

From 12pm

LUNCH MENU

To 3pm

A La Carte

(v) New Season Asparagus

Hollandaise Sauce – 6.50

(v) Beef Tomato & Buffalo Mozzarella Salad

Croutons & Pesto - 6.50

Deep Fried Crab Beignets

Watermelon Salad - 6.50

Pan-Fried Devilled Kidneys

Granary Toast - 6.50

Pan Seared Sea Trout Fillet

Sauté New Potatoes, Samphire, Prawn & Tarragon Sauce & Salad – 14.50

(v) Baked Celery, Apple, Stilton & Walnut En Croute

Pepper Coulis, New Potatoes & Salad – 10.25

Roast Chicken Breast

Roast Potatoes, Vegetables & White Wine Cream Sauce – 13.00

Roasted Duck Breast

Rosti Potato, Tender-stem Broccoli & Berry 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 Harlequin 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

Red Onion Marmalade

(v) Cream of Tomato Soup

Deep-Fried Whitebait

Lemon Mayonnaise

Roasted Rib Eye of Beef

Roast Potatoes, Gravy, Yorkshire Pudding & Vegetables (£3 supplement)

Roast Loin of Pork

With Roast Potatoes, Vegetables, Gravy & Apple Sauce

(v) Sicilian Stuffed Mushrooms

New Potatoes, Salad & Herb Dressing

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

Apple & Rhubarb Crumble
Vanilla Custard

Mixed Berry Tartlet,
Almond Crumb & White Chocolate Sauce

(T) Vanilla Crème Brûlée

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

(T) = Taster Pudding @ 2.00

Cheeseboard @ 8.00

Chaource, Dambuster, Bleu D'Auvergne & 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