

Main Courses – Available at all times

Home-cooked Ham, free-range fried Eggs & Chips £11.95

Fresh, Beer-Battered Haddock & Chips, served with mushy peas £14.95

Home-made Steak, Ale & Mushroom Pie, served with gravy, new potatoes & vegetables £14.95

8oz Sirloin Steak, served with peppercorn sauce, chips, watercress & roasted field mushroom & plum tomato £19.95

Pan-roasted Partridge, served in a red wine & redcurrant sauce, with Lyonnaise potatoes & creamed savoy cabbage with bacon £16.95

Cauliflower Mac' and Cheese, served with garlic ciabatta & dressed watercress £13.95

Confit Duck Salad with pickled cucumber, orange, spring onion, hoisin-plum dressing and prawn crackers £14.95
(Or with Halloumi (V) £12.95)

Side Orders

Chips/Cheesy Chips £3.50/£4.50

Garlic Bread/Cheesy £3.00/£4.00

Burgers

Home-made Beef Burger £12.95
Add Bacon £1 / Add Brie £1

Field Mushroom Burger, topped with roasted red onions & Goat's Cheese £13.95

Both served in a brioche bun, with baby gem, tomato & onion, served with chips & spicy tomato relish

Light Lunch 12-2:00pm Mon-Sat

Crab, Prawn, Haddock & Leek Gratin, with warm ciabatta £8.95

Stilton & Peppercorn Mushroom on toasted ciabatta (V) £7.95

Baked Camembert with toasted ciabatta £8.95

Breaded Whitebait, served with bread & butter £8.95

Cheddar & Ham Ploughman's Lunch with warm ciabatta £10.95

Home-made Desserts £6.45

Apple & Mixed Berry Crumble, served with custard

Warm Salted Caramel & Chocolate Fondant with Vanilla Ice-Cream

Baked Vanilla New York Cheesecake served with autumn berry compôte

Trio of Luxury Ice-Creams £5.95

All our food is home-made using fresh, locally sourced ingredients

MENU AVAILABLE TUESDAY – SUNDAY

A CHOICE OF TWO SUNDAY ROASTS WILL ALSO BE AVAILABLE ON A SUNDAY

BRUNCH SERVED FROM 11am – 12PM TUESDAY - SATURDAY