

MENU

Sandwiches 6.50

Roast beef horseradish & rocket

Roast ham English mustard

Mature cheddar (V) red onion jam & tomato

Vegan cheese toastie (VE) with spinach & pesto

Bacon & Brie, with cranberry sauce

Available on Wholemeal or White served with tortilla corn chips

Starters

Tomato & basil soup (VE)(GF+) warm bread for dipping **6.00**

Mushroom & mascarpone arancini balls (V) salad and a spicy salsa **6.00**

Halloumi Fries (V) sticks of halloumi in a batter and breadcrumb coating
served with a garlic aioli dipping sauce **6.00**

Brussels Pate served beside warm toast, sticky red onion jam and roquette **6.00**

Whitebait deep-fried served with salad and tartar sauce **6.50**

Main Courses

Pan-fried fish of the day, tarragon butter, wilted spinach & Gratin Dauphinoise **18.00**

Breaded Wholetail Scampi tartare sauce, garden peas & chips **16.00**

Newmarket Sausages & Mash, 4 Musks Sausages, pepper mash & onion gravy **16.00**

8oz Beef Burger, in a warmed bun with chips and salad **16.00**
add, Cheese & bacon **2.00**

Slowly Braised Lamb Shank rested on peppered mash with a rosemary
infused gravy and served with vegetables **16.00**

Sweet potato & red onion Tart (Ve)(GF) **15.00**
filled with sweet potato and spinach, topped with a red onion marmalade and
sunflower and pumpkin seeds

Beef Featherblade, gratin dauphinoise & green beans **17.00**

Chefs Kitchen Carvery Traditional Roast Beef or Pork, or a bit of both!
accompanied with a selection of vegetables and roast potatoes **15.00**

Chicken Jalfrezi **16.00**

Chicken Tikka Masala

Butternut Gobi Dhansak (VE+)

served with basmati rice and garlic & coriander naan

Grills

Sirloin Steak* **22.00**

Ribeye* **25.00**

Mixed Grill** rump steak, gammon steak, lamb steak & gluten free sausage **27.00**

served with fries, mushrooms, grilled tomato, onion rings and garden peas

*Approximate uncooked weight *227g/ 8oz. **394g/13.9oz.*

Desserts

Lemon Tart (V) , pastry case filled with lemon filling, finished with a lemon slice and a squirt of whipped cream	6.00
Belgian Sweet Waffles (V+) 'Liège-style' waffles with forest fruits and topped with a scoop of vanilla ice cream	6.50
Biscoff cheesecake (V) biscoff crumb base, topped with vanilla cheesecake finished with a rich biscoff topping, biscoff crumb & whipped cream	6.50
Chocolate & Raspberry Tart (VE+) Vanilla Ice cream & Raspberry coulis	6.00
Cheese & Biscuits with chutney and grapes	8.00

Tea & Coffee

Brew Tea Co	3.15
100% rolled leaves, Blends that taste like they should. Blended & packed by Tea HQ in Manchester	
English breakfast Earl Grey Chai Co2 decaffeinated Green tea Moroccan mint Lemon & ginger Fruit punch	
Coffee	3.15
freshly ground from traditionally roasted beans	
Cafetiere Espresso Cappuccino Americano Latte	
Hot Chocolate	3.15
Liqueur Coffee	7.00

Dietary Requirements

Most food preparation takes place in our main kitchen where there is exposure to all of the prescribed allergens. We give no undertaking of any kind to produce allergy-safe food where we have not been given sufficient advance notice (7 working days) of the requirement.

While we will use all reasonable endeavours to provide food that does not contain any of the allergens that have been identified and notified to us in respect of specific individuals, we cannot give any undertaking of a level of clinical food preparation conditions that would provide an absolute guarantee of total safety from any allergen contamination.

Dishes marked with **(V+)**, **(VE+)**, **(+)** **(GF+)** require a substitute to make the dish suitable - Please advise us when ordering.

(+) - Dish requires adapting to be...

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

Please remain Seated at your Table
Full Table Service will be offered.
Before you leave your Table,
please ensure you are wearing a
Face Covering

Opening Hours

Lunch

Monday – Friday – 12noon – 2.00pm

Saturday - Closed

Sunday Carvery – 12.30pm – 6.30pm

Dinner

Monday – Saturday 6.30pm – 8.30pm

Sunday Carvery – 12.30pm – 6.30pm