

SET MENU

2 Courses £18.50

3 Courses £23.50

Monday - Thursday

11:30-8:45

Friday

11:30-4

Whitebait

Served with a rustic tartare

Southern fried chicken strips

Served with smoky bbq sauce

North atlantic prawn cocktail

Served with fresh warm bread

Halloumi fries

Served with a sweet chilli and ginger dipping sauce

Chefs soup of the day

Served with fresh warm bread

Flat iron steak

Crisp fries, house salad and garlic butter +£2 supplement

Traditional beer battered haddock

Served with chunky chips, peas and rustic tartare

Hunters chicken

Served with house salad and chunky chips

Lambs liver and bacon

Served with creamy mash, seasonal vegetables, rich onion gravy and crispy shallots.

Wild mushroom tagliatelle (V)

Wild mushrooms tossed through tagliatelle with fresh garlic, truffle oil and parmesan

Apple and cinnamon crumble

Served with custard, ice cream or cream

Mixed berry pavlova

Sticky toffee pudding

Served with custard, ice cream or cream

Classic vanilla crème brulee

Choice of three scoop ice cream selection

Strawberry, Chocolate, Vanilla



LUNCH MENU

Monday - Saturday

11.30 - 4pm

SANDWICHES £9.50

The choice of thick granary or farmhouse white bread served with a side salad and chips

- Tuna mayonnaise and cucumber
- North Atlantic prawns in marie rose
- Honey roast gammon ham
- Beer battered fish goujons and tartare
- Brie, bacon and cranberry
- Mature sommerset cheddar and pickle

JACKET POTATOES £9.50

Crisp buttered jacket potato served with a side salad

- Tuna mayonnaise and cucumber & crispy shallots
- North Atlantic prawns in a marie rose
- Mature sommerset cheddar
- Home made coleslaw
- Baked beans

EXTRA TOPPING £2.50