

Sharers

Baked Camembert

£7.95

Gluten Free Option Available

Served with Plum Chutney, Grapes and warm Rosemary & Sea Salt Focaccia

Meat Platter

£9.95

A selection of Prosciutto, Salami and Coppa Stagionate served with Marinated Olives, Buffalo Mozzarella and a spicy tomato salsa accompanied with warm Rosemary & Sea Salt Focaccia with Oils for dipping

Fish Platter

£8.25

Gluten Free Option Available

Smoked Mackerel, Crayfish tails, Scottish Smoked Salmon and our own mix of marinated Cockles, Muscles, Crab Sticks and Squid Rings, finished with Capers and served with a Lemon and Dill Mayonnaise

Appetisers

Soup of the Day

£3.95

Homemade soup served with a warm crusty Bread roll

Ham Hock Terrine

£5.75

Gluten Free Option Available

A chunky pressed Ham Terrine topped with our own Onion Marmalade, finished with Rocket, Balsamic Reduction and Toasted Rosemary & Sea Salt Focaccia

Garlic Mushrooms

£5.25

Field Mushrooms sautéed in a Creamy Garlic sauce served with Garlic Bread

Crab & Crayfish Tian

£6.25

Gluten Free Option Available

A tower of Crayfish Tails and Crab Mouse topped with a Tomato glaze, served on a bed of Rocket and finished with a Lemon dressing

Warm Shredded Duck Salad

£6.50

Gluten Free Option Available

Served with Mixed Leaves, Cucumber, Spring Onions and Drizzled with a Hoisin sauce

Chicken Liver & Bacon Salad

£6.50

Gluten Free Option Available

Pan Fried Chicken Liver served on a bed of Rocket and finished with Crispy Bacon and a Balsamic Reduction

Mains

Lamb Shoulder

£12.50

Slow braised in a Sun Dried Tomato & Rosemary Gravy and served on a bed of puréed Carrots

Stuffed Chicken Breast

£11.50

Chicken Breast stuffed with a Tarragon & Sun Dried Tomato Mouse, wrapped in Bacon then Roasted and served on a bed of Wilted Spinach with a creamy Cajun sauce

10oz Rib-Eye Steak

£15.95

Seasoned and cooked to your liking, topped with a slab of Garlic Butter and served with Fine Green Beans, Onion Rings and a grilled Giant Field Mushroom

Steak and Kidney Pudding

£9.90

Homemade Steamed Steak & Kidney Suet Pudding, served with lashings of rich Onion & Red Wine Gravy

Confit of Duck

£10.95

Gluten Free Option Available

Two Gressingham Duck Legs, roasted and served with a Redcurrant & Red Wine sauce and served on a bed of braised Red Cabbage

*All of the above are served with your choice of;
New Potatoes, Chunky Chips, Dauphinois Potatoes or a Sweet Potato Mash
and Seasonal Vegetables*

Rack of Ribs

£11.50

Gluten Free Option Available

Marinated in our own secret Sticky sauce served with Corn on the Cob, Onion Rings, Chunky Chips and a side of Coleslaw

Fish Spring Rolls

£11.50

Served on a bed of Egg Thread Noodles with Stir Fried Oriental Vegetables and topped with a Plum & Hoisin Sauce

Sea Bass Fillets

£11.95

Two Fillets of Sea Bass, pan fried and served on a bed of Pea, Spinach & Mint Risotto

Chicken Stroganoff

£10.95

Chicken Strips marinated in Paprika, flambéed in Brandy and finished with Cream served with Pilau Rice and Garlic Bread

Bangers and Mash

£10.50

Gluten Free Option Available

A trio of Ostrich, Wild Boar & Apple and Venison & Cranberry Sausages served on a bed of Mashed Potato, Petit Pois and finished with a Cider sauce

Why not add a side of Seasonal Vegetables for £1.95

Homemade Lasagne

£9.25

Beef Lasagne served with Garlic Bread, a tossed mixed leaf salad and a side of Coleslaw

Haddock & Chips

£9.90

Fresh fillet of Haddock, deep fried in our own Beer Batter and served with Chunky Chips, Mushy Peas and a homemade Tartare sauce

Wholetail Scampi

£9.90

Deep fried and served with Chunky Chips, Mushy Peas and a homemade Tartare sauce

Ham & Egg

£8.95

Gluten Free Option Available

Home Cooked Ham, thickly sliced and served with two Free Range Eggs, Hash Browns, Grilled Tomato and Petit Pois

Vegetarian

Pea, Spinach & Mint Risotto

£8.90

Gluten Free Option Available

Served with Garlic Bread and finished with Rocket & Parmesan shavings

Nut Loaf

£8.90

A Delicious mix of Nuts combined with Vegetables, Cheese, Mixed Herbs and Garlic and served with a creamy Cajun sauce

Leek & Butterbean Dijonnaise

£8.90

Sautéed Leeks and Butterbean in a creamy Dijon Mustard sauce topped with a savoury Crumble and grilled until Golden, served with New Potatoes and a dressed Salad

Mixed Bean Cobbler

£8.90

Gluten Free Option Available

A medley of Mixed Beans in a Tomato Arrabiatta sauce topped with Homemade Cheese Dumplings and served with New Potatoes and Season Vegetables

Gourmet Burgers

All our Burgers are homemade & Chargrilled and are served in a toasted Rustic Roll, skewered, then stacked with Onion Rings and finished with a Gherkin.

Beef Burger (6oz)	£8.25
Pork and Apple (6oz)	£8.25
Ostrich (6oz)	£8.25
Spicy Lamb (6oz)	£8.25
Mexican Burger (<i>Vegetarian</i>)	£7.50

All Burgers are served with Chunky Chips and a homemade Spicy Relish

You can have your Burger plain, or you can add any two Toppings from the list below;

Cheddar
Stilton
Brie
Bacon
Giant Grilled Field Mushroom
Fried Egg
Pineapple
Fried Onion

Any two toppings - £1.95

Children's Menu

All £4.99

Chicken Nuggets & Chips

Sausage, Mash & Onion Gravy

Mini 5" Pizza & Chips

Cheese & Tomato

Ham & Cheese

Beef Burger & Chips

Vegetable Burger & Chips

Fish Cakes & Chips

Scampi & Chips

Ham, Egg & Chips

Side Orders

Side of Baked Beans 50p

Side of Peas 50p

Side of Vegetables 50p

Sunday Roast

(Only available on Sundays)

Roast Beef or Roast Pork, served with Roast Potatoes, Seasonal Vegetables,
a Homemade Yorkshire Pudding and Gravy

Sunday Roasts

Served until 4pm every Sunday

Roast Beef

£9.75

Strip loin of Beef served with a Rich Gravy

Roast Pork

£9.75

Served with Crackling and homemade Apple Stuffing

Shoulder of Lamb

£12.50

Slow braised in a Sun Dried Tomato & Rosemary Gravy

Half Roast Chicken

£9.75

Served with Chipolata Sausages & Apple Stuffing

Nut Roast *(Vegetarian)*

£8.90

A Delicious mix of Nuts combined with Vegetables, Cheese, Mixed Herbs and Garlic

Mixed Bean Cobbler *(Vegetarian)*

£8.90

A medley of Mixed Beans in a Tomato Arrabiatta sauce topped with Homemade Cheese Dumplings

All Roasts are accompanied with Garlic & Rosemary Roasted Potatoes, Honey Glazed Parsnips, homemade Yorkshire Puddings, a Rich Gravy and Seasonal Vegetables

Bookings for Sunday lunchtime are taken for;

12pm and 12:30pm & 2pm and 2:30pm

and then through the rest of the Afternoon and Evening

We strongly advise you to book a table in advance

Bar Snack Menu

New York Bagels - £4.95

Split, Toasted and filled with;

Cream Cheese and Scottish Smoked Salmon
Scottish Smoked Salmon and Scrambled Egg
Creamy French Brie, melted and finished with Green Grapes
Melted Stilton and sautéed Giant Field Mushroom
Tuna Mayo and Cheddar Cheese melt

Rustic Rolls - £6.50

Served with Mixed leaves and Tortilla Chips

Crispy Sesame Seed Chicken with Stilton Mayonnaise
Lincolnshire Sausage and Fried Onions
Minute Steak, Fried Onion & a Giant Field Mushroom
Crispy Smoked Back Bacon topped with Creamy French Brie
Crayfish tails and Smoked Salmon served with a Marie Rose sauce
Old Tickler Cheese with homemade Chutney and Green Grapes

Light Bites

Platter to Share - £8.95

Breaded Mushrooms, Onion Rings, Spring Rolls, Sesame Crispy Chicken served with Garlic Mayo and BBQ Sauce

Crayfish Cocktail - £5.95

Topped with a Marie Rose sauce and served on a bed of crispy Iceberg lettuce & crunchy Apple Chunks

King Prawns - £5.95

Four King Prawns wrapped in Filo Pastry and served with a Sweet Chilli Dip and a Rustic Roll

Side Orders

Chips	£2.25
Cheesy Chips	£2.75
Garlic Bread	£3.25
Cheesy Garlic Bread	£3.75
Onion Rings	£1.95

Wine List

Whites

Chenin Blanc/Torrentes (2)

Argentina - Zarapito (San Juan)

Very light and fresh with an aromatic nose and a ripe fruit salad palate

175ml - £3.35 250ml - £4.75 Bt - £13.25

Piesporter (4)

Germany - Prinz Rupprecht (Michelsberg)

A clean fresh medium white wine with light grapey fruit flavours

175ml - £3.35 250ml - £4.75 Bt - £13.25

Pinot Grigio (2)

Italy - Trulli (delle Venezie IGT)

Flowery young aroma with a hint of spice. Dry and crisp with good fruit

175ml - £3.50 250ml - £5.00 Bt - £14.00

Chardonnay (2)

Chile - Sunrise (Casablanca Valley)

A light, crisp chardonnay full of tropical fruit flavours. Fresh and lively

175ml - £3.75 250ml - £5.25 Bt - £14.75

Sauvignon Blanc (2)

New Zealand - Anapai River (Marlborough)

A vibrant, citrusy wine with an aroma of fresh gooseberries

175ml - £4.45 250ml - £6.25 Bt - £17.75

Reds

Bonarda Malbec (c)

Argentina - Zarapito (San Juan)

The rich fruit of the Malbec combines perfectly with the spice of the Bonarda

175ml - £3.35 250ml - £4.75 Bt - £13.25

Merlot (b)

France - L'Emage (Vin de Pays)

Subtle spicy character with lots of plummy fruit

175ml - £3.35 250ml - £4.75 Bt - £13.25

Pinotage (d)

South Africa - Cape Promise (Western Cape)

Bursting with Damson and Spice flavours with a delicious lasting finish

175ml - £3.50 250ml - £5.00 Bt - £14.00

Cabernet Sauvignon (c)

Chile - Sunrise (Central Valley)

Full, Rich & Blackcurrant flavours make this Chilean Cabernet a real joy to drink

175ml - £3.75 250ml - £5.25 Bt - £14.75

Shiraz (c)

Australia - McGuigan Private Bin (New South Wales)

Dark Cherry and Plum Characters, finishing with attractive Tannins

175ml - £4.45 250ml - £6.25 Bt - £17.75

Rosé

Zinfandel Rosé (4)

California - Humboldt Coast

A great fresh light Rosé. Bags of Ripe Red Fruits and a good touch of sweetness adding balance

175ml - £3.35 250ml - £4.75 Bt - £13.25

Pinot Grigio Blush (2)

Italy - Trulli (delle Venezie IGT)

Soft pink colour. Refreshing burst of strawberries. A very easy drinking style of wine

175ml - £3.50 250ml - £5.00 Bt - £14.00

Sparkling Wine & Champagne

Prosecco

Italy - Sartori IGT

Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours and soft intensity.

125ml - £3.75 Bt - £20.50

Reynier Brut

Light, elegant Champagne with soft, full flavours and consistent mousse, good balance and age.

125ml - £5.25 Bt - £29.75

Moët et Chandon Brut Imperial

Delicately vinous with vine and lime blossom aromas. The palate is well balanced and shows finesse.

Bt - £49.95

Veuve Clicquot Yellow Label

Full-bodied, rich and fruity with great elegance and a delightful long finish.

Bt - £55.75