

SEASONAL MENU

NIBBLES

Olives, focaccia, balsamic and olive oil 5.50
(N, V) 484k/cal

SMALL PLATES

Smoked mackerel rilette 7.50
with apple and celeriac remoulade and toasted
sourdough (GF*, N) 533k/cal

Whipped goat's cheese salad 6.75
with pickled beetroot and balsamic dressing (V)
329k/cal

Chicken and apricot terrine 8.25
served with fig and honey chutney, and focaccia
219k/cal

Soup of the day 6.75
with sourdough bread (GF*, N, V)

MAINS

Beer battered haddock & chips 20.50, small 16.50
with peas and tartare sauce
1283k/cal small 1127k/cal

Pan roasted hake 22.00
with Savoy cabbage, potato cake, charred leeks
and white wine sauce (GF) 776k/cal

Warm sweet potato salad 12.50, small 9.50
with butternut squash, quinoa, kale and a honey
cider vinaigrette (GF,V) 429k/cal
small 214k/cal

Coq au Vin 16.50
served with roast garlic mash and honey roasted
carrots (GF) 890k/cal

Roasted butternut squash and sage risotto 12.50,
small 9.50
with a sage crisp (GF,V*) 392k/cal small 261k/cal

Calves liver 21.75
with bacon, spinach, mashed potato and baby onion
gravy (GF) 751k/cal

FROM THE GRILL Served with tomato and rocket salad

Celeriac steak 14.00
served with potato rosti and tomato salsa
(VE) 159k/cal

Gammon steak 16.50
hen's egg and chips 685k/cal

Minute steak 22.50
with peppercorn sauce and fries 789k/cal

Butterfly chicken 16.50
with lemon & herb butter and new
potatoes (GF) 533k/cal

SIDES 4.00 each

House salad with French dressing (v) 24k/cal
Seasonal vegetables (GF, V) 59k/cal
Triple cooked chips 398k/cal
Bistro fries 387k/cal

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

DESSERTS

Pavlova 7.25
with Chantilly cream, berry compote and white
chocolate puree (GF, V) 468k/cal

Chocolate bread and butter pudding 8.00
served with warm custard (V) 978k/cal

Pear and almond frangipane tart 8.50
with vanilla ice cream (N, V) 459k/cal

Classic Italian tiramisu 7.50
with espresso-soaked sponge, mascarpone cream and
cocoa (V) 675k/cal

Ice cream and sorbet selection 2.00 per scoop
ask for today's flavours (GF*, N, V, VE*)

(GF) Non-gluten containing ingredients, (GF*) Can be made with non-gluten containing ingredients, (N) Contains nuts, (V) Vegetarian, (VG) Vegan, (VE*), Vegan option available. 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.

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