



Starters

Soup of the Day (v, gf*)	£4.95
Freshly made with warm homemade bread	
Yorkshire Pudding & Proper Gravy	£2.50
Thai Salmon Fishcakes	£6.50
With dressed leaves and our secret dipping sauce-	
Portobello Mushroom Stack (v,gf)	£6.95
With roasted red pepper, mozzarella & pesto	
Deep Fried Wedge of Brie	£5.95
With homemade chutney	
Tempura Prawns (gf*)	£6.95
King prawns in crisp batter with our secret dipping sauce	
Duck & Port Pate (gf*)	£6.50
With homemade chutney & toast	

Mains

Fisherman's Pie	£13.95
A selection of our fresh fish in a creamy white wine & dill sauce topped with mash and aged cheddar	
Beer Battered Haddock (gf*)	£13.95
With our triple cooked chips	
Pie of the Day	£14.50
Ask your server about today's creation. We always use homemade shortcrust pastry and every pie is served with chips or mash, mushy peas and a jug of proper gravy.	

Roasts

All served with homemade big Yorkshire Pudding, proper gravy made from fresh stock over several days, seasonal vegetables, creamy mash & garlic & rosemary roast potatoes

Rare Roast Beef	£19.50
Thick slices of whole roasted Yorkshire striploin. We serve the beef rare as it's at the most juicy, tender and tasty.	
Roasted Pork Loin	£14.50
Juicy Meat, crisp crackling and apple sauce	
Roasted Leg of Lamb	£16.50
Slowly roasted over a trivet of vegetables with wholegrain mustard. Served pink.	
Traditionally Roasted Chicken	£13.50
Stuffed with lemon & thyme and served with chefs special stuffing!	
Spinach & Goats Cheese Risotto	£12.50
With toasted pine nuts, parmesan & asparagus	
Moules/Frites (gf*)	£14.50
Freshly steamed mussels in a creamy, garlic sauce. with triple cooked chips and our warm, homemade bread	
Salmon Fillet (gf)	£14.50
With champ mash, chive cream sauce & seasonal vegetables	

V = suitable for vegetarians

GF = Gluten Free

GF* = can be made gluten free - please tell your server.



Sides & Snacks

Triple Cooked Chips (v, gf*)	£3.75
Pigs in Blankets (gf)	£5.35
Onion Rings (v, gf*)	£2.75
In our crisp beer batter	
Cajun Halloumi Fries	£4.95
With cajun spices and Maldon sea salt	
Creamy Mash (v, gf)	£2.75
Extra Yorkshire Pudding	£1.50
Cauliflower Cheese	£4.50
Homemade Mushy Peas (v, gf)	£1.50
Seasonal Vegetables (v, gf)	£2.75
Rocket Salad (v,gf)	£4.95
Roasted tomatoes, parmesan and our house dressing.	

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Desserts & Coffee

Sticky Toffee Pudding	£5.35
With toffee sauce & vanilla ice cream. We've been told it's the best around so many times that it must be true!	
Baked New York Cheesecake	£5.00
With blueberry compote	
Crumble of the Day	£5.00
With homemade vanilla custard	
Homemade Meringue Nest (gf,df)	£5.25
With raspberry sorbet & fresh berries	
Cheese & Biscuits	£9.95
Homemade chutney, butter, celery & fruit. Why not add a glass of port?	
Trio of Ice Cream (gf)	£5.50
Vanilla, strawberry & chocolate. We also have vegan coconut ice cream & raspberry sorbet.	
With fresh berries	

Coffee

Espresso	£2.25
Americano	£2.25
Flat White	£2.95
Latte/Cappucino	£2.95
Tea	£2.00
Liqueur Coffee	£5.95

Baileys, Tia Maria, Jameson's, Brandy