



## October/ November 2021 – Pre Order Menu

### Starters

**Ham hock, parsley and mustard terrine**, piccalilli, 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*)

**Soup of the day**, 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 stout stew**, slow cooked beef, carrot, swede, onion, leek, celery and potatoes, beef stock and stout gravy...£10 (*gf\**) *Add parsley and thyme suet dumplings... £1.50*

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

**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 £4, pulled pork... £4, add melted blue cheese, mature cheddar or brie...£1.50, two rashers of smoked streaky bacon... £2.50*

**Ham, egg and chips**, honey and grain mustard glazed hand carved ham, two fried free-range eggs, chunky chips, piccalilli, roquette...£10

**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, grilled free-range chicken... £4, baked goat's cheese... £2.50, garlic bread... £2.50, extra bread... £2*



## Specials...

**16oz\* slow-braised lamb shank**, mint and rosemary gravy, winter vegetables, parsley mash ... £18

**Traditional fish and chips**, haddock fillet, cask beer batter, chunky chips, chunky tartare sauce, charred lemon, mushy peas... £13.50

**'Posh' fish and chips**, pan fried haddock fillet in parsley and dill butter, roasted new potatoes, chunky tartare sauce, charred lemon, steamed greens... £13.50

**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

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

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

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

**Deep filled baked 'New-York' style cheesecake**, red berry coulis, strawberries... £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, for two to share... £19

**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 \*weight from raw, includes bone