

# 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** marinated lightly with mint and rosemary  
on peppered mash and served with vegetables 17.50

**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! 15.00  
accompanied with a selection of vegetables and roast potatoes

**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

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

## Tea & Coffee

<b>Brew Tea Co</b>	<b>3.15</b>
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	
<b>Coffee</b>	
freshly ground from traditionally roasted beans	<b>3.15</b>
Cafetiere   Espresso   Cappuccino   Americano   Latte	
<b>Hot Chocolate</b>	<b>3.15</b>
<b>Liqueur Coffee</b>	<b>7.00</b>

## 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