



Small Plates

Soup of The Day ** £7.00

Served with warmed ciabatta bread and butter

Garlic Ciabatta Bread £5.00

Add Mozzarella Cheese £6.50

Roasted Balsamic Beetroot and Goats Cheese Salad GF V £9.00

With thyme and honey mustard dressing

Tempura Battered Mushrooms V * £7.50**

Coated in a crispy and light batter and served with garlic aioli

Piri-Piri King Prawns with warmed Ciabatta Bread ** £9.50

Pan fried jumbo king prawns in a hot sauce (garlic butter is available if preferred)

Pan Fried Teriyaki Beef Strips £9.00

A sweet Japanese sauce with tender strips of sirloin beef. Served with a timbale of sticky jasmine rice

Asian Pork Meatballs with Ginger and Honey GF £8.00

Fresh and zingy meatballs pan fried with a ginger and honey dipping sauce

Chicken Liver Parfait with Redcurrant Glaze ** £8.00

Served with toasted ciabatta bread

Any allergies or dietary requirements should be brought to the attention of our staff on arrival in the dining room. Our cooking oil contains GM Soya.

Our aim is to serve you delicious food in a relaxed friendly atmosphere.

In our bar we have a selection of local beers and ale, spirits, wines, and soft drinks to complement your meal.

(VG) = Vegan (V) = Vegetarian GF = Gluten Free ** = Gluten Free Option Available *** = Can be Vegan





Large Plates

Beer Battered Haddock £17.00

Served with either homemade mushy peas or petit pois, and tartare sauce

Fish and Feathers GF £18.00

Pan fried chicken supreme garnished with 3 king prawns cooked in garlic butter

10oz Dry Aged Sirloin Steak ** £24.00

Chargrilled to your liking and served with onion rosti, slow roasted tomato and flat field mushroom

Swap the traditional garnish for king prawns in garlic butter for £3.00 GF

Add chasseur or peppercorn sauce for £2.50 GF

Pan Fried Chicken Supreme GF £18.00

With a choice of chasseur or peppercorn sauce

Moroccan Pork and Apricot Tagine GF £17.00

Slow cooked pork collar in a sweet and mildly spiced tomato sauce with apricots and flaked almonds
(This dish contains nuts)

Roasted Cauliflower and Apricot Tagine V VG GF £15.00

Roasted florets of cauliflower in a sweet and mildly spiced tomato sauce with apricots and flaked almonds
(This dish contains nuts)

Banquet of Lamb Shoulder with Rosemary and Redcurrant Jus £22.00

Slow braised with red wine and rosemary

Haddock Italiano GF £18.00

Baked haddock fillet topped with a rich tomato sauce, chorizo, mozzarella and oregano

Beef and Stilton Plate Pie £18.00

Chunks of tender beef shin and stilton cheese in a shortcrust pastry with gravy

All of the above dishes are served with a choice of sticky jasmine rice, new potatoes, hand cut and thrice cooked chips, creamy mashed potatoes and buttered vegetables or house salad

Salmon Fillet with Stir Fried Teriyaki Vegetables £18.00

Served with sticky jasmine rice

Teriyaki Vegetable Stir Fry £16.00

Served with sticky jasmine rice

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Sides

Thrice Cooked Hand Cut Chips GF VG V	£4.00
Buttered New Potatoes GF V ***	£3.00
Creamy Mashed Potatoes GF VG V	£4.00
House Mixed Salad with Dressing GF VG V	£4.00
Medley of Buttered Vegetables GF VG V	£3.50
Sticky Jasmine Rice GF VG V	£3.00

Childrens Menu

Battered Cod Goujons Served with Chips and Baked Beans/Petit Pois	£7.00
Battered Chicken Goujons Served with Chips and Baked Beans/Petit Pois	£7.00
12" Margherita Pizza V ***	£7.50
Sausages with Chips and Baked Beans/Petit Pois	£7.50

Please feel free to ask to speak to Chef Rachel if you have fussy eaters/allergens/intolerances and would like alternative choices

Daily Desserts Available. Please ask a member of staff.

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