



A La Carte

If you have a food allergy, intolerance or sensitivity, please inform us of this upon arrival and every time you order any food or drink item. Our staff will be able to suggest the best dishes and products for you. All our dishes are cooked in house, and we do our utmost to ensure allergens are kept separate.

Starters

French Onion Soup (V) £6.95

Topped with a cheese covered crouton and served with crusty bread

Seared King Scallops £10.95

With chorizo and sliced leeks in a creamy sauce

Chicken Liver Parfait £7.50

With sourdough toast and an apple and pear chutney

Wild Mushrooms (V)(VE*) £7.95

in a thick garlic & cream sauce, served with rosemary and garlic croutons

Black Pudding & Pancetta Salad £7.95

Served with mixed leaf in a honey mustard dressing and topped with a poached egg

Tempura King Prawns £8.95

served with rose marie sauce

Moules Mariniere £9.95

Served with crusty bread

Chef's Home Comforts

Beer Battered Fish £13.95

Served with homemade chunky chips, mushy peas and a pot of tartare sauce

Moules Frites £16.95

Cooked in a Mariniere sauce with warm crusty bread and fries on the side

Pie of the Week £13.95

Encased in shortcrust pastry, served with creamy mash, seasonal vegetables & gravy

Vegetable Risotto (V)(VE*) £14.95

Containing carrots, peas and leeks in a saffron infused sauce, topped with roasted tender stem broccoli and parmesan

Butchers Select Sausages & Mash (V*) £13.95

Specially selected sausages served on creamy mash with crispy onions and gravy

Beef Bourguignon £16.95

a French classic of tender beef with carrots, green beans and onions, served with creamy mash potato

(v) – Vegetarian, (ve) – Vegan, * Option available upon request



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From The Grill

Steaks

All steaks served with oven roasted tomato, homemade chunky chips and side salad

Onglet	£17.95
Ribeye	£25.95

Add a sauce for £2.75

Peppercorn, blue cheese, Diane, garlic butter, red wine jus

Burgers

All served with fries, gem lettuce and beef tomato.

OWH Cheese Burger £15.95

Coated in cheese fondue and topped with aioli, served in a brioche bun

Add bacon £1

Plant Based Burger (VE) £14.95

Topped with vegan mayo, vegan cheese and tomato salsa

Cheese Fondue (V*)

A pot of our homemade cheese fondue with a choice of dipping ingredients

3 options - £19.95, 4 options - £21.95, 5 options - £23.95

(Supplement charges may apply)

- ^ Garlic and rosemary croutons (V)
- ^ Butchers Sausage
- ^ Homemade chunky chips (V)
- ^ Tempura seasonal veg (V)
- ^ Tender stem broccoli (V)
- ^ Poached king prawns (£1 supp)
- ^ Chicken breast pieces
- ^ Onglet steak slices (£1 supp)
- ^ Tempura fish bites
- ^ Fries (V)

Chef's Recommendations

Confit Duck Leg £18.95

served with potato dauphinois, pancetta infused sauteed veg, port reduction

Coq au Vin £15.95

Slowed roasted chicken thigh on the bone with carrots, leeks and mushrooms in a red wine sauce, served with colcannon mash

Roasted Belly Pork £17.95

With potato dauphinois, black pudding, sauteed veg, apple puree

Sides

£4 each

Garlic Bread	Fries
Homemade Chunky Chips	Side Salad
Seasonal Vegetables	Onion Rings

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