

NIBBLES

Mediterranean olives (ve) 3.50

Houmous & pitta breads (ve) 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 & wild garlic chilli preserve **Small 12.95 Large 24.95**

Vegetarian mezze; grilled halloumi, houmous, 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, riata & 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

Corned 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 poive 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, lifeless, 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 add 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 **11.95**

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,
battered vegetables or mushy pea.*

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**

8oz 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 **11.95**

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 & riata
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 houmous (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 & sloe 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 ALLERGIES AND INTOLERANCES: Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst 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 accidentally 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 fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like any further information. All ingredients to each dish are not listed on the menu if you have any concerns please ask to see our allergen book.