

Small plates

Soup of the Day *gf* £7.50
Homemade soup served with a mini tin loaf

Fish Board *gf* £8.50
Salmon, prawns, peppered mackerel, red cabbage, gherkins, salad, lemon mayonnaise, marie-rose, bread & butter

Smoked Salmon & King Prawns £7.50
served with cream cheese croutes *gf*

Beef Fillet Noodle £8.50
Pan fried beef, peppers & red onion in plum & hoisin sauce served with egg noodles

Chicken Pâté *gf* £7.50
With herbed croutes, garden leaf salad & red onion marmalade

Risotto *gf* £7.50
Roasted red pepper & tomato risotto topped with rocket, parmesan & balsamic glaze

Mains

Catch of the day

King Prawn & Salmon *gf* £18.50
Steamed salmon fillet with king prawns, fondant potatoes & watercress sauce

Creamy Plaice *gf* £18.50
Lightly seasoned plaice fillet with creamy leeks, peas & buttered new potatoes

Thai Sea Bass *gf* £18.50
Pan fried sea bass fillet with pak-choi & red peppers in Thai red curry sauce served with sweet potato mash

From the farm

Red Pesto Chicken £18.50
Pan fried chicken breast with tagliolini pasta & red pesto cream

Cumberland Sausage £15.95
Traditional Cumberland sausage with creamy mashed potato & rich onion gravy

Hawaiian Chicken *gf* £18.50
Pan fried chicken with pineapple & chilli sauce, peas & boiled rice

Lamb Jipur *gf* £18.50
Lamb fillet marinated in cumin spiced natural yogurt served with Moroccan apricot potatoes

From the forest

Penne Bolognese £16.95
Penne pasta with tomato, basil, onion & pepper sauce topped with parmesan cheese

Trio of Cheese Gnocchi £16.95
Fresh gnocchi, cherry tomatoes, asparagus & spinach served with brie, stilton & cheddar sauce

Mushroom Korma *gf* £16.95
Wild & button mushrooms, peppers & red onion in a mildly spiced curry sauce served with saffron rice & crisp onions

From the grill

Served with on-the-vine tomatoes, mushrooms & your choice of thick cut chips, peppered mashed potato or salad *gf*

10oz Rib eye	£27.95
14oz Club	£29.95
10oz Fillet	£27.95
8oz Sirloin	£24.95
6oz Sirloin	£19.95
16oz Chateaubriand	£48.00

Sauces: Bernaise, Red Wine, Pink Peppercorn or Mushroom & Garlic £2.50

Sides

Thick cut chips	£3.75	Crisp mixed leaf salad	£3.00
Chips & cheese	£4.50	Olive oil mashed potato	£3.50
Olives, tomato, red onion, basil & balsamic olive oil	£4.50	Green beans with garlic butter	£3.50
		Garlic chilli potatoes	£3.50

Desserts

Blueberry Crème Brulee <i>gf</i>	£7.50	Sticky Toffee Pudding	£7.50
Ginger snap biscuit		Traditional dessert served with ice cream	
Blackberry Gin Cheesecake <i>gf</i>	£7.50	Sorbet Basket	£7.50
Blackberry coulis & chocolate shavings		Brandy snap basket filled with summer fruits, coulis & fruit sorbet	
Hazelnut Meringue <i>gf</i>	£7.50	Cheese & Biscuits <i>gf</i>	£8.50
Meringue nest filled with salted caramel ice cream, toffee sauce, hazelnuts & chocolate shavings		Three cheeses with grapes, tomatoes, savoury biscuits & red onion marmalade	

Dessert cocktails

Berry Prosecco Float <i>gf</i>	£7.00	Affogato Coffee <i>gf</i>	£7.00
Strawberries, blueberries & raspberries in Prosecco with a sorbet float		Double espresso, Tia Maria & vanilla ice cream topped with Baileys Irish Cream	