



July/ August Pre Order Menu

Starters

Duck, orange and cognac pâté, red onion marmalade, ciabatta toasts... £7 (*gf**)

Prawn cocktail, fried king prawns in garlic and chilli butter, gem lettuce, cherry tomatoes, cucumber, charred lemon, ciabatta toasts... £8.50 (*gf**)

Breaded brie wedges, cranberry sauce, baby leaf salad... £7 (*v*)

Cherry tomato and red onion bruschetta, basil and pine nut vegan pesto, balsamic glaze... £7 (*ve, v*)

Garlic ciabatta... £4, (*v*), **Cheesy garlic ciabatta**... £5 (*v*), **Black and green olives**... £4 (*v, ve, gf*)

Sharing Starters...

Charcuterie board, Parma ham, coppa, salami, duck pate, dried balsamic cherry tomatoes, rosemary, thyme and garlic olives, parmesan shavings, ciabatta, extra virgin and balsamic... £16

Rosemary and garlic infused melted Camembert, ciabatta, red onion marmalade... £14 (*v*)

Bread and olives board, warm granary baguette and ciabatta, marinated rosemary, thyme and garlic black and green pitted olives, extra virgin and balsamic, parsley butter...£8 (*v, ve**)

Mains – Two Mains for £25 (or each £12.50)

Greek ‘Horiatiki’ salad, tomatoes, cucumber, red onion, black and green olives, feta, oregano, extra virgin, mixed leaf... £12.50 (*v, ve*, gf*) *add chicken or prawns... £4, add baked goat’s cheese... £2*

Jamaican style dry-rub spicy chicken, almond basmati, pineapple, sweetcorn, tomato and red onion salsa, crème fraiche, lime... £12.50

Gnocchi, chestnut mushrooms, baby spinach, pine nut vegan pesto, balsamic glaze... £10 (*ve, v*) *add chicken or prawns... £4, add baked goat’s cheese... £1.50*

Bhuna masala, peppers, onions, leeks, sweet potato, carrots, butternut squash and courgette in a garam masala and cumin based medium spiced tomato sauce, almond basmati, poppadum, mango chutney... £12.50 (*ve, gf, v*) *add chicken or prawns... £4*

Ham, egg and chips, honey and mustard glazed ham, free range eggs, chunky chips, golden beetroot piccalilli... £12.50 (*gf*)

Wholetail scampi, chunky chips, chunky tartare sauce, charred lemon, garden peas... £12.50

Ploughman’s lunch, mature cheddar, gala apple, cherry tomatoes, Branston pickle, silver-skin onions, celery, baguette (*v**) £12.50 (*v*) *add honey and mustard glazed ham £4*

Cowick Barton Burgers

Cowick Barton hand-made beef burger, brioche bun, pink slaw, tomato and lime chutney and chunky chips... £13.50

Buttermilk chicken burger, chicken breast marinated overnight in buttermilk, dipped in a spiced southern-American-style crumb, brioche bun, pink slaw, tomato and lime chutney and chunky chips... £13.50

Halloumi and garlic mushroom burger (*gf*, v*), brioche bun, pink slaw, tomato and lime chutney and chunky chips... £13.50

Burger extras: Chicken or beef burger patty £4, pulled pork... £4, add melted blue cheese, mature cheddar or brie...£1.50, two rashers of smoked streaky bacon... £2



Mains - Today's Specials...

Honey glazed baked salmon, olive oil and rosemary roasted new potatoes, summer salad, dill and lemon mayonnaise... £18 (*gf*)

BBQ baby-back pork ribs, French fries, corn on the cob, mixed leaf, pink slaw... £18 (*gf*)

Traditional fish and chips, cask ale battered haddock, chunky chips, tartare sauce, charred lemon, mushy peas... £14.50

(Low calorie) Fish and chips, oven-baked haddock fillet in parsley and dill, roast new potatoes, chunky tartare sauce, charred lemon, steamed greens... £14.50 (*gf*)

32-day mature 10oz Devonshire sirloin steak, chunky chips, baked flat mushroom, balsamic baked tomato... £23 (*gf*)

Homemade steak sauces: Diane sauce... £3.50 Peppercorn sauce... £3.50

Side Orders: Chips... £3.50, Cheesy chips, garlic bread, homemade onion rings, steamed green vegetables... £4 (each)

Puddings Menu

Fruits of the forest pavlova, chocolate coated individual handmade meringue, fruits of the forest topping, vanilla ice-cream... £7.50 (*v, gf*)

Caramel-fudge cheesecake, clotted cream... £7.50

Normandy apple tart, glazed sliced Bramley apples soaked in Calvados, apple puree, shortcrust pastry, served with raspberries and clotted cream... £7.50

Sticky toffee pudding, hot toffee sauce, Madagascan vanilla ice cream... £7.50 (*v*)

Chocolate truffle torte, Belgian chocolate set with cream, black cherries in Kirsch, clotted cream... £7.50 (*v, gf*)

Cheese and biscuits, brie, stilton, goat's cheese, mature cheddar, crackers, walnuts, celery, chutney, grapes...£12 (*v*)

Ice Cream and Sorbet

Farmhouse ice-creams made by expert producers. Three scoops...£6

Pistachio, strawberries and cream, Madagascan vanilla, honeycomb, salted caramel, (*v, gf**), vegan vanilla ice-cream and vegan red berry coulis (*v, ve, gf*) **Sorbet:** Mango, raspberry. lemon (*v, ve, gf*)



Lunchtime Sandwiches (Served 12 till 3)

Sandwiches served on white ciabatta or seeded granary baguette

Add small bowl chips... £4

Blue cheese, walnuts, red onion chutney... £9.50 (v)

Cheddar, caramelised red onion chutney... £9.50 (v)

Ham and piccalilli... £9.50

Hot king prawns, garlic and chilli, lemon, salad... £9.50

Grilled chicken, baby gem, tomatoes, mayonnaise... £9.50

Homemade fish fingers, tartare sauce... £9.50

BLT, smoked bacon, baby gem, tomato, mayonnaise...£9.50

Afternoon Cream Tea

Pot of tea with a warm scone, strawberry jam and clotted cream... £8