

## Starters

soup of the day, sourdough bread & butter (V)(Vegan)GF	£6.00
venison, orange & juniper terrine, sourdough toast, tangy prune chutney	£9.50
baked camebert to share, studded with garlic & herbs, toasted ciabatta, house chutney	£12.00
king prawns, creamed thyme sauce, chopped spinach, pancetta	£9.00
baked portobello mushroom stuffed with roasted pepper relish, topped with goats cheese, balsamic dressed rocket, maple roasted walnuts (V)(VG)GF	£8.50

## Mains

maple & mustard glazed chicken leg, carrot puree, roast suede, herb croquette GF	£15.00
traditional beer battered fish & chips, tatare sauce, pea puree GF	£15.00
market fish of the day: lemon & caper butter, samphire, new potatoes GF	£18.00
sweet potato, spinach & chick pea curry, poppadom (V) GF	£15.00
monkfish cheeks, spinach, chorizo, tomato & garlic sauce, baby potato GF	£18.00
vegetarian short crust tart of the day, house salad, new potatoes (V)	£10.00
slow cooked shoulder of lamb casserole, root vegetables, red wine, herb dumplings	£18.00
chicken , mushroom & tarragon puff pastry pie, creamy mash, fine green beans & chicken jus ( <i>please allow 20 minutes cooking time</i> )	£17.00
scotch egg, red onion chutney, triple cooked chips	£10.00
beef burger, caramelised red onion chutney, lettuce, tomato, bacon, cheese, shoestring fries	£16.00

**Steaks** GF –all steaks served with field mushroom, grilled tomato, fries & garlic butter, add peppercorn sauce for an additional £1.50

8oz ribeye £26.00

8oz filet £36.00

10 oz rump £24.00

dishes marked with GF/DF can be done gluten free/dairy free, please inform us when ordering  
we cannot guarantee that dishes do not contain nuts or bones, if you do have specific dietary requirements

