

MENU

14.10.26

STARTERS & SNACKS

Smoked salmon platter 8.5

Soup of the day: smoked tomato & butterbean 6.2

Deville kidneys on toast 8.5

Harissa roasted cauliflower, butternut squash, pomegranate, tahini, hummus 8.

MAINS

Fish Special: Lemon sole, bacon, peas, samphire & new potatoes 24.5

Beer battered cod, chips, pea puree 16.2

Moules Marinières & chips 15.6

Quiche of the day: Celeriac, leek, Wensleydale & cranberry 14.5

Pie of the day: Steak, Black Water Stout & mushroom 15.8

Chargrilled pork chop, grilled hispi cabbage, swede fondant 22.

7 hr Burnham Salt Marsh lamb shoulder, cheddar mash, peas 24.5

Bavette steak, chips, salad & garlic butter 19.5

Gammon, egg, chips, peas 15.8

8oz ribeye steak, chips, onion rings, grilled mushrooms, tomato, salad 27.5

sauce: Peppercorn/ Garlic butter 2.

Moving Mountain vegan burger, plant-based mayo, smoked vegan cheddar 15.2

Smash burger, house pickle, cheese, chips, onion rings 15.2

Cornflake chicken & avocado burger, Sriracha ketchup, chips, onion rings 15.

Overnight braised beef feather blade, bacon, mushrooms, creamed spinach, Ana potatoes 24.5

SIDES

Seasonal veg / chips / mash / house salad /

new potatoes/ coleslaw / onion rings / bread 4. each