Starters

Chef's Homemade Soup of the Day (v)-£3.45

Served with a warm bread roll.

Pan Fried King Scallops -£5.95

With crispy black pudding and an apple puree.

Smoked Salmon Salad-£4.95

With dressed leaves, pickled red cabbage, pickled cucumber, beetroot puree, cream cheese and chive, served with toasted roll.

Breaded Brie Bon Bons (v) -£4.95

Deep fried balls of brie in breadcrumbs, served with an apricot puree.

Ham Hock Terrine-£4.95

With piccalilli, dressed lambs lettuce and a toasted roll.

Warm Breads for Two (N)(V)-£6.95

Sunflower and honey bread, walnut bread, tomato and basil bread, three grain bread, focaccia and rosemary bread with an olive oil and balsamic dip.

Pasta & Salads

Grilled Goats Cheese Salad (n) (v)-£8.95

Grilled goats cheese served on a griddled garlic croute with dressed mixed leaves, celery, walnuts finished with sour dough croutons.

Capresė Penne Pasta (v) £8.95

Based on the classic Italian Capresė salad. Penne Pasta in a tomato and basil sauce, with roasted red peppers and mozzarella.

Add Grilled Chicken for an Extra £2.00

Crispy Beef Salad-£10.95

Chinese style crispy strips of beef, tossed in sesame seeds and sweet chilli sauce served on spaghetti with anchovies, garlic, tomatoes, capers and olives, topped with spring onions.

Fish

Seafood Special-£16.95

Fish dish selected by our chefs please ask for today's dish. Please note this dish is subject to availability.

Beer Battered Cod Fillet-£12.95

Served with hand cut chips, pea and mint puree and a homemade tartar sauce.

Chefs Specials

10oz Rump Steak-£14.95

Cooked to your liking topped with garlic butter, served with hand cut chips, baked tomato, baked field mushroom and rocket salad.

10oz Sirloin Steak-£15.95

Cooked to your liking topped with garlic butter, served with hand cut chips, baked tomato, baked field mushroom and rocket salad.

Homemade Beef Burger-£10.50

5oz beef burger served in a brioche bun with relish, pickled cucumber, smoked bacon, cheddar cheese and English mustard. Served with hand cut chips and dressed mixed leaves.

Slow Cooked Pork Belly-£13.95

Served with chive mash, snow peas, shallot puree and cider gravy.

10oz Gammon Steak -£13.95

Topped with a fried egg, served with hand cut chips, baked tomato, baked field mushroom and rocket salad.

Slow Cooked Shank of Lamb-£15.95

Served with mildly spiced sweet potato mash and kale, finished with a port and redcurrant gravy.

Pan Fried Duck Breast-£13.95

Served with creamy celeriac mash, buttered spinach and a plum sauce.

Mushroom, Spinach and Stilton Stroganoff (v)-£8.95

Mushroom, spinach and stilton in a creamy sauce finished with paprika, served with a timbale of rice.

Hunters Chicken-£12.95

Hearty classic with a slight modern twist. Chicken breast fillet wrapped in smoked streaky bacon smothered in BBQ sauce with melted cheddar cheese. Served with a free side of your choice.

Sides

Hand Cut Chips-£2.50
Buttered New Potatoes-£2.00
Chive Mash Potato -£2.00
Trio of Vegetables-£2.25
Mixed Dressed Salad-£2.25
Poached OR Fried Egg-£1.00
Brandy Peppered Sauce-£2.50
Garden Peas-£1.50
Garlic Bread-£2.50

Desserts

Bread and Butter Pudding-£4.95

With an apricot glaze, poached apricots and Bennet's Farm clotted cream ice cream.

Lime Panna Cotta (n)-£4.95

Infused with mint and Tequila, with salted caramel, honeycomb and Bennet's Farm pistachio ice cream.

Cherry and Almond Crumble (n)-£4.95

Black cherries with an almond crumble topping, calvados liqueur glaze, served with a side jug of custard.

White Chocolate Crème Brulee'-£4.95

With chocolate soil, peppermint jelly and Bennet's Farm raspberry sorbet.

Cheese Plate-£7.50

Chefs selection of 4 cheeses served with chutney, celery, grapes and biscuits

Selection of Bennet's Farm Ice Creams and Sorbets-£1.25 Per Scoop

Choose from vanilla, strawberry, chocolate or guest flavour ice creams and various sorbets Please ask your server for details

To Finish

Coffee-£2.00

Latte-£2.25

Espresso-£2.25

Cappuccino-£2.25

Decaffeinated Coffee-£2.00

Hot Chocolate-£2.25

Tea-£2.00

- English Breakfast
- Earl Grey
- Lemon
- Green
- Peppermint
- Decaffeinated

(V) Vegetarian (N) Contains Nuts Whilst every care is taken when preparing your food, we cannot guarantee complete omission of nut traces with any dish contained within.