



A LA CARTE MENU

... To Start ...

Home-made Soup of the Day, warm crusty bread (V) - £7.50

Beetroot cured Salmon, Goat's cheese cream & Heritage Beetroot - £9.95

Twice baked Sun blushed Tomato & Spinach Soufflé with a pear & walnut salad (V)

Starter - £9.50 | Main with fries - £19.75

Pan seared Pigeon breast, Doreen's black pudding, apple puree, game chips - £8.75

Chicken Liver Pate, apple jelly, crusty bread - £8.75

... To Follow ...

Rolled & braised Beef Brisket, tenderstem broccoli, creamy mash,
bacon & onion sauce - £18.25

Braised shoulder of Lamb, creamy mash & roasted roots, lamb gravy - £17.50

100z Haddock in a light crispy batter hand cut chips, mushy peas &
homemade tartare sauce - £17.25

Breast of Guinea Fowl on a risotto of confit Guinea fowl leg & wild mushrooms
£22.95

Roasted Salmon, sauté new potatoes, greens with a creamy prawn & dill sauce - £17.25

Wild mushroom & a mixed bean cassoulet (V) - £14.75

... Sides ...

House Salad with Honey Mustard Dressing - £3.95

Peppercorn sauce - £3.95

Blue Cheese sauce - £3.95

Onion Rings - £3.25

Hand Cut Chips - £3.95

A Selection of Seasonal Vegetables - £3.95

If you have any food allergies please let the person taking your order know – it can then be passed onto the kitchen team. All our dishes are cooked to order – please be advised at busy times there will be a wait for food.