options**

vegetarian short-crust pastry tart of the day, house salad, new potatoes		£8.50
smoked salmon and chive omelette, salad, fries		£9.00
fish pie, cheesy mash, fine beans	GF (V)	£10.00
scotch hen's egg, caramelised red onion, watercress, triple cooked chips		£9.00
roasted red pepper, avocado & halloumi burger, tomato, baby gem, gherkin, toasted brioche bun, coleslaw, fries	(V)	£10.00
8oz rump steak beef burger, cheddar, smoked bacon, toasted brioche bun, baby gem, tomato, gherkin, coleslaw, fries		£12.00

## Mains

braised venison & pancetta puff pastry pie, buttered greens, new potatoes (please allow 20 minutes cooking time)		£15.00
pan fried calves liver & bacon, mashed potatoes, crispy onions, curly kale, port jus	GF	£16.50
slow cooked shoulder of lamb, honey roasted carrots & parsnips, red wine jus, dauphinoise potatoes	GF	£16.00
char grilled pork cutlet, roasted butternut squash puree, wilted spinach, apple sauce, cider jus, hassleback potatoes	GF	£14.00
aubergine, tomato, mozzarella & basil schnitzel, watercress, roasted tomato sauce, triple cooked chips	(V)	£13.00
roasted pumpkin, basil, walnut, red onion & feta rigatoni, salad	(V)	£12.00
traditional beer battered fish, triple cooked chips, tartare sauce, garden peas	small- large-	£8.50 £13.00
hot seafood platter: ½ crispy fried soft shell crab, garlic king prawns, whitebait, haddock goujons, tartare sauce, triple cooked chips		£16.00
moules mariniere, shoestring fries	starter- main-	£6.00 £11.00

### Chargrill

*All steaks served with flat mushroom, grilled tomato, garlic butter & fries GF*

#### Fillet - 8oz

*Very lean & tender, low fat content Recommended – rare/medium rare*

£26.00

#### Sirloin - 8oz

*Lean with good marbling, strong flavour, firmer texture than fillet Recommended – medium rare*

£20.00

#### Rib eye – 8oz

*well marbled with good flavour, nice and tender, Recommended rare-medium/medium*

£22.00

### Sides

- £3.00 -

shoestring fries	House salad	fresh vegetables
triple cooked chips	coleslaw	green beans

We cannot guarantee that dishes do not contain nuts or bones, if you do have a specific dietary requirement please ask

**GF dishes can be cooked gluten free, please inform us when ordering**