

## STARTERS

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<b>Seasonal soup of the day</b> H <i>with warm artisan bread</i>	£6.50
<b>Grilled goat's cheese, roasted beetroot, toasted almonds and orange salad</b> V H <i>with curly endive, micro watercress and a grain mustard dressing</i>	£7.50
<b>Pork belly bites</b> <i>with toasted wholegrain bread and sweet chilli sauce</i>	£7.50
<b>Tian of crab meat, avocado and lightly pickled cucumber</b> H <i>with celeriac coleslaw and micro leaves</i>	£7.50
<b>Chorizo and halloumi skewers</b> <i>with a simple lime dressing</i>	£7.50
<b>Seared scallops</b> <i>with pan-fried black pudding, cauliflower purée and crispy pancetta</i>	£8.50

## MAINS

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<b>Caesar salad</b> H <i>Freshly cut cos lettuce, garlic croutons and Parmesan shavings</i>	£9.00
<i>Add: boiled egg or bacon</i>	£1.00
<i>chicken or salmon</i>	£4.50
<b>Vegetable curry</b> V <i>potato, cauliflower and green peas cooked in spicy curry sauce, served with pilau rice, naan bread, mango chutney and poppadum</i>	£13.50
<b>Mac and cheese</b> V <i>macaroni cheese with soft leek and Parmesan crumble</i>	£14.50
<b>Thai green chicken curry</b> <i>chicken cooked in green curry sauce and coconut milk, served with pilau rice, naan bread, mango chutney and poppadum</i>	£17.00
<b>Spinach and feta stuffed chicken breast</b> H <i>with spring onion mashed potatoes, baby carrots, broccoli and gravy</i>	£17.50
<b>Rosemary lamb shank, braised in red wine</b> <i>with mustard mashed potato</i>	£18.50
<b>Pan-fried tuna steak</b> <i>with ginger and sesame noodle salad</i>	£21.50
<b>Baked cod loin, creamed savoy cabbage and pancetta</b> <i>served with parsley potatoes and grilled baby plum tomatoes</i>	£22.50

## GRILL

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*All our steaks are aged for 14 days and served with baby red plum tomatoes, watercress, field mushroom and triple cooked chips*

<b>Slow cooked hickory smoked BBQ beef brisket</b> <i>served in a BBQ sauce</i>	£18.50
<b>8oz rump steak</b>	£21.50
<b>8oz sirloin steak</b>	£22.50
<b>8oz rib-eye steak</b>	£23.00
<b>Sauces</b>	£1.50 each
<i>Green peppercorn</i>	
<i>Wild mushroom and herbs</i>	
<i>Blue cheese and chive</i>	
<i>Red wine jus</i>	

## FAVOURITES

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<b>Old English Cumberland sausage</b> <i>served with creamy mashed potatoes, red wine, sage and onion gravy</i>	£15.50
<b>Steak, vegetable and local ale pie with a light puff pastry</b> <i>served with steamed seasonal green vegetables and spring onion mashed potatoes</i>	£15.50
<b>Corn-fed lemon and thyme infused chicken breast</b> <i>served with baby spinach, rosemary infused fondant potatoes with whisky and wild mushroom sauce</i>	£19.00
<b>Grilled salmon in a white wine sauce</b> <i>with coriander new potatoes, green beans and tenderstem broccoli</i>	£19.50

## SIDES v

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<b>Thin cut crispy fries</b>	£3.00
<b>Mixed leaf and vegetable salad <small>H</small></b>	£3.00
<b>Selection of home-baked breads and butter</b>	£3.00
<b>Triple cooked chips</b>	£3.50
<b>Sautéed spinach <small>H</small></b>	£3.50
<b>Creamed mashed potatoes</b>	£3.50

## DESSERTS

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<b>Dark chocolate fondant</b> <i>with hazelnuts and vanilla ice-cream</i>	£6.50
<b>Caramelised pear and cinnamon crumble</b> <i>with vanilla ice-cream</i>	£6.50
<b>Sticky toffee pudding</b> <i>with rum and raisin ice-cream and toffee sauce</i>	£7.00
<b>Pomegranate lychee panna cotta</b> <i>with mango purée and pomegranate seeds</i>	£ 7.00
<b>Cheese selection</b> <i>with fruit chutney, grapes and crackers</i>	£8.50

**V** - Suitable for vegetarians    **H** - Healthy option

### Allergen Statement

All our food is prepared in a kitchen where all or some of the below listed food allergens are present.  
Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.  
Full allergen information is available, please ask a team member for details.

**Allergens: Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree Nuts,  
Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.**

**All prices are inclusive of VAT at the prevailing rate.  
A discretionary 10% service charge will be added to the final bill.**