



EST. 1709

## STARTERS

Warm breads, houmous, olives £7.50

Soup of the day, bread & butter £7.50 (VE) \*

Duck liver parfait, chutney, toast, pickles £9\*

Citrus gin cured salmon, pickled cucumber salad, toast £9

Wild mushrooms on toasted bread, salad £9.50 (VG)

Feta and olive salad, pomegranate, cherry tomatoes, rocket £8 (VG, GF)

## ON THE GRILL

8oz Sirloin steak £28 8oz Rump steak £26

All served with chunky chips, grilled tomato, grilled field mushroom, dressed salad

Peppercorn sauce £3 Blue cheese sauce £3 Fried egg £1.50

## MAIN

Beer battered haddock, chunky chips, garden peas, homemade tartare sauce £17.50\*\* (GF)

Sausages & mash, beer onions, gravy, seasonal vegetables £15 (Vegan available)

Beef burger, cheese, smoked bacon, relish, chunky chips, salad, coleslaw £17.50

Honey glazed ham, eggs, chunky chips, salad, peas £16.50 (GF)

Pan fried salmon, fricassee of potato, pepper & peas, curried mussel broth £19\*\*

Homemade fish pie, creamed mash and seasonal veg £19.50.

Breaded chicken escalope, tomato linguine, rocket, parmesan salad £18.50

Kenniford farm pork belly, new potatoes, cider sauce, creamed cabbage £20.00 (GF)

Halloumi burger, grilled vegetables, green pesto, chunky chips, coleslaw £15.95 (VG)

Thai vegetable curry, pilau rice, poppadom's, mango chutney £15 (VE)

Truffled Mac n Cheese, slow roasted tomatoes, garlic bread, rocket parmesan £17.50 (VG)

## SIDES

Chunky chips £4 Cheesy chips £4.75 Sweet Potato Fries £4.75

Mac n Cheese £6.50 Garlic bread £4 Cheesy garlic bread £4.50

Side of vegetables £3.50 Rocket and parmesan salad, cherry tomato, house dressing £3.50

**VE - Vegan, VG - Vegetarian, GF - Gluten Free**

\*Denotes dishes that are or can be adapted to be gluten free, please ask your server. We are happy to provide you with allergen guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that trace of these maybe found in any other dishes \*\* May contain bones

## DESSERTS



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Chocolate Brownie & vanilla ice cream (VG)  
Sticky toffee pudding, vanilla ice cream or custard (GF, VG)  
Apple & caramel crumble, vanilla ice cream or custard (VG, GF)  
Eton mess, berry compote, vanilla cream, meringue (GF, VG)  
Belgium waffles, chocolate sauce, vanilla ice cream (VG)  
Blueberry potted cheesecake compote & citrus syrup (VG)  
**EACH DESSERT ABOVE £7**

**CHEESE BOARD TO SHARE:** Stilton, brie, mature cheddar, biscuits, chutney £13

**BLUE BALL SUNDAE:** Vanilla, salted caramel, chocolate, chocolate soil, cream, berries £9.50

**ICE CREAM:** Vanilla, Mint choc chip, Salted caramel, Strawberry, Chocolate, Honeycomb  
**Sorbet - Raspberry, Lemon, Mango**  
1 Scoop £2, 2 Scoops £4, 3 Scoops £6

### **HOT DRINKS**

English breakfast tea £3	Cappuccino £3.95
Fruit teas and infusions £3.20	Hot chocolate £3.95
Espresso Single / Double £3.30/£3.40	Mocha £3.95
Americano £3.40	Latte £3.95
Oat milk 50p	Flat white £3.95

### **AFTER DINNER DRINKS**

Balvenie 12 year £5.95	Baileys £3.70 50ml
Highland Park 12-year £5.80	Amaretto £3.40
Courvoisier £3.95	Taylors LBV £4.50 50ml
Martell VS £3.95	Jamesons £3.75
All prices 25ml	

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