

Restaurant Menu



Starters

- Soup of the day served with a mini tin loaf £6
- Leek wellington with wild mushroom and tarragon cream sauce^(V) £6.5
- Grilled asparagus with chorizo, black pudding, truffle oil and a crispy duck egg £7
- Smoked mackerel with heritage tomato salad and pea shoots £6.5
- Miniature ham, egg and straw potatoes with truffle oil £6.5

Mains

- 8 oz sirloin steak with roasted tomato, flat mushroom, home cut chips and a salad garnish ^(GF) £19
- Oven roasted chicken breast with crushed new potatoes, pancetta, roasted butternut squash and a sage and white wine sauce ^(GF) £14
- Portobello mushroom Kiev with garlic bechamel, cashew nuts, tender stem broccoli and fine green beans ^{(DF)(VG)(N)} £12
- Beer battered cod with home-cut chips, garden peas, a salad garnish and tartare sauce £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
- Garlic, liquorice and hazelnut crusted salmon with asparagus, sautéed potatoes and tomato salsa^(N) £16
- Roast sirloin of beef, wild mushroom and spinach stroganoff with straw potatoes £13
- Dingley Dell pork sausages served with creamy mash, savoy cabbage, green beans and a 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 £1.5)

Desserts

- Crumble of the day ^{(VG)(DF)} with custard, ice cream or dairy free ice cream £6
- Chocolate and peanut butter stack with ginger bread and vanilla ice cream^(N) £6.5
- Pink gin panna cotta with honeycomb and fresh strawberries ^(GF) £7
- Hot chocolate fudge cake with salted caramel ice cream £6.5
- Classic Eton mess £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.