

WINTER MENU

STARTERS

Olives or **Bread and olive oil** (N) £2.50

Soup of the day with sourdough bread (GF*,N,V) 380k/cal £6.50

Pressed ham and chicken terrine with bread and butter pickles and toasted sourdough (GF*,N) 312k/cal £9.50

Crab arancini served with chicory, frisée, pickled fennel, carrot and lemon parmesan dressing 556k/cal £8.50

Grilled Portobello mushroom tartare celeriac rémoulade, toasted brioche and hazelnuts (GF*,N,V,VE*) 370k/cal £9.00

CLASSICS

8oz Sirloin steak served with triple cooked chips, field mushroom, roast tomato, watercress and garlic herb butter 955k/cal £28.00
Add peppercorn or Diane sauce £2.50

Beer battered haddock and chips with peas and tartare sauce
Regular 1200k/cal £18.25
Small 1182k/cal £14.25

Calves liver with bacon, mashed potato, spinach & baby onion gravy (GF) 564k/cal £19.75

MAINS

Pan roasted cod loin with a soft parmesan crust served with piperade, boulangère potatoes, spinach and chive butter sauce (GF*) 1169k/cal £24.50

Classic chicken Milanese with fries, rocket and garlic herb butter 640k/cal £14.50

Slow cooked pork belly, truffle potato purée, steamed greens, honey roast carrots and red wine jus (GF) 1566k/cal £22.00

Pumpkin ravioli buttered spinach, whipped ricotta and walnut pesto. (N,V) 993k/cal £17.00

Mushroom and truffle oil risotto with parmesan shavings (GF) 677k/cal £13.50

Sweet potato, spinach and chickpea curry with basmati rice and naan bread (GF*,N,VE) 659k/cal £15.00

Fish pie topped with mashed potato, served with steamed greens (GF) 753k/cal £17.50

**Daily specials are available
- please ask your server.**

WE ALSO SERVE

Sunday lunch and afternoon tea.
Please ask a member of our team for details.

SIDES

House Salad with French dressing (V) 24k/cal £4.00

Seasonal vegetables (GF,V) 59k/cal £4.00

Triple cooked chips 398k/cal £4.00

Bistro fries 387k/cal £4.00

DESSERTS

Black Forest delight with blood orange sorbet and morello cherry coulis (N,V) 413k/cal £9.00

Treacle and ginger tart vanilla ice cream, clementine and cranberry compote (N,V) 243k/cal £8.50

Gooseberry posset with honey and ginger shortbread (GF*,V) 912k/cal £7.50

Sticky toffee pudding vanilla ice cream and butterscotch sauce (GF,N) 841k/cal £8.00

Ice cream and sorbet selection £2.00
(GF*,N,V,VE*) per scoop

(GF) Non-gluten containing ingredients, (GF*) Can be made with non-gluten containing ingredients, (V) Vegetarian, (VG) Vegan, (VE*), Vegan option available, (N) Contains nuts. Please advise our staff of any allergies or special dietary requirements prior to placing your order. We can help identify suitable dishes and provide a list of all dishes containing allergens. Adults need around 2,000 calories a day. Food is prepared in a traditional kitchen and may contain traces of nuts.