# MAIN MENU

## Starters & Nibbles

Soup of the Day 7.95

homemade bread & butter (v) (gfo) 485kcal

Smoked Mackerel Brandade 8.95

fresh horseradish, mayonnaise, shallots & melba toast (gfo) 496kcal

Chicken Liver Parfait 8.95

Maderia jelly, with currants & toast bread (gfo) 784kcal

Ham Hock & Sultana Terrine 8.95

homemade piccalilli & toasted sourdough (gfo) 687kcal

Black Pudding Fritters 8.50

mustard mayonnaise & dressed salad garnish 785kcal Pork & Black Pudding Scotch Egg 8.95

curried mayonnaise & celeriac remoulade 934kcal

Crispy Beef Salad 7.95

Asian slaw, fresh coriander, chillies, lime, crispy onions & fresh parsley 524kcal

Goats Cheese & Roasted Beetroot 8.95

candid walnuts, mixed leaf & micro parsley (v) (gfo) 426kcal

Mixed Marinated Olives & homemade bread 6.95

olive oil & balsamic (v) (vgn) (gf) 225kcal

## Seasonal Mains

#### Wild Boar Sausage & Mash 15.95

buttery Savoy cabbage, caremelised onion gravy & roasted honey glazed carrot 1013kcal

#### The Steak Burger 15.95

smoked bacon, Monterey Jack cheese, burger sauce, tomato, baby gem & brioche bun, with tomato relish, hand cut chunky chips 1276kcal

#### Buttermilk Chicken Burger 15.95

Maple bacon, Swiss cheese, honey BBQ sauce, Asian slaw, hand cut chunky chips, toasted Brioche bun 1083kcal

#### Spread Eagle Creamy Fish Pie 17.95

smoked haddock, salmon, cod, fish veloute, creamed potatoes, grated cheese & buttered garden peas (gf) 986kcal

#### Chicken Parmigiana 15.95

breaded chicken, tomato pomodoro sauce, buffalo mozzarella & skinny fries 1260kcal

## Tempura Battered, Curried Cauliflower 14.95

Katsu curry sauce, fresh chillis, roasted pine nuts, fresh coriander & basmati rice (v) (vgn)
787kcal

#### Unicorn Beer Battered Haddock 14.95

mushy peas & hand cut seasoned chips (gfo) 897kcal

#### Steak & Ale Pie 16.95

hand cut chunky chips, gravy & seasonal vegetables 985kcal

#### Fish of the Day 20.00

ask a team member for todays fish

## From the Grill

#### Honey & Mustard Gammon Steak 18.50

baked pineapple, free range egg, hand cut chunky chips & buttered garden peas (gf) 987kcal

28 Day Aged 10oz Rib Eye Steak (approx uncooked weight) 35.00 hand cut chunky chips, grilled tomato & grilled flat mushroom (gf) 1179kcal

## 10oz Sirloin Steak (uncooked weight) 26.00

hand cut chunky chips, roasted tomatoes & field mushroom (gf) 1099kcal — add a sauce Creamy Peppercorn 459kcal or Blue Cheese 566kcal 423kcal - 3.00 —

## Sides

Cauliflower Cheese (v) (gf) 4.00

Skinny Fries 4.00

Hand Battered Onion Rings (v) 4.00

Seasonal Vegetables (v) (gf) 4.50

Dressed House Salad (v) (gf) 4.00
Asian Slaw (v) (gf) 1.95
Truffle & Parmesan Fries 5.00
Hand Cut Chunky Chips 4.00

# Light Lunch Menu (Served Daily 12-2.30pm)

Posh Fish Finger Sandwich 12.00

gem lettuce, tomato & tartare sauce 798kcal

— All of our sandwiches are served on white bloomer bread with dressed salad garnish & skinny fries —

Cream Cheese, Cheddar, Chive & Poached Pear Sandwich 12.00

Croque Monsieur 12.00

Roast ham, Gruyere cheese & Dijon mustard 1168kcal

Classic Club Sandwich 12.00

egg mayonnaise, roast chicken, smoked bacon, baby gem & tomato 754kcal

687kcal

All of our Sandwiches are served on white bloomer bread with skinny fries & dressed salad garnish

#### FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a member of the team about your requirements.

Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment.

Some fish may contain small bones.

All dishes are prepared where allergens are present,

therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination.

Cooking equipment(e.g. fryers, grills, etc.) and food preparation areas may be shared and food items containing different allergens may be looked in the same frying oil.

Please ask a team member if you would like further information.

Company reg: 00170679