

Menu

Sandwiches 6.50 | Panini 7.25

Roast Beef
horseradish & rocket

Ham
English mustard

Mature Cheddar Cheese
pickle & lettuce

Vegan Cheese toastie
pesto & rocket salad

Prawn & Marie rose

Served with a Salad Garnish

Sandwiches are available on either White or Wholemeal

Starters

Traditional Prawn Cocktail (GF) 7.00
on a bed of leaves

Mac and Cheese Bites (V) 6.95
Macaroni & cheese in a crispy breadcrumb coating, spicy salsa

Chicken & Herb Terrine 6.95
sourdough toasts, sticky red onion jam and rocket

Chicken Satay Skewers 7.00
peanut dipping sauce

Tomato & Basil Soup (Ve)(GF) 6.50
simply served with warm bread for dipping

Mixed Olives & Sourdough (V) 6.95
olive oil & balsamic

Main Courses

Fish & Chips 18.50
peas & tartar sauce

Slow braised Lamb Shank 18.00
on mash and served with vegetables

Chefs Kitchen Carvery 17.50
Roast Beef or Pork, or a bit of both!
accompanied with a selection of vegetables and roast potatoes

Carrot Wellington with Spiced Marmalade (Ve) 16.95
Carrots, mushrooms and spinach with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case

Newmarket Sausages (4) or Glamorgan Sausages (V) 17.00
Mash & onion gravy

Chicken Tikka Masala 16.50
Butternut Gobi Dhansak (VE+)
served with basmati rice and garlic & coriander naan

Whole-tail Scampi 17.00
With Chips, Peas and Tartar Sauce

Should you have any allergies, please contact a Member of the Team for information on our ingredients

Char-grills & Burgers

Grilled Sirloin Steak* 22.00

Grilled Ribeye Steak* 25.00

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

8oz Beef Burger** 17.50

served in a brioche bun with chips and salad

add

Cheese 1.25

Bacon 1.50

Side & Sauces 3.50

Chips | Onion Rings | Garlic Bread | Mixed vegetables | Mashed Potatoes

Peppercorn Sauce | Blue Cheese Sauce

Desserts

Biscoff cheesecake (V) 6.90

biscoff crumb base, topped with vanilla cheesecake finished with a rich biscoff topping, biscoff crumb & whipped cream

Belgian Sweet Waffles (V+) 7.00

'Liège-style' waffles with forest fruits and topped with a scoop of vanilla ice cream ^ cream

Chocolate Fondant (Ve) 6.95

soft centred chocolate pudding with a scoop of vanilla ice cream

Dairy Ice cream (per scoop) 2.00

Farmhouse cheeses 8.50
with chutney & biscuits

Coffee, Tea & Liqueur Coffee & Mints

Cafetière 3.20

Cappuccino 3.20

Hot Chocolate 3.20

Teas, English, Earl Grey & Speciality 3.20

Liqueur Coffee 7.00

*Approximate uncooked weight is 8oz

***Approximate uncooked weight is 6oz

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