

From 6pm

EVENING MENU

To 9.30pm

A La Carte Menu

(v) Fried Fresh Courgette Fritters

Sweet Chilli Pickle & Salad - 6.25

Smoked Trout & Horseradish Mousse

Melba Toast

Smoked Duck Breast Salad

Balsamic Syrup - 6.50

Grilled Sea Bass Fillet,

Braised Puy Lentil, Spinach & Red Pepper Cassoulet
& Salad – 15.00

(v) Root Vegetable Gougère

New Potatoes & Salad – 10.25

Roast Chicken Breast

Roast Potatoes, Vegetables
& White Wine Cream Sauce – 14.00

Roasted Pork Chop

Roasted New Potatoes, Vegetables
& Red Wine Jus – 15.00

Steaks & Burgers

Griddled Beef Burger in a Bun

Smoked Streaky Bacon, Cheddar,
Chips & Salad -11.75

Griddled 'Bulmer Fox' Burger

Tomato Sauce, Chips & Garlic butter (no bun!) -11.00

Griddled 10oz Rump Steak

Garlic Butter, Onion Rings, Chips,
Tomatoes & Mushrooms -19.50

Griddled Rump Steak Sandwich

In a Baguette with Fried Onions,
Dijon Mayonnaise & Chips -11.50

Marinated Olives - 3.00,

Spiced Almonds – 3.00,

Fairfield's Farm Crisps – 1.20,

Garlic Bread – 3.00

Today's Set Menu

Main Course Only – 11.00

2-Course – 15.00, 3-Course – 19.00

Ham Hock Terrine

Green Tomato Chutney

(v) Root Vegetable Soup

Deep Fried Whitebait

Lemon Mayonnaise

Beef & Mushroom Stroganoff Casserole

Made with White Wine, Capers & Cream.
Basmati Rice & Vegetables

(v) Spiced Sweet Potato & Pepper Gratin

Parmesan Crumb Topping & Salad

Grilled Fresh Cod Fillet

With a Herb Crumb, Butter Sauce
New Potatoes & Vegetables

Any Pudding from the Menu

Please Check the Blackboards for Today's Specials

Puddings @ 5.50

(T) Rich Chocolate Brownie
Chocolate Sauce & Vanilla Ice cream

(T) Sticky Toffee Pudding
Toffee Sauce & Vanilla Ice cream

Apple Tart Tatin
Vanilla Ice Cream

Sherry & Berry Trifle

Rich Chocolate Torte
Fresh Raspberries & Coulis

(T) Vanilla Crème Brulée

1, 2 or 3-Scoops From:-
Vanilla, Coffee, Raspberries &
Cream, Chocolate or
Honeycomb Ice creams.

or
Raspberry, Blackcurrant,
Mango & Lemon Sorbets

(T) = Taster Pudding @ 2.00

Cheeseboard @ 8.00

**Chaource, Blue D'Affinois,
Gorgonzola & Aged Iberico**
Served with apple & pear chutney

Please feel free to mix and match
between menus – we really don't mind!
OR just stick to the set menu only for set
menu prices.

*If you have any allergies
or special dietary
requests, please inform a
member of staff*