



À la carte Menu



Starters

Chicken Liver Pâté

Homemade with garlic and brandy, served with toasted granary bread and onion marmalade
£6.75

Stuffed Field Mushroom

Giant mushroom filled with stilton and grilled until golden
£6.50

Seafood platter

Smoked mackerel, crayfish tails, Scottish smoked salmon and crab pâté, finished with capers and served with a lemon & dill mayonnaise and toasted rosemary & sea salt focaccia
£8.75

Pan Fried Scallops

A trio of whole queen scallops served on a bed of pea puree and finished with crispy pancetta
£8.25

Mains

Liver and Bacon

Pan fried lambs liver topped with crispy bacon, served on a bed of creamy mashed potato with a red wine & onion gravy and seasonal veg
£12.95

Belly of Pork

Slow cooked dingly dell pork belly & crackling, served on a bed of creamy leek mash with a wholegrain mustard sauce, accompanied by seasonal veg
£14.95

Fillet Steak

8oz Fillet seasoned & cooked to your liking, served with a giant field mushroom, fine green beans, chunky chips & a béarnaise sauce
£19.95

Guinea Fowl

Pan fried guinea fowl breast served on a bed of pea, spinach & bacon risotto and finished with a madeira sauce
£14.50

Lamb Rump

Lamb rump slow braised in a red wine & sundried tomato jus served with creamy mashed potato, honey carrot puree and green veg
£14.50

Grilled Chicken

Grilled chicken breast topped with creamy french brie & back bacon, served with a red wine jus, dauphinoise potatoes & fine green beans
£13.50

Smoked Haddock

Poached fillet of smoked haddock, topped with a poached egg and served with new potatoes and seasonal vegetables
£12.25

Oven Baked Cod

Served with a cherry tomato & olive tapenade, new potatoes and a mixed leaf salad
£12.25

Spinach & Mushroom Cannelloni

Garlic mushroom and spinach stuffed into tubes and topped with a rich & creamy stilton sauce, served with a tomato, mozzarella, olive & rocket salad and a side of cheesy garlic bread
£12.50