

NIBBLES

Mediterranean olives (v) 3.50

Hummus & pitta breads (v) 4.00

Homemade rustic chips (ve) 4.00

Ripe tomato & red onion salad (v) 3.50

Garlic cheddar cheese flatbread (v) 5.00

Breads olive oil and balsamic (v) 3.00

Garlic & parmesan fries (v) 4.00

Beer battered onion rings (v) 3.50

Rocket parmesan & balsamic salad (v) 3.50

Bloomer garlic bread (v) 3.50

SOMETHING TO GRAZE OVER

Toasted flatbreads with a trio of dips (ve) 7.95

Ploughman's mezze: warm confit pork and black pudding pie, home cooked ham, mature Cheddar, Stilton cheese fondue pot, thyme roasted tomatoes, slab bread, gherkins, pickled pears, rustic chips with rhubarb and wild garlic chilli preserve **Small 12.95 Large 24.95**

Vegetarian mezze: grilled halloumi, hummus, baba ghanoush, marinated peppers, tomatoes, olives & toasted pitta (v) **Small 10.95 Large 16.95**

STARTERS

Today's soup and bread (ve) 5.00

Chicken tikka, spiced cous cous, grilled flatbread, raita & mango 6.95

Deep fried whitebait, dill mayonnaise & lemon 6.75

Lavender & dandelion grilled goat's cheese, bruschetta, lemon & olive salad (v) 7.00

Black pudding, pancetta, roasted tomatoes, pickled pear, sweet mustard sauce & poached hens egg 6.95

Beetroot smoked salmon gravadlax, horseradish crème fraîche & rye bread 7.00

Stilton mushrooms, toasted bread & crushed walnuts (v) 6.75

Comed beef fritters with curried carrot preserve 6.85

MAINS

FROM THE GRILL

All steaks are from British cattle & hung for 28 Days with thyme roasted tomato, grilled mushroom, watercress onion rings, rustic chips & au poivre sauce or café de Paris butter.

Grilling definitions:

Rare: extremely pink, fleshy and tasty (for the real connoisseur)

Medium rare: chef's recommendation, still fleshy, lovely & juicy

Medium: cooked but pink in centre

Medium well: the pink fades away

Well done: Grey, flimsy, tough & dry (not recommended if in a rush)

10oz rump steak 17.95

10oz dry aged bone in sirloin steak 23.50

16oz chateaubriand for two 59.95

Why not indulge odd surf and turf?

Add king prawns in garlic butter 4.95

BURGERS

Beef steak burger, brioche bun, smoked applewood cheese, bacon, lettuce, Tomato, onion marmalade, slaw & fries 17.95

Beef steak black & blue burger, brioche bun, Stilton cheese, bacon, smashed hash, Lettuce, tomato, garlic rosemary mayo, slaw & fries 12.95

Griddled chicken breast, brioche bun, smoked applewood cheese, bacon, plum BBQ sauce, onion rings, lettuce, tomato, slaw & fries 12.95

WARMING WINTER PIES

Proper pie with rustic chips or creamed potatoes, buttered vegetables or mushy peas.

Local reared beef & stout with a jug of gravy 13.50

Best of British cheese & slow cooked onion with a jug of creamy cheese sauce (v) 12.95

Roast chicken & mushroom in a soft herb sauce with a jug of tarragon velouté 12.95

CHEF'S CHOICE

Sesame crusted pork fillet, chilli, garlic pak choi, ginger rice & ton katsu sauce 13.50

Boz lamb rump, smoked applewood Cheddar champ potatoes, carrot puree, almond green beans & red wine jus 18.95

Slow cooked beef brisket and parmesan lasagne verdi 17.95

Chicken breast, Stilton sauce, crushed butter chive & spinach potatoes with seasonal vegetables 12.95

10oz gammon steak, thyme roasted tomatoes, rustic chips, grilled pineapple, fried hens egg & buttered peas 13.95

Sausage of the day caramelised onions, black pudding, garlic creamed potatoes, buttered greens & rich jus (ask your server about today's selection) 11.95

Open garlic naan kebab with chopped salad, mango chutney & raita with a side of fries

Choose from:

Wild herb peri peri chicken, beef & prawns 14.95

Chickpea falafel (ve) 12.95

SEAFOOD

Pan seared sea bass fillet served with a creamy lemon, mint bulgar risotto, garlic crayfish and parmesan tulle 14.95

Hand battered fresh haddock fillet, rustic chips, mushy peas, tartare & lemon 12.95

Cod loin encased in crispy Parma classic Mornay sauce, sautéed butter potatoes, seasonal vegetables 15.00

SALADS

Smoked chicken Caesar salad with white anchovies, pancetta, parmesan, garlic croutons, paprika & chives 12.95

Grilled pepper & falafel mixed salad finished with sesame seeds and hummus (ve) 10.95

THE GREAT BRITISH ROAST

Served Sunday 12PM – 7PM

Roast aged British beef brisket, butter basted roast chicken & honey roasted ham. All served with roasties, creamed potatoes, roast root vegetables, buttered broccoli, braised red cabbage & rich pan juice gravy.

Roast aged British beef brisket & flavoured Yorkie 12.95

Butter basted roast chicken breast & stuffing 12.95

Honey roasted ham 11.95

Three meat roast 14.95

AFTER THOUGHTS

"Desserts are the fairy tales of the kitchen, a happily-ever-after to any meal"

All desserts 5.95 each

Crème brûlée of the week served with homemade shortbread biscuits (v) (Ask your server about today's selection)

Saville orange & slow marmalade bread & butter pudding with dark chocolate & amaretto served with creamy custard (v)

Stewed rhubarb with granola & ginger crumble, hot chocolate sauce and clotted cream vanilla ice cream (v)

Golden salted caramel cheesecake clotted cream vanilla ice cream (v)

Sticky apple toffee pudding, winter berries & clotted cream vanilla ice cream (v)

CHEESE BOARD

Selection of cheeses, Cheshire cheese, Brie, mature cheddar & stilton cheese, Heritage pear chutney & a glass of port 8.50

(v) vegetarian (ve) vegan

FOOD ALLERGENS AND INFORMATIONS: Before ordering drinks or food please speak with a member of our staff about your requirements. While we take care to preserve the integrity of our vegetarian products we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore there is a risk that ingredients used in your meal may have come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and food items containing different allergens may be cooked in the same fryer oil. Please ask a team member if you need the any further information. All ingredients in each dish are not listed on the menu. If you have any concerns please ask to see our allergen book.