

From 12pm

LUNCH MENU

To 3pm

A La Carte Menu

(v) Feta, Balsamic Cherry Tomato & Pickled Walnut Salad

Salsa Verde - 6.50

Crayfish & Parmesan Salad - 6.50

Guinness & Mustard Braised Brisket

Crispy Shallot & Rocket Salad - 6.50

Pan-Fried Brill Fillet

Pickled Fennel, Spiced Cauliflower Cream & Sweet Potato & Onion Bhaji – 14.50

(v) Baked Mediterranean Vegetable Gougère

New Potatoes & Salad – 10.25

Roast Chicken Breast

Roasted New Potatoes, Vegetables & White Wine Cream Sauce – 13.00

Crispy Halloumi, Beetroot & Roasted Pepper Salad

Salsa Verde & Roasted Seeds – 11.50

Smoked Trout & Horseradish Salad - 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

**Pork Belly & Black
Pudding Salad**

(v) Roasted Tomato Soup

Beer Battered Cod Cheeks
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) Broccoli & Stilton Tartlet

Toasted Walnuts, New Potatoes,
Salad & Herb Oil

Grilled Fresh Haddock 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 Banoffee Pie
Fresh Cream

**Summer Berry &
Vanilla Sponge Terrine**
Wild Cherry Ice Cream

(T) Vanilla Crème Brûlée

1, 2 or 3-Scoops From:-
Vanilla, Chocolate,
Honeycomb, Coffee,
'Lime & Elderflower' 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*