

to start....

Soup of the Day Mini tin loaf	5.00
Tempura Breaded Cauliflower Blue cheese cream beetroot garden leaf	7.00
Porcini Ravioli Mushroom ricotta garlic tomato & basil sauce	7.00
Chicken Yakitori Skewers Cajun spice dip garden leaf	7.00
Duck & Chicken Liver Parfait Caramelised apple toasted brioche garden leaf	7.00
Saffron Mushrooms Mushrooms garlic cream crusty bread	7.00

to share....

Chicken Southern fried goujons satay skewers wings of fire coleslaw barbecue sauce ketchup	15.00
Antipasti Parma ham salami pastrami olives pickled red cabbage sundried tomato crusty bread	15.00
Fish Smoked salmon prawns mackerel pâté garden leaf marie-rose caper lemon dip pickled baby onions	15.00

catch of the day....

Barramundi Salmon Pan fried salmon fillet spiced butternut sauce golden sliced potatoes rocket balsamic	17.50
Squid Ink Cod Pan fried cod fillet squid ink linguine prawn & lemon velouté	17.50
Pesto Salmon Pan fried salmon red pesto cream sweet potato fries garden leaf salad	17.50

veggies....

Butternut Passanda Butternut sweet potato shallots rich vegetable stock coriander rice pepper garlic almond cardamom cream	15.50
Calamarata Pasta Pasta rings red pesto & sundried tomato sauce goats cheese basil garnish	15.50
Mushroom Au Poivre Button mushrooms wild mushrooms baby onions piquant garlic peppercorn sauce butter mash	15.00

from the farm....

Chicken Pancetta	17.50
Chicken supreme pancetta sundried tomato chicken pâté golden potatoes shallot chicken jus	
Beef Bourguignon	17.50
Daube of beef garlic pomme puree crispy onions	
Cajun Pork	17.50
Pan fried pork fillet fondant potatoes apple chutney cajun cream	
Lamb Cutlets	18.50
Griddled lamb cutlets vine tomato thyme & rosemary potatoes balsamic jus	

summer salads....

Caesar	15.00
Grilled chicken breast crispy lettuce anchovies herb croutons Caesar dressing crusty bread	
Salmon & Prawn	15.00
Smoked salmon prawns mixed leaf salad tomato cucumber red onion peppers Marie-rose sauce crusty bread	
Ham, Beef or Cheddar Cheese	15.00
Mixed leaf tomato cucumber pepper red onion coleslaw crusty bread	

steaks....

16 oz T-Bone	One side a tender fillet, the other a flavoursome sirloin	24.95
12 oz T-Bone	One side a tender fillet, the other a flavoursome sirloin	21.95
8 oz Fillet	The most tender of steaks	24.95
8 oz Sirloin	A delicate flavour with firmer texture	23.95
8 oz Rump	Firm texture & rich flavour	19.95

All steaks are cooked to your preference and served with chips, tomatoes & mushrooms. and your choice of peppercorn, stilton or béarnaise sauce

sauces....

Peppercorn	2.00
Blue cheese	2.00
Béarnaise	2.00

sides....

Artisan bread with balsamic oils	3.50
Parmentier potatoes with herbs & garlic	3.95
Cauliflower & broccoli spears with blue cheese	3.95
Twice cooked chips	3.50
Goats cheese & beetroot salad	3.95
Mixed olives	2.95

desserts....

Please ask your server for our list of delicious daily desserts

dessert cocktails.....

Berry Rum Floater 7.00
Old J Silver vanilla & lime rum with sparkling strawberry, raspberry & black pepper topped with vanilla pod ice cream

Espresso Martini 7.00
Cold espresso coffee | vodka | coffee liqueur

coffee and hot drinks.....

Americano £2.25
Latte £2.45
Cappuccino £2.45
Espresso £2.25
Double Espresso £2.85
Macchiato £2.25
Mocha £2.85
Deluxe Mocha £3.30
With marshmallows and squirty cream

Extra coffee shot £0.50p

Add a flavour 0.80p
Vanilla, Hazelnut, Caramel,
Honeycomb, Chocolate Cookie

Add a liqueur £2.20
Jamesons, Courvoisier, Old J Spiced Rum,
Baileys, Tia Maria, Amaretto

Pot of Tea £2.45

Hot Chocolate £2.45
Add a flavour 0.80p
Vanilla, Hazelnut, Caramel,
Honeycomb, Chocolate Cookie

Deluxe Hot Chocolate £3.90
With marshmallows and squirty cream
Baileys Hot Chocolate £5.50