



# MENU

**10-05-26**

## STARTERS

- Crab & parmesan brulee, toasted soldiers 8.5
- Deep fried camembert, cranberry jelly 7.5
- Soup of the day: Carrot & coriander 6.2
- Gochujang chicken strips 7.5
- Mushrooms on toast, rocket, truffle oil 7.5

## ROASTS

*served with roast potatoes, Yorkshire pud,  
cabbage, glazed parsnip, carrots, mashed swede & gravy*

- Meat Trio : local beef rump, rolled pork belly, lemon & thyme chicken 18.5
- Local beef rump 17.5
- Lemon & thyme chicken 16.2
- Marjoram & fennel rolled pork belly 16.2
- Cashew, walnut, pistachio nut roast 15.8

## MAINS

- Chargrilled tuna steak, balsamic potatoes, roasted tomato, green beans, salsa verde 22.5
- Beer battered cod, chips, pea puree 16.2
- Moules Marinières, chips 15.6
- Quiche of the day: Red onion, courgette & peppers 14.5
- Pie of the day: Steak, stout & Stilton. 15.8
- Smash burger, house pickle, cheese, chips 15.2
- Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.2

**Sides** Seasonal veg / chips / mash / house salad/new potatoes/ coleslaw / onion rings  
bread 4. each