Starters

Also view our small plates and specials

Soup of the Day 7

Moules Marinière (mo,su,d) 9

Seared Rye Bay Monkfish with
Black Pudding and Pea Purée (f,d) 10

Local Game Terrine, Melba Toast
and Quince Chutney (d,su,g) 9

Garlic Mushrooms with Melted Stilton, Brie and
Crispy Breadcrumbs (g,d) 8

Aubergine, Beef Tomato and Mozzarella Stack
with a Jalapeno and Hazelnut Pesto (d,g,n) 8

Mains

Venison and Root Vegetable Stew, with Clotted Cream Mash Potato,
Game Croquette and Tenderstem Broccoli (m,su,d) 24

Roast Turkey wrapped in Streaky Bacon, Fondant Potatoes
Chantenay Carrots, and Parsnip, Red Cabbage and Stuffing
served with Red Wine and Port Sauce (n,d,su) 22

Venison Fillet Steak with Chips, Garlic Flat Cap Mushrooms
Tenderstem Broccoli and Green Peppercorns Sauce (d,su) 28

Festive Steak Burger with Pickles, Bacon, Stuffing,
Monterey Jack Cheese and Cranberry Mayonnaise
Served with Fries, Slaw and Jalapeño Poppers (g,d) 21

Slow Roasted Pork Belly, Fondant Potatoes, and Braised Red Cabbage
with Red Wine and Port Sauce (mu,su,d) 25

Fish

Roasted Loin of Halibut, Celeriac Mash,
served with Shellfish Bisque (f,cr,mo,d,su) 25

Beer Battered Fish and Chips, Mushy Peas with
Tartare Sauce or Curry Sauce (d,g,su,f) 21

Moules Marinière with Fries and French Bread (mo,su,d) 19

Vegetarian

Roasted Butternut Squash with mixed Nuts and Cranberries
Fondant Potatoes with a Port and Mushroom Gravy (n,su) 22

Lentil and Vegetable Cottage Pie, Mustard Mashed Potato Topping
Served with Tenderstem Broccoli and grated Parmesan (su,d,mu) 18

Puddings

Affogato (d) 6

Chocolate and Amaretto Cheesecake with Berry Coulis (g,d) 9

Crème Brûlée with Almond Shortbread (d,n) 9

Spiced Pear Pavlova with Toffee Sauce (d) 9

Apple and Berry Crumble with Custard (d,g) 9

Sticky Toffee Pudding and Whisky infused Custard (d,e,g) 9

Chocolate and Hazelnut Brownie with Vanilla Ice Cream (d,g,e,n) 9

Selection of Cheeses with Crackers and Onion Chutney (d,su) 12

Allergen Guide

c- celery g-gluten cr-crustaceans e-eggs f-fish l-lupin d-dairy
mo-molluscs mu-mustard n-nuts p-peanuts ss-sesame seeds so-soya su-sulphites

Small Plates

OLIVES 5

Marinated olives
add Feta (£1 supp)

HOMEMADE SCOTCH EGG 10

Pork and black pudding scotch egg with homemade piccalilli (g,e)

GARLIC PIZZA BREAD 5

Pizza bread with a herb garlic butter (d,g)
Add mature cheddar cheese (£1 supp)

CHIPS OR FRIES 5

Choice of either traditional chips or skinny fries (g)
Top with mature cheddar cheese (£2 supp)

LOADED CHIPS OR FRIES 10

Chorizo and bacon with chipotle mayonnaise (e,d)
White crab meat and chipotle mayo (cr,d) or
Pulled Pork and Barbecue Sauce (d,g)

HOMEMADE NACHOS 9

Tortillas covered in mature cheddar with fresh tomato salsa and sour cream
topped with spicy jalapeños (g,su,d)

PORK BELLY OR BRISKET BITES 9

Slow roasted pork belly bites or home-smoked brisket bites
smothered in barbecue sauce, spring onions, chillies and sesame seeds (g,ss)

TEMPURA KING PRAWNS 10

Black Tiger Prawns in a Light Tempura batter
with Tomato and Chilli Jam (g,cr,su)

HALLOUMI BITES 8

Halloumi bites deep fried and tossed in our tomato and chilli jam (su)

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Pizzas all £12

MARGHERITA
Tomato and Mozzarella and Fresh Basil

HAWAIIAN
Home-cooked Honey Roast Ham
and Pineapple

BRISKET AND GHERKIN
Home-smoked Brisket and Gherkins
on a Barbecue Base

CAJUN CHICKEN
Cajun Chicken, Peppers, Mushroom,
Red Onion and Piquante Peppers

PEPPERONI
Simply Pepperoni

FARMHOUSE
Home-cooked Honey Roast Ham,
Mushroom and Red Onion

VEGETARIAN HOT
Red Onion, Peppers, Mushrooms
Sweetcorn and Jalapeños

CURED MEATS
Salami, Parma Ham, Chorizo

MONDAY TO FRIDAY
12-3PM 5-7PM

Set Menu

2 COURSES - £23
3 COURSES - £27

Moules Mariniere

Garlic Mushrooms with Brie and Stilton

Game Croquettes with with Garlic Mayonnaise

Corn-fed Chicken Breast, Mash, Tenderstem and Romesco Sauce

Puy Lentil and Vegetable Cottage Pie with Tenderstem Broccoli

Salmon and Smoked Haddock Fish Pie
with Tenderstem

Choose from our Pudding Menu (£3 supp for cheeseboard)

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