



## TO SHARE

### BAKED CAMEMBERT (GFO)

Served with homemade toasted bread, onion chutney and redcurrant sauce

### BREAD AND OLIVES (GFO)

## STARTERS

### ROASTED BUTTERNUT, TOASTED ALMOND AND APPLE SOUP (VEGAN / GFO)

Served with bread & butter

### SALMON AND BRIE (GFO)

Brie cheese wrapped in smoked salmon, deep-fried in beer batter, served with redcurrant sauce and dressed salad

### CRAYFISH AND PRAWN COCKTAIL (GFO)

Served with Marie Rose sauce and Melba toast

### CORNISH SCALLOPS (GFO)

Served with pea & mint puree, black pudding crisp, pancetta lardons and garlic butter

### CHICKEN LIVER PATE (GFO)

Served with dressed salad, onion chutney and toasted bread

### SPICY CORN FRITTERS (VEGAN / GF)

Served with dressed salad and vegan mayo

### CRISPY GARLIC MUSHROOMS (VEGAN)

Served with sweet chilli mayo

## VEGAN MAINS

### AROMATIC SWEET POTATO & ROASTED PEPPER CURRY (VEGAN / GF)

Served with saffron rice

### BUTTERNUT SQUASH & LENTIL WELLINGTON (VEGAN)

Served with new potatoes, sweet potato puree and vegan gravy

### ROASTED VEGETABLE TART (VEGAN)

Served with dressed salad and redcurrant & port jus

## MAIN COURSES

### SALMON FILLET (GFO)

Herb-crusted salmon, served on a bed of samphire with new potatoes and creamy white wine & clam sauce

### FISH AND CHIPS (GFO)

Beer-battered haddock, triple-cooked chips, house mushy peas and house tartare sauce

### TRADITIONAL ROAST TURKEY BREAST (GFO)

Served with roast potatoes, Yorkshire pudding, stuffing, pigs in blankets and pan gravy

### SLOW-COOKED PORK BELLY (GFO)

Served with black pudding mash and creamy honey & garlic sauce

### DUCK BREAST (GF)

Served with dauphinoise potatoes, sweet potato puree and dark cherry & orange sauce

### CHICKEN SUPREME (GF)

Served with champ and garlic & wild mushroom demi-glace

### LAMB HENRY (GF)

Slow-cooked, bone-in lamb shoulder, served with truffle mash and rich red wine & herb sauce

### 8oz SIRLOIN STEAK (GFO)

Served with triple-cooked chips, fine beans, Portobello mushrooms, grilled tomatoes and onion rings

**Add peppercorn, blue cheese or red wine sauce**

### 12oz T-BONE STEAK (GFO)

Served with triple-cooked chips, fine beans, Portobello mushrooms, grilled tomatoes and onion rings

### GOURMET BEEF BURGER (GFO)

Brioche bun with iceberg lettuce, tomato, streaky bacon, red onion, Monterey jack cheese and house burger sauce  
Served with triple-cooked chips, onion rings and dressed salad

## SIDES (GFO)

TRIPLE-COOKED CHIPS, CHEESY CHIPS, FRENCH FRIES, TRUFFLE & PARMESAN FRIES, GARLIC BREAD, CHEESY GARLIC BREAD, SEASONAL VEGETABLES, DRESSED SALAD

**Our main dishes are served with a bowl of seasonal vegetables**

*If you have a food allergy or a special dietary requirement please inform a member of our staff or ask for more information*