



## Starters

Bowl of marinated olives	£3.50
Freshly baked ciabatta bread with balsamic vinegar and olive oil	£3.50
Homemade soup with bloomer bread	£5.60
Smoked mackerel pate with toasted bloomer and apricot and whiskey chutney	£5.85
Whitebait with side salad and tartare sauce	£5.85
Fruit de Mers, prawns, crab, smoked salmon with brown bread	£6.25
Chicken and crispy pancetta salad	£5.85
Bruschetta, tomato, red onion, garlic and Parmesan on ciabatta	£5.85

## Pub Classics

Homemade beef burger in brioche with cheese and bacon with chips, coleslaw and bacon jam	£11.50
Homemade beef and ale pie with mashed potatoes and vegetable medley	£11.95
Rump steak, skin on fries, grilled tomato, mushrooms and onion rings	£14.50
Beer battered fish with chunky chips and minted crushed peas	£11.95
Gammon steak, chunky chips, tomato, mushroom and pineapple	£11.50
Wholetail scampi, chunky chips and a salad garnish	£10.95

## Our Monthly Specials

Pork belly with black pudding bubble and squeak, chorizo, apple purée and jus	£13.50
Slow cooked blade of beef with mashed potatoes, wild mushrooms, roast parsnips and baby onions	£13.75
Panko coated supreme of chicken with chilli jam and a beetroot, red onion and baby leaf salad	£12.95
Lamb leg steak with dauphinois potatoes, minted jus and vegetables	£13.25
Butternut squash with quinoa and chive butter, roasted vine tomatoes and spinach	£10.95
Leek and mushroom lasagna with garlic bread and side salad	£10.95

**Please also see our daily fish specials board (Market price)**

## Homemade Desserts

Blueberry cheesecake with blackcurrant sorbet	£5.85
Vanilla creme brûlée with shortbread	£5.85
Chocolate torte with vanilla ice cream	£5.85
Rhubarb and ginger crumble with custard	£5.85
Banana and lime Eton mess	£5.85
A trio of cheese with biscuits and chutney	£6.50
Assorted ice-creams, three scoops with Rossini curl wafers	£3.25

