

Nibbles

£4 each

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

hummus & pitta bread (V)
fried chilli corn (V)
tortillas & guacamole (V)
mini prawn cocktail GF

Starters

soup of the day, homemade bread	(V) GF	£5.00
crispy fried salt & pepper squid, dressed rocket, sweet chilli sauce		£6.50
deep fried brie, plum chutney, dressed rocket	(V)	£6.50
prawn, crayfish & avocado cocktail, baby gem, smoked paprika	GF/DF	£7.00
pan fried chicken livers, raspberries, toasted pinenuts, mixed baby leaves	GF	£6.50
pork rilette, caramelised red onion, watercress, toasted ciabatta	GF	£7.00

Mains

slow cooked beef & smoked bacon puff pastry pie, new potatoes, fine green beans, red wine jus <i>(20 mins cooking time)</i>		£16.00
pan roasted duck breast, curly kale, hassleback potatoes, cranberry jus	DF/GF	£17.00
confit pigs cheek, creamed potatoes, baby onions, cavolo nero, red wine jus, crispy sage	GF	£17.00
pan roasted chicken supreme, creamed leeks, watercress, crispy parma ham, thick cut chips	GF	£16.00
traditional beer battered fish, triple cooked chips, tartare sauce, garden peas		small- £9.00 large- £13.00
braised lentil & aubergine moussaka, house salad, garlic bread,	(V)	£14.00
deep fried courgette & baby corn fritters, wilted spinach, tomato & basil sauce, thick cut chips	(V)	£14.00

Chargrill

8oz rump steak burger <i>smoked bacon, cheddar, baby gem, tomato, gherkin, toasted brioche bun, coleslaw, fries</i>	£12.00
baked flat field mushroom & mozzarella burger (V) <i>tomato, baby gem, toasted brioche bun, gherkin, shoestring 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 & shoestring 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
smoked haddock & prawn fishcake, wilted spinach, shoe string fries	GF	£11.00
cherry tomato, artichoke, feta cheese & mixed baby leaf salad	(V) GF	£8.00
fine green beans, kale, cous cous, pinenut & rocket salad	(V)GF/DF	£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

