



TWO COURSE
FOR 32
THREE COURSE
FOR 40

MAINS

PORK CHOP

Seared Pork Chop Served on Butter Bean Mash with Harrisa Chard Hispy Cabbage, Roasted Apple Puree, Celeraic Remoulade & Chimichurri Sauce

ROAST CHICKEN BREAST

Roasted Chicken Breast Served on Creamed Brussel Sprouts With Roasted Chestnuts, Shoestring Potatoes, Cranberry Marmalade, Watercress with Cranberry Salad & Truffled Supreme Sauce

FILLETED FISH OF THE DAY

Filleted Fish of the Day Served under a Beurre Noisette with Capers & Cornichons Mix on top of Pan Seared Crushed New Potatoes, Pickled Cucumber with Fennel Ribbons & A Verdant Fennel Puree

SQUASH RISOTTO

Roasted Squash Folded throughout, Topped with Parmasan Tuiles, Toasted Squash Seeds, Lemon Yoghurt & Parsley

CLASSICS

STEAK

FILLET

£15 SUPPLIMENT

SIRLION

£5 SUPPLIMENT

RIB EYE

£10 SUPPLIMENT

All 8oz Steaks & Served with Triple Cooked Chips, Rocket with a Balsamic Vinaigrette, Roast Tomato, Pan Seared Garlic Mushrooms, Onion Rings, Seasonal Slaw & Either Stilton or Peppercorn Sauce

GAME PIE

~ OR ~

VEGETABLE PIE

Served with Triple Cooked Chips, Shredded Butted Cabbage, Medley of Roast Vegetables, Pickled Red Cabbage & Either Meat or Vegetable Gravy

FISH & CHIPS

Beer Battered Fish Served with Triple Cooked Chips, Garden Peas, Homemade Tartar Sauce, Mixed Leaf Salad & Lemon Wedge

ADDITIONS

CHIPS	5.00
HOUSE SALAD	4.50
SEASONAL SLAW	3.50
BREAD & BUTTER	4.50

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST



STARTERS

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SOUP OF THE DAY

Soup of the Day Served with Fresh Bread & Butter

FISH CROQUETTE

White Fish Croquette with Pasterised Egg Yolk on Romesco Sauce & Lemon Dill Slaw

BLACK PUDDING SCOTCH EGG

Black Pudding & Apricot Stuffing Scotch Egg with Potato Rosti, Pickled Shallots & Walnut Ketchup

COURGETTE MARINATA

Marinated Ribbons of Courgette in a Sweet Vinaigrette Topped with Goat Cheese, Radicchio, Toasted Seeds & Walnuts

~ OR ~

BOARDS

All Boards Between TWO To Share

FLATBREADS

£5 PER PERSON SUPPLIMENT

A Sharing Board of Warm Flatbreads Served with Rich Garlic Confit Oil & a Zesty Chilli Oil for Dipping

ANTIPASTO PLATTER

£7 PER PERSON SUPPLIMENT

A Sharing Board of Olives, Sun Dried Tomatoes, Mixed Char Grilled Vegetables, Assortment of Pickles & Warm Flatbread

CHEESE PLATTER

£8 PER PERSON SUPPLIMENT

A Sharing Board of Five Classic Cheeses, Colston Bassett Stilton, Rutland Red, Brie Plaisir de Roy, Rosary Goat & Black Bomber, Chutneys, Assortment of Pickles & Selction of Crackers

LIGHT BITES

OLIVES	3.00
PICKLE PLATE	3.00
BREAD & BUTTER	4.50
CRISPY CHILLI CORN	2.50

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