

À LA CARTE

STARTER

Slow roasted pork and apple bon-bon, spiced butternut purée, crackling - £7.95
Gluten-Dairy-Celery-Mustard

Goat's cheese tartlet, red onion marmalade, mixed salad with balsamic glaze - £7.95
Gluten-Dairy

Wild mushroom arancini, rocket salad, chive aioli - £7.95
Gluten-Dairy-Celery

Avocado, feta & cucumber salad, toasted seeds with a honey & mustard dressing - £7.95
Nuts-Celery

Chefs soup of the day served with a bread roll - £5.95
Gluten-Dairy-Celery (can be Gluten free)

MAINS

Fish and chips, tartare sauce, mushy peas, lemon wedge - £13.50
Gluten-Dairy (can be dairy free)

Beef burger, toasted brioche bun, American cheese & pickles served with fries - £13.95
Gluten-Dairy-Celery-Mustard-Eggs

Sirloin Steak, field mushroom, on the vine tomatoes, triple cooked chunky chips,
peppercorn sauce - £19.95
Dairy-Celery

Rib Eye Steak, field mushroom with on the vine tomatoes, triple cooked chunky chips,
peppercorn sauce - £24.95
Dairy-Celery

Butter roasted fillet of cod, seasonal new potatoes, grilled tender stem broccoli, parsley oil -
£15.95
Dairy-Celery

Minted lamb cutlet, Lyonnaise potatoes, heritage carrots, mint and veal reduction - £20.00
Dairy-Celery

Plant based grilled burger, toasted brioche, avocado, served with fries - £14.95
Gluten-Dairy-Celery-Eggs

DESSERT

Warm chocolate brownie vanilla ice-cream and Bischof sauce - £5.95
Gluten-Dairy (can be Gluten free)

Banoffee cheesecake, banana textures, dulce de leche - £6.95
Gluten-Dairy-Eggs (can be Gluten free)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream - £6.95
Gluten-Dairy-Eggs

Cheese course, crackers, chutney (to share) - £9.50
Gluten-Dairy (can be Gluten free)

Ice creams and sorbets (Please ask for flavours available) - £2.00 per scoop
Dairy

