

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 with Vanilla Ice Cream	5.25
Sticky Toffee Pudding with Custard	5.25
Vanilla Mascarpone Brûlée with a Ginger Tuile	5.25
Fresh Apple and Cinnamon Tart with a Calvados Cream Sauce	5.25
Jaffa Orange Chocolate Mousse Trifle	5.25
Cheese Boards Available as either a 3 Cheese (5.25) or a 6 Cheese (10.25)	

Winter Set Menu

Two Courses: **16.00**

Three Courses: **21.00**

Starters

Soup of the Day freshly made in House	
Stilton, Mushroom and Garlic in Cream Sauce with a Fresh Croissant	
Chicken Liver Pâté with Melba Toast	
Deep Fried Rice and Bean Balls with a Sweet Chilli Sauce	V

Mains

Beer Battered Cod with Triple-Cooked Chips and Petit Pois	
House-Made Pie of the Day with Triple-Cooked Chips and Petit Pois	
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)	
Vegan Sausage and Mash with Onion Gravy and Petit Pois	V

Desserts

Baileys and Chocolate Bread and Butter Pudding with Vanilla Ice Cream	
Sticky Toffee Pudding with Custard	
Dairy Free Lemon Posset	V

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