

Nibbles

£4 each

olives & bread GF (V)
garlic bread (V)
stuffed peppers
mixed harissa nuts (V)

hummus & pitta bread (V)
balsamic onions GF (V)
tortillas & guacamole (V)
crispy whitebait

Starters

soup of the day, homemade bread	GF (V)	£5.00
pan fried king prawns in lemon, chilli & garlic, ciabatta toast, rocket	GF	£7.00
deep fried brie, plum chutney, dressed leaves	(V)	£6.50
parma ham, melon, parmesan, pomegranate & rocket salad	GF	£6.50
deviled lamb kidneys, toasted brioche, watercress	GF	£6.50
smoked salmon, roasted beetroot, crème fraiche, capers, peashoots	GF	£6.50

Mains

chicken kiev, roasted tomato sauce, watercress, thick cut chips		£14.00
roasted duck breast, potato rosti, wilted spinach, cranberry jus	GF	£16.00
confit pork belly, braised red cabbage, cider jus, apple sauce, new potatoes	GF	£16.00
slow cooked neck of lamb, roasted garlic mash, curly kale, red currant jus	GF	£17.00
thai green curry, baby corn, fine green beans, spinach, steamed rice, side salad	(VG)	£13.00
braised lentil & tomato moussaka, garlic bread, side salad	(V)	£12.00
traditional beer battered fish, triple cooked chips, tartare sauce, garden peas	small- large-	£9.00 £13.00
hot seafood platter: ½ crispy fried soft shell crab, garlic king prawns, whitebait, haddock goujons, tartare sauce, fries		£16.00

Chargrill

8oz rump steak burger, <i>smoked bacon, cheddar, baby gem, tomato, gherkin, toasted brioche bun, coleslaw, fries</i>	£12.00
cumin spiced butter bean burger, (V) <i>baby gem, tomato, gherkin, toasted brioche bun, coleslaw, fries</i>	£10.00
char grilled gammon steak, GF <i>fried free range hens eggs, watercress, triple cooked chips</i>	small- £8.00 large- £12.00
sirloin steak - 8oz GF <i>lean with good marbling, strong flavour, firmer texture than fillet- recommended medium-rare</i>	£17.00
rib eye steak- 8oz GF <i>well marbled with good flavour, nice and tender- recommended medium-rare/medium</i>	£18.50
fillet steak - 8oz GF <i>very lean & tender, low fat content- recommended rare/medium-rare</i>	£24.00

all steaks served with flat mushroom, grilled tomato, garlic butter & fries

Lighter Options

vegetarian short-crust pastry tart of the day, house salad, new potatoes (V)	£9.00
<i>Green Room ploughmans</i> ; dingley dell ham, brie, stuffed peppers, balsamic onions, branston pickle, house salad, homemade bread	£8.00
scotch hen's egg, caramelised red onion, watercress, triple cooked chips	£9.00
smoked mackerel fillet, celeriac remoulade, watercress, toasted ciabatta, fries	£10.00
sunblushed tomato, goats cheese, fine green beans & toasted walnut salad (V)	£8.00
pan fried halloumi, pomegranate, toasted pinenut & orange salad (V)	£8.00

Sides

- £3.00 -

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

**GF dishes can be cooked gluten free, please inform us when ordering
dishes marked (V) - vegetarian, (VG) - Vegan**

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