

Evening Menu Starters

Soup of the Day served with a Warm Crusty Roll & Butter (V, GF, DF) £6.75

Crispy Pork Belly, Pineapple & Chilli Pico de Gallo, Bacon Crumb & Guacamole Purée (GF, DF) £8.50

Homemade Chicken Liver Pâté with Red Onion Chutney & Toasted Bread £8.00

Peppered Mackerel, Pickled Veg served with a Red Thai Curry Sauce (GF, DF) £8.95

Whipped Goats Cheese, Candied Walnuts, Duo of Beetroot & a Balsamic Glaze (V, GF) £8.00

<u>Mains</u>

Pan Roasted Cod Loin, Roasted Cauliflower Florets, Charred Leeks, Pomme Anna & Curried Cauliflower Velouté (GF) £15.50

Pork Fillet, Apple Purée, Slow Braised Fennel, Roasted Hipsi, Herb Crusted New Potatoes & a Cider Sauce (GF, DF) £17.25

Venison Loin, Duo of Celeriac (Purée & Crisp), Sauté Wild Mushrooms, Potato Fondant & Blackberry Jus (GF) £19.95

Pea Risotto, Rocket & Parm Salad (VG, GF) £13.95 add Grilled Chicken Breast Strips £3.50 Southern Fried Chicken, Boston Beans, Green Beans & Corn Bread £14.95

Pub Classics

10oz Rump Steak, Cherry Vine Tomatoes, Field Mushroom & Chips (GF & DF) £21.95

10oz Flat Iron Steak, Cherry Vine Tomatoes, Field Mushroom & Chips (GF & DF) £23.95

Hand Battered Haddock served with Chips, Peas & Tartar Sauce £17.50

Local Pork Cumberland Sausages & Comforting Mash with an Onion Gravy £13.95

Honey Glazed Ham, 2 Free Range Eggs & Chips (GF, DF) £12.95

Caesar Salad with Chicken or Halloumi (GF, V) £14.95

Classic Homemade Burger in a Brioche Roll, Chips, Burger Sauce & Side Salad £14.95 Extra Toppings chose from: Bacon, Cheese, Fried Egg or Mushroom £1 extra

VG = Vegan, V = Vegetarian, GF = Gluten Free, DF = Dairy Free – Options are available



All of the produce is fresh and dishes are prepared in house by our talented chefs; please bear this in mind when ordering. If you suffer from any allergies, please ask your server for assistance. Thank you.