

- STARTERS -

SWEET POTATO &
CAULIFLOWER SOUP ^(VG)

served with crusty bread

£6.00

CHICKPEA FRITTERS ^(V)

served with yoghurt, green chilli and cucumber salad

£6.50

TWICE BAKED SOUFFLE ^(GF)

Applesmoked cheddar and pear chutney souffles with apple and dressed rocket

£7.00

SCOTCH EGG

Black pudding and Dingley Dell pork scotch egg, served with caramelised red onion chutney, cucumber ribbons and frisee

£7.00

HOMEMADE CRAB CAKES

served with paprika mayonnaise, lime and a watercress micro leaf salad

£7.00

- SIDES -

GARLIC BREAD ^(V)	£2.00
ADD CHEESE ^(V)	£2.50
CHIPS ^(VG)	£2 £3
CHEESY CHIPS ^(V)	£3.50
STILTON CHIPS ^(V)	£3.50
DAUPHINOISE ^(V) POTATOES	£3.00
ROAST POTATOES ^(V)	£2.50
SIDE SALAD ^(VG)	£3.00
SEASONAL VEGETABLES ^(V)	£2.50

- MAINS -

BRAISED PORK BELLY ^(GF)

with mushrooms, spinach and sage. Served with dauphinoise potatoes, pancetta, sauteed Brussel sprouts and a red wine reduction

£14.00

CHICKEN BREAST SUPREME ^(GF)

oven roasted with roast potatoes, pancetta, baby onions, wild mushroom and prosciutto crisp and a red wine, thyme and garlic sauce

£15.00

OPEN GAME PIE

served with baby heritage carrots, braised red cabbage, creamy mash potato, and a rich red wine gravy

£14.00

SALMON SUPREME ^(GF)

pan roasted and served with creamed leeks, tender stem brocolli and parsnip mash

£14.00

CAULIFLOWER & BEAN CHILLI ^{(VG)(GF)}

homemade and served with home-cut chunky wedges and fresh coriander

£12.00

GREEN PESTO & ITALIAN
CHEESE GNOCCHI ^{(V)(N)}

with pine nuts, crispy basil and micro leaf garnish

£12.00

Head Chef: George Reynolds

V - Vegetarian | VG - Vegan | GF - Gluten Free

DF - Dairy Free | N - Contains Nuts

All our food is prepared in a kitchen where nuts and cereals containing gluten and other allergens are present. If you have a food allergy, please let us know. Fish may still contain small bones.

- PUB CLASSICS -

8 OZ SIRLOIN STEAK ^(GF)

served with whole roasted tomato, flat mushroom, home-cut chips and a salad garnish

£20.00

ADD EGG - £1.00

ADD PEPPERCORN SAUCE - £2.50

ADD STILTON SAUCE - £2.50

ADD GARLIC PARSLEY BUTTER - £1.00

FISH AND CHIPS

Beer battered cod fillet with home-cut chips, petit pois, tartare sauce and a lemon wedge

£13.00

- SUNDAY LUNCH -

All served with roast potatoes, carrots, parsnips, broccoli & cauliflower cheese, braised red cabbage and Yorkshire pudding and gravy.

ROAST SIRLOIN OF BEEF

served with horseradish sauce

£14.00

LEG OF LAMB

served with mint sauce

£13.00

HONEY GLAZED GAMMON

served with wholegrain mustard

£12.00

LEMON & THYME ROASTED CHICKEN BREAST

served with sage & onion stuffing

£12.00

RED LENTIL, SUN DRIED TOMATO NUT ROAST ^(V)

served with roast potatoes, carrots, parsnips, broccoli & cauliflower cheese, braised red cabbage and gravy. **(Vegan alternative available)**

£11.00

- DESSERTS -

CRUMBLE OF THE DAY ^(VG)

served with custard, ice cream or dairy free ice cream ^(VG)

£6

STICKY GINGERBREAD PUDDING

served warm with bourbon toffee sauce and vanilla ice cream

£6.50

MALTESER CHEESECAKE

Triple chocolate no-bake malteser cheesecake served with strawberries

£6.50

ICE CREAM

Choose from a selection of ice creams, sorbets or dairy free ice creams

£5

SICILIAN LEMON SPONGE ^(GF)

served warm with fresh berries and raspberry sorbet

£6.50

STEWED PEAR ^(GF)

served warm with a winter berry compote and orange and ginger ice cream

£6.50

CHEESE AND BISCUITS ^(GF)

A selection of cheeses served with chutney and biscuits

£8 | £11

CHOOSE A HOT DRINK
AND MINI DESSERT FOR £6