

Restaurant Menu

Starters

- Soup of the day served with a mini tin loaf £6
- Buttered garlic mushrooms with crusty bread and salad garnish^(V) £6
- Chicken liver pate with chutney and toasted sourdough £6
- Smoked mackerel with avocado puree, beetroot and pickled cucumber £6.5
- Miniature ham, egg and straw potatoes with truffle oil £6.5

Mains

- Red wine, thyme and garlic marinated roasted chicken breast with creamy mash, pancetta, baby onions and wild mushrooms £14
- 6 oz rump steak with roasted tomato, flat mushroom, home cut chips and a salad garnish^(GF) £14
- Keralan cauliflower curry, with a chick pea and sweet potato pati and basmati rice ^{(VG)(DF)} £12
- Pan roasted salmon with sautéed greens, crushed new potatoes and a leek fish cream sauce ^(GF) £14
- Beer battered plaice with home-cut chips, garden peas, a salad garnish and tartare sauce £13
- Sirloin of beef, wild mushroom and spinach stroganoff with straw potatoes £13
- Wild mushroom and spinach stroganoff with basmati rice^(V) £11
- Hunters chicken breast with barbeque sauce, bacon, melted cheddar cheese, home cut chips and a salad garnish^(GF) £12.5
- Dingley Dell pork sausages with creamy mash, savoy cabbage, green beans and a caramelised red onion gravy £12.5

Burgers (In a brioche bun or seeded gluten free roll with mayo, tomato, baby gem lettuce, dill pickle, home cut chips and onion rings)

- Homemade 6oz beef burger £12 Chicken breast burger £12 Puy lentil and nut burger^{(VG)(GF)(N)} £10
- (Add Bacon £1, Add Cheese £1, Add Egg £1.5, Add Mushroom^{(VG)(GF)} £1.5)

Desserts

- Crumble of the day^{(VG)(DF)} with custard, ice cream or dairy free ice cream £6
- Ginger and golden syrup cake with custard £6
- White chocolate and cranberry bread and butter pudding with custard £6.5
- Chocolate fudge cake with raspberry sorbet and fresh raspberries^{(VG)(DF)} £6
- Banana and toffee Eton mess with hazelnut brittle ^(N) £6
- A selection of ice-creams and dairy free ice cream £5^(GF)
- A selection of cheese served with chutney and biscuits £8 | £11

Head Chef: David Arnott

(Gratuities at your discretion)

V – Vegetarian | VG – Vegan | GF – Gluten free | N – Contains nuts | DF – Dairy free

Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.