

From 12pm

LUNCH MENU

To 3pm

A La Carte Menu

(v) Feta, Watermelon & Pumpkin Seed Salad - 6.50

Crayfish Cocktail - 6.50

Smoked Ham Hock Terrine
Homemade Piccalilli - 6.50

Pan-Fried Sea Bass Fillet

Crushed New Potatoes, Pak Choi & Garlic & Chilli Butter – 14.50

(v) Goats Cheese, Balsamic Red Onion & Roasted Tomato Stuffed Mushroom.

New Potatoes, Salad & Pesto – 10.25

Roast Chicken Breast

Roast Potatoes, Vegetables & White Wine Cream Sauce – 13.00

Tempura Rib-Eye of Beef Salad

Sweet Chilli Pickle – 11.50

Crab, Smoked Mackerel, Avocado & Cherry Tomato Salad

Horseradish & Lemon Dressing – 11.50

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 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

Cajun Chicken & Mango Salad

(v) Carrot & Coriander Soup

Deep-fried Whitebait
Tartare Sauce

Baked Lamb Moussaka

Tomato & Olive Salad

(v) Mediterranean Vegetable Stack

Pepper Coulis & Salad

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

Lemon & Strawberry Eton Mess

Almond Frangipane Tart
Raspberry Coulis & Fresh Cream

(T) Vanilla Crème Brulée

1, 2 or 3-Scoops From:-
Vanilla, Chocolate, Honeycomb,
Coffee, Wild Cherry Ripple, or
'Raspberries & Cream' ice creams.
Raspberry, Blackcurrant,
Mango & Lemon Sorbets

(T) = Taster Pudding @ 2.00

Cheeseboard @ 8.00

**Baron Bigod Brie, Bleu D'Auvergne,
Dam Buster & Pont L'Eveque**
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*