



MENU

30-04-26

STARTERS

- Smoked salmon platter 8.5
- Deep fried camembert, cranberry jelly 7.5
- Soup of the day: Tomato, fennel, orange 6.2
- Soy & sesame glazed pork bites 7.5
- Mushrooms on toast, rocket, truffle oil 7.5

MAINS

- Fish**
 - Cajun swordfish, mango salsa, turmeric rice 22.5
 - Beer battered cod, chips, pea puree 16.2
 - Moules marinières, chips 15.6
- Veg**
 - Quiche of the day: Feta, onion, asparagus 14.5
- Meat**
 - Pie of the day: Chicken & gammon 15.8
 - Gammon, egg, chips, peas 15.8
 - 7 hr lamb shoulder, cheddar mash, green beans 24.5
 - Pork belly, chorizo & butterbean stew, kale, saffron aioli 19.5
 - Bavette steak, chips, salad & garlic butter 19.5
 - 8oz ribeye steak, chips, salad 27.5
 - sauce: Peppercorn/ Garlic butter 2.
- Burger**
 - Smash burger, house pickle, cheese, chips 15.2
 - Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.
- Sides**
 - Seasonal veg / chips / mash / house salad /
new potatoes/ coleslaw / onion rings / bread 4. each

LUNCHTIME SANDWICH

- Ciabatta with chips, salad: 9.5
- choice of filling: smoked salmon, Cheddar, sausage, ham, prawn Marie Rose