

Starters

Baked Portobello Mushroom (v) filled with spinach and artichokes topped with welsh rarebit	5.95
Peppered Carpaccio of Beef sun-dried tomato and olive oil dressing served with rocket and parmesan	7.50
Pate of the Day ask your server for today's choice homemade chutney and crusty bread	6.50
In-House Cured Salmon spiced beetroot and lemon crème fraiche served with granary bread and butter	6.50
Sautéed Asparagus wrapped in Parma Ham hollandaise sauce	6.75

Salads

Pesto Chicken sun blushed tomatoes, roasted peppers, baby leaves and pine nuts	9.75
Red Snapper Fillet pineapple and coriander salsa with courgettes fritters and baby leaves	11.25
English Salad Plate (v) a selection of 3 salads baby spinach, artichoke and beetroot apple, stilton and walnut soft boiled egg, new potato, baby gem and cress	9.25
Rare Roast Beef roasted plum tomatoes, balsamic glazed red onion, rocket leaves served with a fresh horseradish dressing topped with parmesan shavings	10.50

Platters

Sausage a selection of warm sausages served with crusty bread, English mustard and homemade chutney	11.00/20.00
Deli (v) Greek feta, sun blushed tomatoes, marinated vinci olives, balsamic onions, babaganoush and houmous served with toasted flat bread	11.00/20.00
British Cheeses (v) a selection of British cheeses served with grapes, celery, apple, homemade chutney, biscuits and crusty bread	8.50/16.00

Sides

Marinated Vinci Olives	3.50
Crusty Bread and Butter	2.50
Buttered Green Vegetables	3.25
Hand Cut Chips	3.25
Sautéed New Potatoes	3.25
Mixed Leaf Salad	3.25

Party in Private!

Hire the whole bar at the weekend for free! Up to 250 people capacity.

Mains

Fillet of Pork Wrapped in Bacon creamed leeks and new potatoes	14.25
Fish and Chips battered fresh fish, hand cut chips, mushy peas and tartar sauce	10.50
Baked Polenta (v) roasted tomatoes, aubergine, red peppers, mozzarella and basil drizzled with olive oil	9.50
Pan Fried Duck Breast bubble and squeak cake, red onion marmalade and port jus	12.75
Salmon, Cod and Smoked Haddock Fishcakes cherry tomatoes and rocket leaves with a pesto dressing and tartar sauce	10.25
Glazed Honey and Lemon Chicken Breast sautéed mushrooms and new potatoes served with tarragon butter	12.25
Line Caught Seared Loin of Tuna prawns, chervil, cherry tomatoes and salsa verdi	14.75
Jamies Homemade Beef Burger available with smoked cheddar or bacon add on £1.00 toasted bun, hand cut chips and homemade coleslaw	9.95
Fennel, Taleggio and Cardamom Tart (v) tempura vegetables and aubergine and spring onion relish	10.25
Char grilled 8oz Rib Eye Steak hand cut chips and roasted vine cherry tomatoes Add Béarnaise or Peppercorn Sauce	16.95

Sandwiches

Roast Beef homemade fresh horseradish and rocket leaves on granary bread	6.50
Breaded Chicken Breast melted mozzarella and plum tomatoes on artisan baguette	7.75
Brie and Roasted Peppers (v) baby leaves on artisan baguette	7.25
Prawn and Dill avocado mayonnaise and rocket leaves on granary bread	6.50
Smoked Ham and Free Range Egg on granary bread	6.50
Char grilled Cumberland Sausage caramelised red onion on artisan baguette	7.75

We are open for Breakfast from 7.30am
Serving coffees, teas, full English, pastries and much more!

