

From 12pm

LUNCH MENU

To 3pm

A La Carte Menu

Grilled Stilton Rarebit

Apple & Prune Compote - 6.25

Crayfish & Avocado Cocktail – 7.00

Grilled Mint & Honey Lamb Brochette

Cucumber & Tomato Salad- 7.00

Pan-Fried Sea Bream Fillet

Roasted New Potatoes & Mediterranean Vegetables
Sauce Vierge – 15.00

(v) Baked Feta, Red Onion & Spinach En Crouete

Pepper Coulis, Salad & New Potatoes – 10.25

Roast Chicken Breast,

Cajun Spiced New Potatoes, Vegetables
& White Wine Cream Sauce – 14.00

Roasted Breast of Guinea Fowl

Red Cabbage, Roast Potatoes,
Vegetables & Red Wine Jus – 16.00

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

Confit Cajun Chicken

Mango Salad

(v) Tomato & Pepper Soup

Deep-Fried Salt & Pepper Squid

Lemon Mayonnaise

Rich Daube of Beef Casserole

Cooked in Red Wine with
Mushrooms & Bacon. Rosemary
Roasted New Potatoes & Vegetables

(v) Sun-Dried Tomato Arancini

Tomato sauce, Salad &
Sweet Potato Chips

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

Individual lemon Posset

Vanilla Shortbread

(T) Vanilla Crème Brulée

1, 2 or 3-Scoops From:-
Vanilla, Coffee, Chocolate,
Strawberry 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*