

Pub, Bar & Restaurant

STARTERS

Homemade Minestrone Soup 7.50 (V) A DO House Focaccia

Prawn Cocktail 8.00 • • • • • •

Served in a Homemade Marie-Rose Sauce & Wholemeal Bread

Chicken, Ham Hock & Pistachio Terrine 8.00 (gfa) Sourdough Toasts, Cranberry & Orange Chutney

Spiced Pumpkin Hummus 7.50 (VE) (VE) Crispy Chickpeas, Tortilla Crisp

Salt & Pepper Calamari 8.50 • • • • • Lime Aioli

PUB CLASSICS

Market Fresh Beer Battered Haddock 11/16.00 • Chunky Chips, Peas, Homemade Tartare (add bread & butter 1.50)

House Steak Burger 16.00 (a) (b) (b) (c) Smoked Applewood, Burger Relish, Pink Coleslaw, Pickled Cucumber, Tomato, Baby Gem, Fries

Homemade Corn Burger 16.00 (VG) (VG) (VG) (Vegan Smoked Applewood, Lemon Mayo, Pickled Cucumber, Baby Gem, Tomato, Fries

Pan Fried Sea Bass 18.50 • Herbed Potato Cake, Tenderstem Broccoli, Chive Cream

28 Day Matured Sirloin Steak 26.00 Chunky Chips, Field Mushroom, Confit Tomato

Two Roasts of your Choice and

A Bottle of House Wine for £50.



SUNDAY

2 MEATS FOR ADDITIONAL £3

gluten free options available

Roasted Striploin of Beef 18.50 A P Orkshire Pudding, Red Wine Jus

Pan Roasted Chicken Supreme 17.50 Pig in Blanket, Sausage Stuffing, Chicken Gravy

Served with Confit Heritage Carrot, Honey Roast Parsnips, Roast Potatoes, Tenderstem Broccoli



Traditional Roast Turkey 17.50 (GFA) & Sausage Stuffing, Cranberry Sauce, Turkey Gravy

Wild Mushroom, Spinach & Beetroot Wellington 17.00 (VE) A Truffled Pomme Puree, Kale, Mulled Wine Sauce, Marmite Glaze

EXTRAS

		Walk	
Cauliflower Cheese 🕡 🕖	5.00	Pigs in Blankets	5.00
Pod Vegetables	4.40	Yorkshire Pudding	1.50
Buttered Leeks 🖫	4.00	Sage & Onion Stuffing ②	2.50
Creamed Potatoes (4.50	Gravy 🔥	1.50
Red Cabbage	4.00		

