

Winter Menu

Starters

Soup of the Day freshly made in House	4.00
Warm Smoked Duck Salad with Fig and Clementine	6.55
Stilton, Mushroom and Garlic in Cream Sauce in a Fresh Croissant	4.25
Seared Scallops on Sauté Celeriac, Apple and Walnut Oil	9.25
Salt and Pepper Prawns with Sweet Chilli Sauce	7.50

Mains

Pan-Fried Pork Fillet Medallions with Sauté Potatoes, Roast Root Vegetables and a Horseradish and Cider Sauce	10.95
Chorizo, Olive and Tomato Penne with a Parmesan and Rocket Salad	8.95
Garlic Cream Cheese filled Chicken Breast with Parmentier Potatoes, Braised Leek and Petit Pois	9.95
Poached and Baked Hake with a Chicory and Shrimp Risotto	14.25
Char-Grilled Steak with Tomato, Mushroom, Triple-Cooked Chips and Baby Leaf Salad	
8oz Flat Iron	17.50
8oz Rib Eye	18.00
8oz Fillet	24.95

Pub Classics

Beer Battered Cod with Triple-Cooked Chips and Petit Pois	10.95
House-Made Pie of the Day with Triple-Cooked Chips and Petit Pois	10.95
House-Made Beef Burger with Lettuce, Tomato, Red Onion and a side of Triple-Cooked Chips Add: Jalapenos (1.00), mild Emmental or spicy Afterburn Cheddar (1.25), Bacon or Chorizo (1.50)	10.95

V = Vegan Friendly

Please inform staff of any allergies you or anyone in your party has, and we will do our best to accommodate your needs. Our menu items are prepared in an environment where allergens may be present.

Desserts

Baileys and Chocolate Bread and Butter Pudding	5.25
with Vanilla Ice Cream	
Sticky Toffee Pudding	5.25
with Custard	
Vanilla Mascarpone Brûlée	5.25
with a Ginger Tuile	
Fresh Apple and Cinnamon Tart	5.25
with a Calvados Cream Sauce	
Jaffa Orange Chocolate Mousse Trifle	5.25

Cheese Boards

Available as either a **3 Cheese (5.25)** or a **6 Cheese (10.25)**

Sandwiches

Ploughman's lunch

Available on either White or Granary Bread		Served with either a White or Granary Baguette	
Tuna Mayonnaise	5.25	Cheddar	7.50
Roast Beef	5.50	Roast Beef	8.00
House-Glazed Ham	5.50	House-Glazed Ham	8.00
Cheddar Cheese	5.00	Cheddar and House-Glazed Ham	8.50
Warm Chicken and Bacon	5.95	Baked Camembert	9.00
Beer Battered Cod and Triple-Cooked Chips	6.00		

Light Bites

Warm Chicken and Bacon Salad	7.95
Char-Grilled Vegetable Salad	6.95
Small Beer Battered Cod	8.75
with Triple-Cooked Chips and Petit Pois	

Sides

Triple-Cooked Chips		2.60
Garlic Bread		2.60
Onion Rings		2.60
Green Salad	V	2.60
Peppercorn Sauce		2.75
Shropshire Blue Cheese Sauce		2.75

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