
STARTERS

Prawn cocktail with a spicy marie rose sauce, avocado, tomato, croutons soft boiled egg & iceberg lettuce	6.95	Salmon & chili fishcakes with a lime & chive mayonnaise	6.25
Wild mushrooms on toast with parmesan shavings, truffle oil & poached egg	6.95	Slow cooked pork rillettes with toasted bloomer bread & pickled vegetables	5.95
Rosemary & garlic studded camembert served with fresh bread & chutney	8.95		

MAIN COURSES

Classic Caesar salad with soft boiled egg, anchovies & croutons Add chicken 2.25 Add roasted prawns 3.25	7.50
Slow cooked lamb shoulder with a creamy mashed potato, kale & mint jus	13.50
Pan fried fillet of sea bass on creamy cabbage & bacon with garlic roasted parmentier potatoes	12.75
Pan roasted supreme of chicken, fondant potato, buttered peas, broad beans & roasted shallot petals, served with a red wine jus & air-dried ham crisp	10.00
Beef steak burger served in a brioche bun with a crunchy relish & crispy fries	9.50
Ale battered fish served with hand cut chips, lemon wedge, tartare sauce & chip shop curry sauce	9.75
Butternut squash & mushroom wellington served with a rocket & goats cheese salad	9.75
Steak frites, crispy fries, spring onion & tomato salad served with a tarragon & pink peppercorn butter	13.50

SUNDAY LUNCHEES *from* 9.95

SERVED SUNDAYS ONLY

VEGETARIAN SPECIAL AVAILIABLE

Roast supreme of chicken 9.95 | Roast Sirloin of beef 11.50

All roasts come with roast potatoes, roasted carrot & parsnip, cauliflower cheese & seasonal vegetables

DESSERTS

Vanilla Creme brulee	4.75
Glazed lemon tart with raspberry sorbet *	4.95
Spiced apple & pear crumble with vanilla ice cream *	5.25
Dark chocolate brownie with fudge pieces & vanilla ice cream *	5.50