

From 6pm

EVENING MENU

To 9.30pm

A La Carte

Dijon Mustard & Dill Gravadlax

Crispy Capers & Salad – 6.50

(v) Grilled Asparagus

Hollandaise Sauce - 6.00

Smoked Mackerel Fillet

Pickled Apple, Fennel Salad & Orange & Fennel Bread - 6.50

Pan Fried Pigeon Breast

Bacon Jam, Croutons & Salad- 6.50

Pan-Fried Seabass Fillet

Spiced Courgette Fritters, Salad & Honey Dressing – 14.50

(v) Mushroom & Stilton Tartlet

Herb Crumb, New Potatoes, Chive oil & Salad – 9.75

Roast Chicken Breast

Roast Potatoes, Vegetables & White Wine Cream Sauce – 12.00

Roast Pork Tenderloin

Mashed Potatoes, Vegetables & Asparag Cream Sauce – 14.50

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, Dijon Mayonnaise & 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

Slow Roast Pork Belly

Homemade Piccalilli

(v) Cauliflower & Black Truffle Soup

Deep-Fried Cajun Spiced Squid

Lemon Mayonnaise

Rich Daube of Beef Casserole

Cooked in Red Wine with Bacon Served With Mashed Potatoes & Vegetables

(v) Cheddar & Leek Gougère

New Potatoes & Salad

Grilled Fresh Cod Fillet

Herb Crumb, Vegetables, New Potatoes & Butter Sauce

Any Pudding from the Men

**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

Lemon Sponge Cake

Lemon Syrup & Ice cream

Toasted Almond, Honey & Vanilla Parfait

Almond Brittle

(T) Crème Brulée

3-Scoops From:-

Vanilla, Chocolate, Coffee, Honeycomb or 'Raspberries & Cream' ice creams. Champagne, Raspberry or Lemon Sorbet

(T) = Taster Pudding @ 2.00

Cheeseboard @ 8.00

Camembert,
Organic Cropwell Blue Stilton
Cornwall Mature 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

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