

Starters & Small Plates Menu

HOMEMADE SOUP

roasted root veg & stilton £5.95
with crusty bread

WILD MUSHROOMS

a range of wild mushrooms £6.95
sauteed in white wine &
Garlic on toasted sour dough (vg)

WHOLE CAMEMBERT

oven baked with red £7.95
onion jam and crusty bread

HALF RACK OF BABY RIBS

½ rack of baby back ribs £7.25
Coated in a rich Bourbon
BBQ sauce



TRIO OF SCALLOPS

on caramelised parsnip £7.95
with parsnip crisps

TURKEY WINGS

with a spiced cranberry £6.95
dip

SCOTCH EGG

wrapped in ham hock £7.95
with homemade piccalilli

Head Chef – Eamonn
Commis Chef – Chris

Please make us aware of
any food allergies or
intolerances you may have.

Mains & Large Plates Menu

PULLED PORK BURGER

on a Brioche bun topped £14.95
with sauteed onions,
Sage & onion stuffing with
fries & coleslaw

VEGETABLE BHAJI BURGER

with cucumber and mint, £13.95
fries and coleslaw (VG)

STEAK & STILTON PIE

with mash, seasonal veg £14.95
and rich gravy

ROAST TURKEY OR NUT CUTLET

with seasonal trimmings £14.95

DUCK BREAST

with a black cherry and £16.95
Port jus with braised red
Cabbage and potato & parsnip
gratin

SLOW COOKED GAMMON SHANK

with fried egg, hand cut £15.95
Chips and parsley sauce

VEGETABLE KORMA

cauliflower and chickpea £13.95
curry with rice, flat bread
and chutneys(VG)

SALMON WELLINGTON

with sauteed new £16.95
potatoes and a tarragon
and white wine sauce

STUFFED CHICKEN BREAST

filled with mushroom £14.95
& leeks served with
potato rosti and veg

PIGS IN BLANKETS

Cumberland sausage £13.95
wrapped in bacon with mash
onion gravy and crispy shallots

28 DAY AGED SIRLOIN STEAK

with hand cut chips, salad 20.95
garnish and a choice of
peppercorn or whipped
garlic butter sauce

