

STARTERS

Soup of the Day £5.95
Chefs special homemade soup | mini tin loaf

Avocado, Salmon & Prawn £8.00
Half fresh avocado, filled Marie-Rose prawns & salmon mousse | garden leaves | sourdough croutes | lemon

Thai Fishcakes £7.50
Cod & prawn fishcakes | sweet chilli dip | garden leaf salad | lemon

Asparagus Spears Chefs Recommendation £8.00
Grilled asparagus spears | poached egg | Hollandaise sauce | lemon

Pate & Croutes £7.50
Hog roast pork & apple pate | apple chutney | garden leaves | sourdough croutes

Beef Noodles Chefs Recommendation £8.00
Pan fried beef fillet in a hoisin plum glaze | fresh noodles, peppers & red onion

FROM THE FARM

Cream of Pork £18.50
Pan fried pork fillet | fondant potato | asparagus spears | wild mushroom cream sauce | apple puree

Sicilian Chicken Chefs Recommendation £18.50
Pan fried chicken fillet | sautéed potatoes, red onions, tomatoes & red peppers | fresh mango salsa | crispy onions | fresh coriander

Asian Duck £19.00
Pan fried duck breast in a hoisin plum glaze | pak choi, peppers & tomato | chilli potatoes

Beef in Guinness £18.50
Daube of beef braised in a rich dark Guinness sauce | caramelised onion mash | chantenay carrots

FROM THE SEA

Saffron Sea Bream £18.50
Pan fried sea beam fillet | saffron mash | shellfish & Pernod sauce | lemon & fresh dill

Squid Ink Pasta £18.50
Squid ink taglierini pasta | smoked salmon, king prawn & mussels | lemon & dill le blanc sauce

Chilli Salmon £18.50
Steamed salmon fillet | pak choi, cherry tomato, asparagus & coriander sautéed with new potatoes | sweet chilli & garlic sauce

FROM THE GARDEN

Pappardelle Pasta Chefs Recommendation £15.95
Ribbon Pasta with a creamy wild & button mushroom sauce | olive oil drizzle | grated parmesan | tarragon

Walnut Spaghetti £15.95
Walnuts, broccoli spears, garlic & parsley sautéed in butter & pesto, tossed with spaghetti

Mushroom Bourguignon Chefs Recommendation £15.95
A very rich dish made with a variety of wild & button mushrooms, silverskin onions, chestnuts, carrots & celery | buttered mash potatoes

FROM THE GRILL

served with: twice-cooked chips, balsamic tomatoes & button mushrooms

8oz Fillet steak	£25.95	10oz Rib eye steak	£27.95
6oz Sirloin steak	£19.95	8oz Gammon steak with fried egg	£16.95
16oz T-bone steak	£27.95		

Sauces £2.00
Peppercorn sauce, blue cheese sauce, Béarnaise sauce

SIDES

Tomato, feta & watermelon salad	£4.00	Salt & pepper squid	£6.50
Beetroot & blue cheese salad	£4.00	Black pepper mashed potato	£3.50
Mozzarella & avocado salad	£4.50	Button mushrooms in butter	£4.00
Chunky chips	£3.50	Sliced bread & butter	£0.95

DESSERTS

Raspberry Roulade £7.50 Roulade of fresh raspberries, meringue and cream with a rich chocolate sauce	American Pancakes Chefs Recommendation £7.50 Strawberry sauce, clotted cream and honey drizzle
Black Forrest Gateaux £7.50 Moist chocolate sponge layered with dark cherries in rich syrup, double cream and chocolate shavings	Fresh Fruit Salad £5.50 A selection of fresh seasonal fruit served with fresh cream
Chocolate Crème Brûlée £7.50 Creamy chocolate French custard dessert with a crisp caramel topping & salted caramel ice cream	Selection of Ice Cream or Sorbet £5.50 Please ask your server for today's selection
	Cheese Board £8.50 Selection of local cheeses, biscuits, red onion chutney, celery and grapes

DESSERT COCKTAILS & COFFEES

Berry Prosecco Float £7.00 Strawberries, blueberries & raspberries in Prosecco with a sorbet float	Floater Coffee £6.00 Double espresso with a choice of liqueur topped with fresh cream
Affogato Coffee £7.00 Double espresso, Tia-Maria & vanilla ice cream topped with Baileys Irish cream	Pineapple Buttered Rum £6.00 Over-proof pineapple rum (65%) with warm pineapple juice & melted butter

Most of our dishes can be adapted to be gluten free, please ask your server for more information