



Starters

- Homemade soup of the day, crusty bread & butter (v) (gfo) 4.95
- Wild boar & cognac coarse pate, horseradish & beetroot chutney, toasted homemade sour dough 6.50
- Prawn cocktail, Mary rose sauce, brown bread & butter (gfo) 6.75
- In house smoked salmon, served with malted brown bread & lemon 7.95
- Stilton mushrooms in a garlic cream sauce, char-grilled sour dough 5.75
- Chicken tenders breaded in Cajun & sesame, bourbon infused bbq sauce 6.75 (c)

Sharing boards & salads

- Thai sticky sesame strips of beef fillet salad served with crusty bread & butter (gfo) (c) 12.95
- Prawn & smoked salmon salad, tomato, cucumber, red onion & Mary rose sauce (gfo) 9.95
- Cajun chicken breast, smoked bacon & avocado salad (gf) (c) 9.95
- Local cheese & honey glazed ham ploughman's- pickled onion, gherkin, sweet pickle, apple, coleslaw, dressed leaves & crusty bread (gfo) 9.95

Mains

- 10oz rib- eye, cooked to your liking, chips, tomato, mushroom & onion rings (gfo) 18.95
- Add peppercorn sauce, garlic butter or stilton sauce 2.25
- Homemade pie of the day, cased in short crust pastry, spring onion mash, glazed carrots & gravy 11.95
- Honey & mustard glazed ham, local free range eggs & chips (gf) 6.50/10.95
- Beer Battered cod, chips, mushy peas & tartare sauce 7.25/10.95
- Wholetail breaded scampi, chips, peas & tartare sauce 7.25/10.95
- 8oz homemade beef burger on a toasted bun, relish, chips, salad & coleslaw (gfo) 10.75
- Add cheese, bacon, blue cheese, fried onion 0.75 each / vegan option available
- Sweet potato, butternut squash, chick pea & spinach Thai yellow curry served with jasmine sticky rice 10.95 (gf) (vg)
- Roasted vegetable & brie tart, herb buttered new potatoes, rocket & toasted walnut salad (v) (gf) 10.95

Sides

- Garlic bread 2.75
- Garlic bread with cheese 3.75
- Sweet potato fries 3.50

gf = gluten free gfo = gluten free option v = vegetarian vg =vegan c = chilli