

From 12pm

LUNCH MENU

To 3pm

A La Carte

(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

Confit Duck Leg
Roast Potatoes, Vegetables,
Red Cabbage & Red Wine Jus – 14.00

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,
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) Cream of Cauliflower
& Black Truffle Soup**

Deep-Fried Whitebait
Lemon Mayonnaise

Rich Daube of Beef Casserole
Cooked in Red Wine with Bacon &
Mushrooms. 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 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

Lemon Sponge Cake
Lemon Syrup & Ice cream

**Toasted Almond, Honey
& Vanilla Parfait**
Almond Brittle

(T) Crème Brulée

3-Scoops From:-
Vanilla, Chocolate,
Coffee, 'Rum & Raisin', Caramel or
'Raspberries & Cream' ice creams.
Mango, Raspberry
or Lemon Sorbet

(T) = Taster Pudding @ 2.00

Cheeseboard @ 8.00

Unpasteurised Camembert,
Montgomery Mature Cheddar
Bavarian Montagnola Blue Cheese
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*