

## Nibbles

Baked Camembert to share, tomato & apple chutney, toast 11.95 v

Warm garlic and rosemary focaccia, aged balsamic, olive oil 3.75 v

Crispy whitebait & tartare sauce 4.25

Chilli chipolatas, guacamole 4.25

Mixed olives 3.95 v

## Starters

Seasonal soup of the day, crusty roll 5.75 v

Salmon, crayfish and dill parfait wrapped in smoked salmon, pickled cucumber and soft quails egg 6.95

Truffle scrambled eggs and wild mushrooms on toast 6.95 v

Warm goats' cheese and beetroot tart, apple, celery and walnut salad 5.95 v

Ham hock and piccalilli terrine, parsley purée and toasted rye bread 5.95

## Mains

Chicken Kiev, spring onion mash, green beans and smoked bacon 14.95

Lamb cutlets, chantenay carrots, bubble and squeak terrine, red currant gravy 17.95

Honey and mustard glazed pork tenderloin, black pudding, cabbage, caramelised apple, ravigote sauce 14.95

Roast hake, chorizo and chickpea stew, red pepper relish 16.95

Vegan Panang curry, naan bread and coconut rice 12.95 v

Smoked salmon and king prawn linguini, Italian cheese and herb crumb 14.50

Saag aloo pie, sweet potato and spinach, makhani sauce, raita salad and cumin crushed peas 12.50 v

8oz fillet steak 24.95 10 oz rump steak 18.95

All served with onion rings, grilled tomatoes, Portobello mushroom and chips

## Sides

Creamed potatoes 3.25 | Pub chips 3.25 | Rocket salad 3.25

Onion rings 3.25 | Broccoli with chilli butter 3.25

v = suitable for vegetarians v = suitable for vegans

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients