



SAMPLE MENU

AUTUMN/ WINTER 2021/2022 (*excluding December*)

Starters

Chicken and scotch whisky pâté, red onion marmalade, toasted ciabatta... £6.50 (*gf**)

Pan-fried king prawns, garlic and chilli butter, charred lemon, toasts... £6.50 (*gf**)

Tempura battered calamari, charred lemon, lemon mayonnaise... £6.50

Homemade breaded brie wedges, cranberry sauce, baby leaf salad... £6.50 (*v*)

Tomato and basil soup, malted baguette and butter... £5.50 (*v, ve*, gf**)

Sharing Starters

Charcuterie board, Parma ham, coppa, salami, duck pate, dried balsamic cherry tomatoes, rosemary, thyme and garlic olives, parmesan shavings, ciabatta, extra virgin and balsamic... £15.50

Rosemary and garlic infused melted Camembert, ciabatta, red onion marmalade... £13.50 (*v*)

Bread and olives board, warm granary baguette and ciabatta, marinated rosemary, thyme and garlic black and green pitted olives, extra virgin and balsamic, parsley butter...£7 (*v, ve**)

Mains - Two main courses for £20 (*or each £10*)

Beef and Guinness stew, slow cooked beef, carrot, onion, leek, celery and potatoes, beef stock and stout gravy...£10 (*gf**) *Add parsley and thyme suet dumplings... £1.50 (v)*

Vegan winter stew, slow cooked carrot, swede, onion, leek, celery and potatoes, red onion and tomato gravy...£10 (*ve, v, gf**) *Add parsley and thyme suet dumplings... £1.50 (v)*

Cowick Barton hog roast, slow roasted pulled pork shoulder, brioche bun, sage and onion stuffing, Bramley apple sauce, chunky chips, pot of pink slaw... £10

Hand-made 6oz beef-steak burger, brioche bun, pink slaw, tomato chutney and chunky chips... £10

Buttermilk chicken burger, chicken breast marinated overnight in buttermilk, dipped in a spiced southern-American-style crumb, brioche bun, pink slaw, tomato chutney and chunky chips... £10

Halloumi and garlic mushroom burger (*gf*, v*), brioche bun, pink slaw, tomato chutney and chunky chips... £10

Burger extras: Chicken or beef burger patty £3, pulled pork... £3, add melted blue cheese, mature cheddar or brie...£1.50, two rashers of smoked streaky bacon... £2

Ham, egg and chips, honey and grain mustard glazed ham, two fried eggs, chunky chips, piccalilli, leaf...£10 (*gf*)

Wholetail scampi, chunky chips, chunky tartare sauce, charred lemon, garden peas... £10

Linguine pasta, roasted peppers, red onion, courgette, homemade tomato and basil sauce, parmesan shaves...£10 (*v*)

Vegan bhuna masala, peppers, onions, leeks, sweet potato, carrots, butternut squash and courgette in a garam masala and cumin based medium spiced tomato sauce, almond basmati, poppadum, mango chutney... £10 (*ve, gf, v*)

Extras: Add to mains: *Add garlic and chilli king prawns... £4 Add grilled free-range chicken... £4, add baked goat's cheese... £2.50, Add garlic bread... £2, , extra bread... £2*



Mains – Sample specials...

14oz slow-braised lamb shank, mint and rosemary gravy, winter vegetables, parsley mash ... £18 (gf)

Cask ale battered haddock, chunky chips, chunky tartare sauce, charred lemon, mushy peas... £13.50

‘Posh’ fish and chips, baked haddock fillet in parsley and dill butter, roasted new potatoes, chunky tartare sauce, charred lemon, steamed greens... £13.50 (gf)

Speciality Steaks from the chargrill... *all served with chunky chips, roasted Portobello mushroom, roasted on-the-vine cherry tomatoes, homemade onion rings*

32-day matured 8oz rump steak... £16.50, **32-day mature 10oz Devonshire rib-eye steak...** £22

32-day matured 8oz centre cut fillet steak... £25

*Homemade steak sauces: **Diane sauce** (shallots, mushrooms, garlic, cognac, cream, Dijon, Worcestershire)... £3.50*

***Peppercorn sauce** (pink and black peppercorns, brandy, red wine, beef stock, cream)... £3.50*

Lunchtime Sandwiches (Served 12 till 3)

Sandwiches served on white ciabatta, seeded granary baguette or toasted brioche bun. Add small bowl chips... £2

Blue cheese, walnuts, red onion chutney... £7.50 (v) **Cheddar**, caramelised red onion chutney... £7.50 (v) **Ham and piccalilli**... £7.50 **Hot king prawns**, garlic and chilli, lemon, salad... £9.50

Roast chicken, baby gem, tomatoes, mayonnaise... £8.50 **Homemade fish fingers**, tartare sauce... £9.50

BLT, smoked bacon, baby gem, tomato, mayonnaise...£8.50

Puddings Menu

Traditional Vanilla crème brûlée, raspberries, shortbread... £6.50 (gf*,v)

Sticky toffee pudding, toffee sauce, served warm with ice cream... £6.50 (v)

Deep filled baked ‘New-York’ style cheesecake, red berry coulis, strawberries... £6.50 (v)

Rhubarb, orange and ginger crumble, served hot with custard... £6.50 (v)

Chocolate fudge cake, salted caramel, served warm with ice cream... £6.50 (v)

Tart au Citron, classic lemon tart, raspberries, coulis, cream... £6.50 (v)

Cheese and biscuits, brie, stilton, goat’s cheese, mature cheddar, crackers, walnuts, celery, chutney, grapes...£10

Ice Cream and Sorbet *Farmhouse ice-creams made by expert artisan producers. Three scoops...£5.50*

Rum and raisin (*not for the young ;o*), mint choc chip, raspberry panna cotta, pistachio, maple and walnut, strawberries and cream, Madagascan vanilla, honeycomb, chunky caramel, (v, gf*), vegan vanilla ice-cream and vegan red berry coulis (v, ve, gf) **Sorbet:** Mango, raspberry. lemon (v, ve, gf)

v – vegetarian, ve – vegan, ve - vegan with amends, gf – gluten free, gf*- gluten free with amends, Please ask your server for any additional allergen information*