

From 6pm

EVENING MENU

To 9.30pm

A La Carte

Moules Marinières

Shallots, Tarragon & Cream - £6.50/13.00

(v) Stilton Beignets

Pear Chutney - 6.00

Griddled Pigeon Breast Salad

Bacon, Croutons & Balsamic Syrup - 6.50

Confit Duck & Black Pudding Salad

Grain Mustard Dressing - 6.50

Pan Fried Whole Witch Sole

Fennel, Lemon & Caper Salad &
Roasted New Potatoes - 12.00

(v) Baked Mushroom & Celeriac Wellington

Stilton & Leek cream Sauce,
New Potatoes & Vegetables- 9.75

Roast Chicken Breast

Roast Potatoes, Vegetables
& White Wine Cream Sauce – 12.00

Bacon Wrapped Breast & Confit Leg of Pheasant

Haricot Bean & Smoked Bacon Cassoulet – 13.00

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 -17.50

Griddled Rump Steak Sandwich

In a Baguette with Fried Onions & Chips -10.50

Marinated Spanish Olives - 3.00,

Spiced Almonds – 3.00,

Fairfield's Farm Crisps – 1.20,

Today's Set Menu

Main Course Only – 11.00

2-Course – 15.00,

3-Course – 19.00

Ham Hock Terrine

Pickled Cucumber & Capers

(v) Cream of Spinach Soup

Smoked Mackerel Pate

Horseradish Cream & Melba Toast

Beef, Ale & Mushroom Casserole

Red Cabbage, Vegetables
& Roast Potatoes

(v) Chickpea & Coriander Falafels

Tomato Relish, Chips & Salad

Grilled Fresh Cod fillet

Herb Crumb Topping, New Potatoes,
Vegetables & Butter Sauce

Any Pudding from the Menu

Please Check the Blackboards for This Evenings Specials

Puddings @ 5.50

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

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

Pear & Almond Tart

Fresh Cream

Individual Orange & Ginger Sponge

Crème Fraiche

(T) Crème Brulée

3-Scoops From:-

Vanilla, Chocolate, Coffee,
Honeycomb, 'Raspberries & Cream' or
'Rum & Raisin'.
Mango, Raspberry
or Lemon Sorbet

(T) = Taster Pudding @ 2.00

Cheeseboard @ 8.00

Camembert,
Organic Cropwell Blue Stilton
Caved aged Farmhouse Cheddar
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*