

# TO BEGIN, TO SHARE AND TO NIBBLE

Soup of the day with locally produced bread (V) £5.50

Homemade crackers with dips (V) £4.95

*Lemon and dill crème fraîche, sun blushed tomato and hummus*

Baked avocado with a prawn and mushroom broth £6.50

European cheese platter to share (V) £12.95

*Baked Camembert, blue cheese croquet, feta cheese salad, cream cheese pate, served with mixed bread*

Three bean salad with a spicy tomato comport (V) £5.95

Four breaded scampi with tartare sauce £3.95

Cockles with brown bread £3.95

Pork pie wedges with English mustard £3.95

Mixed olives and garlic £3.95

## MAIN COURSES, PIES AND STEAKS

Two traditional roasts are available with the appropriate trimmings ~

Rib of Beef £13.50, Lamb or Pork (please ask) £12.75, taste of each £13.95

Chicken Kiev with garlic roasted new potatoes and green beans £15.25

Trio of sausage with a red onion gravy mashed potato and peas £15.25

Grilled whole trout stuffed with almond and orange, crushed new potatoes and samphire £15.75

Pea and broad bean risotto £13.75

8oz Rib Eye £21.00

8oz fillet £23.00

10oz sirloin £22.00

Served with mushrooms, tomato and watercress  
Add a Stilton or peppercorn sauce.

Beef, mushroom and ale pie £10.95

Chicken and leek pie £10.95

Pie of the week £10.95

Served with new potatoes or chips with seasonal greens.

## SIDES

Green salad £2.75

Chunky chips £3.75

Seasonal green vegetables £3.50

**If you have a food allergy please let a member of our service team know.**

Our dishes are complete. If you require extra vegetables please order with our service team.

Our dishes are all freshly cooked at the time of order. Some main courses can take more than 20 minutes to cook; please bear with us during busy periods.