



## A La Carte

*If you have a food allergy, intolerance or sensitivity, please inform us of this upon arrival and every time you order any food or drink item. Our staff will be able to suggest the best dishes and products for you. All our dishes are cooked in house, and we do our utmost to ensure allergens are kept separate.*

### Starters

**Soup of the Day (V) £7.50**

*served with crusty bread*

**Fishcake of the Day £8.95**

*Ask your server for todays flavour*

**Chicken Liver Parfait £7.50**

*With sourdough toast and an apple and pear chutney*

**Wild Mushrooms (V)(VE\*) £7.95**

*in a thick garlic & cream sauce, served with rustic bread*

**Boudin Noir & Pistachio Croquets £7.95**

*with a sharp apple puree*

**Garlic Butter King Prawns £8.95**

*served with chorizo, mustard and maple sauce*

**Moules Mariniere £9.95**

*Served with crusty bread*

### Chef's Home Comforts

**Beer Battered Fish £13.95**

*Served with homemade chunky chips, mushy peas and a pot of tartare sauce*

**Moules Frites £16.95**

*Cooked in a Mariniere sauce with warm crusty bread and fries on the side*

**Pie of the Week £15.95**

*served with chips, seasonal vegetables & gravy*

**Roasted Butternut Squash & Goats Cheese Tarte Tatin (V) £15.95**

*Served on a dressed salad*

**Butchers Select Sausages & Mash (V\*)(Ve\*) £13.95**

*Specially selected sausages served on creamy mash with crispy onions and gravy*

**Pan Fried Seabass £19.95**

*Served with a smoked hollandaise, creamy mash and chorizo infused veg*

**(v) – Vegetarian, (ve) – Vegan, \* Option available upon request**



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### From The Grill

#### Steaks

*All steaks served with oven roasted tomato, homemade chunky chips and side salad*

<b>Rump</b>	<b>£18.95</b>
<b>Fillet</b>	<b>£29.95</b>
<b>Lamb rump</b>	<b>£20.95</b>

**Add a sauce for £2.75**

peppercorn, blue cheese, garlic butter, red wine jus, bearnaise

#### Burgers

*All served with fries, gem lettuce, gherkin and beef tomato.*

**OWH Buttermilk Chicken Thigh Burger £14.95**

*Harissa spiced mayo,*

*Add bacon £1*

**Plant Based Burger (VE) £14.95**

*Topped with vegan mayo, vegan cheese and tomato salsa*

### Cheese Fondue (V\*)

*A pot of our homemade cheese fondue with a choice of dipping ingredients*

**3 options - £19.95, 4 options - £21.95, 5 options - £23.95**

*(Supplement charges may apply)*

- ^ Garlic and rosemary croutons (V)
- ^ Butchers sausage (V\*)
- ^ Homemade chunky chips (V)
- ^ Roasted seasonal veg (V)(VE\*)
- ^ Tender stem broccoli (V)
- ^ Poached king prawns (£1 supp)
- ^ Chicken breast pieces
- ^ Rump steak slices (£1 supp)
- ^ Battered fish bites
- ^ Fries (VE)

### Chef's Recommendations

**Confit Duck Leg £18.95**

*served with potato dauphinois, chorizo infused sauteed veg, port reduction*

**Pan Fried Chicken Supreme £15.95**

*Served with Fondant potato, wild mushroom, sage & onion bon bon and drizzled with a red wine jus*

**Roasted Belly Pork £17.95**

*With potato dauphinois, black pudding, sauteed veg, apple puree*

#### Sides

**£4 each**

Garlic Bread	Fries
Homemade Chunky Chips	Side Salad
Seasonal Vegetables	Onion Rings

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