

A la carte

TO START

SOUP OF THE DAY

Served with a bread roll

£9.50

HAM HOCK TERRINE

Served with a piccalilli relish and salad leaves

£,10.50

WILD MUSHROOM FRICASSEE (V)

Served with a toasted artisan bread

f.11

GARLIC AND LEMON SAUTÉED KING PRAWNS

Served with a bread wedge

£12.50

TO FOLLOW

HALF ROASTED LEMON AND GARLIC CHICKEN (GF)

£12.50

PAN SEARED SALMON FILLET (GF) $\pounds 11.50$

SLOW BRAISED SHIN OF BEEF (GF)

£14

CAULIFLOWER, PANEER AND PEA CURRY (GF, Vg)

Served with a garlic naan

£12

PRESSED BELLY OF PORK (GF)

£10

All main courses are served individually. Please select your preferred sides and sauces to accompany your dish.

TO ACCOMPANY

MASHED POTATOES (GF, V) $\pounds 5$

SKINNY FRIES (GF, Vg) £5 / £6.50 with Cheese

PANACHE VEGETABLES (GF, Vg) $\pounds 5.50$

TENDER STEM BROCCOLI AND GREEN BEANS (GF, Vg) NEW POTATOES (GF, Vg) £5

CHUNKY CHIPS (GF, V_g) £5 / £6.50 with Cheese

SAUTÉED MUSHROOM & SPINACH CREAM (GF, V) £6

ONION RINGS (8) (V) £4.50 SPICY RICE (GF, Vg) £4.50

GARLIC BREAD (Vg) £5 / £6.50 with Cheese

CHOICE OF SAUCES

Chimichurri , red wine jus peppercorn sauce or lemon & herb piri piri

£2.50

TO FINISH

APPLE AND SULTANA CRUMBLE (V)

Served with custard

£10

STICKY TOFFEE PUDDING (V)

Served with toffee sauce & honeycomb ice cream

£10

VANILLA PANNA COTTA (GF, V)

Served with berry compote

£10

FRESH FRUIT SALAD (GF, Vg)

Served with sorbet

£9

V = Vegetarian Vg = Vegan GF = Gluten Free

Not all of the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform your server of any allergies or intolerances before placing your order. All of our food is prepared at the time of ordering and to the highest possible standard. It is however, prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavour to serve allergen request meals, our kitchen contains allergens, and we cannot guarantee that there is not a risk of cross contamination. If you have a food allergy or a special dietary requirement please inform a member of the hospitality team.

