

DINNER

To Start

Pork, Parsley and Pistachio Terrine, (gf*) 6.00, Apricot and Apple Relish, Mesclun Leaves, Toasted Ciabatta.

Grilled Ciabatta Bread, (v) 6.00, Garlic, Sun Blush Tomato, Basil Oil, Malden Sea salt, Rocket.

J.F.C., (gf) 6.50, Japanese style Crispy fried chicken, Shredded Savoy Slaw, Sweet Chili Dressing, Crispy onions.

Smoked Loch Awe Salmon, 9.00, Horseradish, red onions Capers & Thick Cut Bread (GF available)

Mains

Slow Roast Pork Belly, 16.00, (gf) Old Rosie Cider Jus, Colcannon Potatoes, Roast Carrots, Broccolini.

Pretzel Burger, 14.00, Ground Beef Rump, (or Vegetarian) Blue cheese dressing, Pancetta, Maasdam cheese, pickles, Relish, Onion Rings, Salad Leaves. Skin On Chips.

6x Beer Battered Fish n Chips, (gf available) 14.50, Freshly Fried Fillet of Cod, Skin on Chips, mushy peas, Remoulade sauce.

Entrecote Steak, (gf) 18.00, 8oz Entrecote steak, Garlic Butter, Skin on Chips, Crispy Onions, Mesclun Leaves

Salmon Pappardelle, 16.00 Grilled Fillet of Salmon, Pappardelle Pasta, Sun blush Tomatoes, Basil Pesto & Sauvignon Cream Sauce.

Roast Mediterranean Vegetable Tart, (v) 13.00, Roast red Peppers, Rocket, Balsamic Glaze, Basil Oil.

Sides, 3.00, Fries w Aioli, Mesclun Salad w Balsamic.

DESSERT

Roast Peaches, (v)(gf) 6.00, Shortbread Biscuit Crumb, Almond Praline, Dairy free Coconut Ice Cream.

Belgian Brownie, (gf) 6.00, cherry compote, Cherry Bakewell ice cream.

Warm Raspberry & White Chocolate Shortcake, 6.00, Clotted Cream.

Cheese for Two, 14.00, Selection of Farmhouse Cheeses, Crackers, Chutney & Fruit.

Tea & Coffee

Wogans coffee from Bristol and Tea pig Teas

Americano 2.50

Cappuccino 3.50

Latte 3.50

Flat White 3.50

Mocha 3.50

Espresso 1.50/2.25

Builders Tea 2.50

Apple & Cinnamon 2.50

Chai 2.50

Mao Feng Green 2.50

Earl Grey 2.50

Rhubarb & Ginger 2.50

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Affogato 4.50

Proper Belgian Hot Chocolate 4.00

Oat milk .50 extra & Coffee syrups .50