



## Starters

Bowl of marinated olives	£3.75
Freshly baked bloomer bread with balsamic vinegar and olive oil	£4.50
Chefs homemade soup with bloomer bread	£5.70
Chicken liver and brandy parfait with toasted bruschetta, rocket and redcurrant dressing	£6.25
Breaded whitebait with side salad and tartare sauce	£5.95
Warm crab, pine nut and spring onion tart	£6.85
Duck and pistachio terrine with cranberry sauce	£6.75
Roasted mediterranean vegetable bruschetta with parmesan shavings and balsamic dressing	£5.95

## Pub Classics

Homemade beef burger with mature cheddar, smoked bacon, mayo, little gem, tomato, red onion and pickled gherkin on a toasted brioche bun served with chunky chips	£12.75
Homemade beef and ale pie with mashed potatoes and vegetable medley (Add stilton +£1)	£12.75
10 oz Aberdeen Angus Rump steak, chunky chips, grilled tomato, mushrooms and onion rings	£15.95
Carrot and lentil burger, little gem, tomatoes, caramelised onion chutney, chunky chips and vegan slaw	£11.95
Beer battered haddock with chunky chips and minted crushed peas	£12.50
Home cured honey roast ham, free range eggs, chips and salad	£11.95
Wholetail scampi, chunky chips and a salad garnish	£11.95
Homemade sweet potato, ricotta and spinach lasagne with pine nuts, salad and garlic bread	£11.95

## Autumn / Winter Warmers

Garlic and thyme roasted pork chop with sautéed potatoes, roasted sweet and sour peppers	£13.95
Slow roasted shank of lamb with rosemary and red wine jus, garlic mashed potato and seasonal veg	£16.50
Local sausage of the week, braised savoy cabbage, parsley mash and onion gravy	£12.95
Catch of the day – please see our board for the daily fish special	Market Price

## Homemade Desserts

Warm chocolate brownie with chocolate sauce, vanilla pod ice-cream and strawberry compote	£6.25
Caramelised baked lemon tart with fresh pouring cream	£6.45
Sticky toffee pudding with creme anglaise	£6.25
Pear and rosemary tart tatan with vanilla pod ice-cream	£6.45
Cheesecake of the moment with fresh pouring cream	£6.45
Peanut posset with chocolate shortbread and caramel ice-cream	£6.25
Cheeseboard with local cheeses, biscuits, red onion marmalade, piccalilli and grapes	£8.95
Assorted trip of dairy ice-creams with rossini curl wafer in a brandy basket	£4.95

\*\* THE STAFF ARE MORE THAN WILLING TO PROVIDE ADVICE ON FOOD ALLERGENS \*\*

'Our December Festive menu is now available – Celebrate with a festive feast please ask for details'