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## $\cdots \qquad \mathbf{STARTERS}$

<b>Soup de Jour</b> Homemade bread	£6.50
<b>Chicken Liver Pâté</b> Date and apple chutney with toa sourdough	<b>£7.45</b> sted
Handmade Fishcake Salmon, Lemon and Dill Fishcak with roasted garlic and saffron a	
<b>Prawn Cocktail</b> Traditional prawn cocktail, with sourdough	<b>£6.75</b> toasted
SIDES	•••••
Seasonal Vegetables Truffle and Parmesan Fries Hand Cut Chips Dressed Salad	£4.50 £6.00 £4.50 £4.00

## · · · MAIN COURSE · · ·

Fish and Chips	£13.95	
Beer battered haddock with crushed peas,		
tartare sauce and hand cut chips		
Rump Pave Steak	£18.95	
Hand cut chips, grilled mushroom and		
confit tomato, peppercorn sauce		
6oz Beef Burger	£13.95	
Dry cured bacon, smoked cheddar, onion		
jam in a brioche bun with skin on fries		
Braised Shin Beef with	£13.95	
Mushrooms, Baby Onions and		
Red wine		
Mashed potato, garden peas and		
gravy		
Pork Tomahawk Chop	£16.95	
Fresh fusili wild garlic and nettle		
pesto, bacon crumb		
Gnocchi (ve)	£12.95	

Mushroom and spinach gnocchi with toasted pine nuts

## SANDWICHES NOON-4PM

Pulled Ham Hock	£7.95
Warm pulled ham hock and smoked	
applewood cheese	
Chicken Club	£7.95

Chicken breast fillet smoked streaky bacon, lettuce and homemade mayo

Battered Haddock£7.95Beer battered haddock fillet with crushedpeas and homemade tartare sauce

Warm Brie & Cranberry£7.95Locally sourced brie and cranberry sauce

All sandwiches are served on ciabatta or gluten free bread with dressed salad and coleslaw