

From 6pm

EVENING MENU

To 9.30pm

A La Carte Menu

Deep Fried Parmesan Polenta

Grilled Goats Cheese &
Balsamic Tomato Salad - 6.25

Crayfish & Avocado Cocktail – 7.00

Pan-Fried Chicken Liver Salad

Bacon, Croutons & Balsamic Syrup- 6.50

Pan-Fried Sea Bream Fillet

Roasted New Potatoes, Mediterranean Vegetables
& Sauce Vierge – 15.00

(v) Baked Halloumi, Pepper & Red Onion Lasagne

Mixed Salad– 10.25

Roast Chicken Breast,

Roast New Potatoes, Vegetables
& White Wine Cream Sauce – 14.00

Roast Duck Breast,

Bubble & Squeak, 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

Slow Roasted Pork Belly

Picked Red Cabbage

(v) Cream of Mushroom & Tarragon Soup

Trout & Anchovy Terrine

Herb Yoghurt & Salad

Greek Lamb Casserole

Cooked in Red Wine with
Tomatoes & Olives
Roasted New Potatoes & Vegetables

(v) Baked Stilton, Walnut & Celery Strudel

Chicory & Pear Salad, Mustard Cream
Sauce & New Potatoes

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

Spiced Pumpkin Pie
Toffee Ice Cream

Orange & Vanilla Cheesecake
White Chocolate Ice Cream
Chocolate Sauce

(T) Vanilla Crème Brulée

1, 2 or 3-Scoops From:-
Vanilla, Coffee, Chocolate,
Strawberry, Banana or
Honeycomb Ice creams.
Raspberry, Blackcurrant,
Mango & Lemon Sorbets

(T) = Taster Pudding @ 2.00

Cheeseboard @ 8.00

Chaource, Blue D'Affinois,
Keen's Mature Cheddar & Pecorino
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*