

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)
 mini prawn cocktail GF

Starters

soup of the day, homemade bread	GF (V)	£5.00
asparagus, poached egg, hollandaise sauce, parmesan shavings	GF	£6.50
smoked chicken, baby gem, crispy bacon, lemon mayonnaise dressing	GF	£6.50
potted duck liver pate, toasted home made bread, caramelised red onion	GF	£6.50
crispy fried squid, rocket, smoked chilli jam		£6.75
prawns, avocado, radish, spring onion, watercress, samphire	GF	£6.75
steamed shetland mussels, white wine, garlic & cream sauce, homemade bread	GF	£6.50

Mains

pan roasted chicken supreme, chorizo, cherry tomato, butter bean & basil ragu, watercress, triple cooked chips	GF	£15.00
roasted duck breast, pak choi, honey, chilli & soy dressing, new potatoes	GF	£16.00
duo of pork: slow cooked pork cheek, confit pork belly, cavolo nero hassleback potatoes, red wine jus, fried sage		£16.50
slow cooked BBQ beef brisket, fried baby corn, BBQ sauce, coleslaw, triple cooked chips	GF	£16.50
steamed shetland mussels, white wine, garlic & cream sauce, chives, side salad, shoes tring fries	GF	£12.00
traditional beer battered fish, triple cooked chips, tartare sauce, garden peas		small- £9.00 large- £13.00
roasted courgette, tenderstem broccoli & wild garlic orecchiette, pesto, side salad		£13.00
crispy fried sage polenta, mediterranean vegetables, tomato sauce, olive tapenade, side salad	(VG) GF	£12.00

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
rump steak - 10oz GF <i>very lean & tender, low fat content, firm texture and full of flavour- recommended medium</i>	£16.00
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; dingley dell ham, brie, stuffed peppers, balsamic onions, branston pickle, house salad & homemade bread</i>	£8.00
scotch hen's egg, caramelised red onion, watercress, triple cooked chips	£9.00
salmon and prawn fishcake, wilted spinach, hollandaise sauce, triple cooked chips	£10.00
sunblushed tomato, feta cheese, olives & red pepper salad	(V) £8.00
tenderstem broccoli, baby spinach, toasted pinenuts, red onion & pickled beetroot salad	(VG) £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