

STARTERS

Salmon and chili fishcakes with a soy and ginger dipping sauce.....	6.50	British Pork rillettes with charred granary bread and pickled vegetables.....	5.95
Roasted red pepper and tomato soup with warm baguette.....	4.95	Rosemary & garlic baked camembert served with fresh bread and a spiced tomato chutney.....	8.95
Sautéed wild mushrooms with garlic white wine and shallot served on toasted granary bread with parmesan shavings and truffle oil.....	7.50	Mussels with white wine, garlic, shallot & cream served with fresh bread as a main course with fries.....	6.95 14.95

*BRITISH CHARCUTERIE 6.50pp

Air dried ham, rosemary salami, pork rillettes, pulled ham hock with olives and marinated vegetables. Served with warm baguette

SEAFOOD BOARD 7.95pp

Salmon and chili cakes, smoked mackerel pate, smoked salmon and garlic roasted shell on prawns. Served with warm baguette

MAIN COURSES

Slow cooked lamb stew with root vegetables and herb dumplings.....	12.95	Handmade Cumberland sausage and mash, buttered kale and a caramelized onion jus.....	10.95	Pan roast cod with roasted chorizo, new potatoes, capers, clams and buttered spinach.....	14.50
Ale battered fish served with hand cut chips, crushed peas, lemon wedge and tartare sauce.....	12.95	Beef steak burger served in a brioche bun with a crunchy relish and spiced fries.....	12.50	Roasted butternut squash risotto with crispy sage and parmesan shavings.....	12.95



SUNDAY LUNCHES

All roasts come with roast potatoes, roasted carrot & parsnip, cauliflower cheese and seasonal vegetables

Roast supreme of chicken.....	9.95	Roast Butternut squash and mushroom wellington.....	9.95
Roast Sirloin of beef.....	14.50	Duo of roast sirloin and loin of pork.....	13.95
Roast loin of pork with crackling.....	10.95		

SIDES

Crispy fries and aioli.....	3.00
Creamy mashed potato.....	3.50
Roasted butternut squash and beetroot.....	3.50
Cauliflower gratin.....	3.50
Crunchy watercress, beetroot & radish salad.....	3.00
Kale with garlic and chili butter.....	3.00

DESSERTS

Pear and blackberry crumble with amaretti ice cream.....	5.50	Peanut butter parfait with caramelized banana and toffee sauce.....	6.50
Dark Chocolate brownie with dark cherries and vanilla ice cream.....	6.25	Selection of 4 British cheeses with celery grapes and a spiced tomato chutney.....	9.95
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream.....	5.95		



PLEASE CHECKOUT OUR FACEBOOK AND INSTAGRAM FOR MORE INFORMATION ON OUR EVENTS



ENJOY

2 COURSES FOR 16.95

Dishes marked with: ✕