

Snacks

Bowl of mixed Olives £3.00

Crusty bread with olive oil and balsamic vinegar £3.50

Snaffling Pig pork scratchings £1.75

Worshipper's of the noble porker and of the highest quality **Choose between 3 flavours**

Regular delicious Pork **Maple** **Pig of Doom (very spicy!!)**

Cheese Board

Four Cheeses – Paprika smoked cheddar, Blue cheese, French Brie and Mature cheddar served with salad, rough oatcake crackers and a choice of two chutneys....

Short Board £7.50 (for one) Sharing Long Board £14 (for two)

Recommended wine:

Sauvignon Blanc Sol de Andes (Chilli) served by the glass or the bottle (white)

Charcuterie and cheese board

A delicious selection of two cheeses and three cured meats – Paprika smoked cheddar, French brie, Air dried Blackcombe ham, Royal air dried ham, Smoked Pancetta, served with salad, crusty bread and two chutneys.....

Short Board £8.50 (for one) Sharing Long Board £16 (for two)

Recommended wine:

Shiraz Murphys Vineyards (Australia) served by the glass or the bottle (Red)

Serrano Ham and Manchego cheese

This wonderful Spanish ham is hand carved served with slices of creamy Manchego cheese and rocket drizzled with syrupy balsamic vinegar.

Short Board £11.50 (for one) Sharing Long Board £19.50 (for two)

Recommended wine(s):

Vega Badenes Verdejo, La Mancha (Spain) served by the glass or the bottle (white)

Rioja Reserva, Vina del Oja (Spain) served by the bottle (red)

Chutney -Two choices per board

Apricot and ginger, Bramley Apple and real ale, Red Onion.

Panini

Delicious warm grilled sandwich, served with a salad garnish

Croque Monsieur

Honey roasted ham, mature cheddar cheese and mustard £5.50

BBC

Bacon, French Brie and cranberry sauce £5.50

Cheesy Cheese

Mature cheddar and red onion £4.50

Jacket Potato

Rustic baked potato with a topping of your choice

Homemade Chicken Tikka Masala £5.95

Five bean Balti £5.95

Beef Chilli £5.95

Five bean veggi Chilli £5.95

Baked beans £4.95

Add cheese £0.50

Yorkshire Sliders

Three of Yorkshires finest Yorkshire puddings served on a board..... Choose three fillings from below.....a new great way to enjoy your favourite dish!!

Homemade Chicken Tikka Masala

Five bean Balti

Beef chilli

Five bean veggi chilli

Bacon Brie and Cranberry £6.50

Ploughman's lunch

Everyone loves a ploughman's! and this one is no exception.....

Wonderfully traditional and extremely tasty – Hand carved ham, a portion of delicious pork pie, a chunk of mature cheddar cheese, crusty bread, salad garnish, pickled onions and gherkins.

Recommended drink: Choose from one of our six cask ales to accompany this dish.

£8.50

Delicious Homemade Pie, mash and gravy!

Steak and Ale

Homemade chunky, melt in the mouth British beef, real ale and button mushrooms, Slow cooked in rich beef stock, encased in homemade buttery shortcrust pastry. Served with creamy mashed potato, green beans or mushy peas and finished with 'like your mother used to make' rich beef gravy.

£7.50

Chicken and Chorizo

Succulent free range British chicken and spicy Spanish chorizo, cooked in a white wine and cream reduction with onions and garlic. Encased in homemade buttery shortcrust pastry, accompanied by creamy mashed potato, green beans and finished with delicious chicken gravy.

£7.50

Four cheese pie (this is cheesy.....!)

A mixture of Red Leicester, extra strong mature cheddar, Danish blue, cream cheese and delicately sliced onion with seasoning. It is encased in homemade buttery shortcrust pastry and Served on a bed of creamy mashed potato and green beans.

£7.50