

Starters

- HOMEMADE SOUP OF THE DAY
BREAD ROLL & BUTTER
(V) (MGF) 7.50
- BEETROOT CURED SALMON
BLINIS & CAVIAR
(MGF) 11.00
- CARAMELISED PORK BELLY BITES
KIMCHI MAYO & ASIAN SALAD 9.50
- BUTTERNUT SQUASH RISOTTO
SAGE & CRISPY ONION
(GF) (V) (CAN BE VEGAN) 9.50
- SMOKED DUCK BREAST
BEETROOT & BLACKBERRIES
(GF) 12.00
- TEMPURA FRIED MUSHROOMS
CHILLI & SOY GLAZE
(V) (VE) 9.00

Desserts

- CHOCOLATE & RASBERRY TORTE
RASPBERRY SORBET
(V) 9.00
- SPICED POACHED PEAR
VANILLA CREAM, PISTACHIO ICE CREAM
(V) 9.00
- SELECTION OF LOCAL CHEESE &
CRACKERS
GRAPES, CELERY & CHUTNEY
(V) 14.50
- CRÈME BRULEE
CHERRY COMPOTE & BISCUIT
(V) 9.00
- STICKY TOFFEE PUDDING
Caramel Sauce, Vanilla Ice Cream
(V)(VEGAN) 9.00

A La Carte Mains

- CHICKEN SUPREME
LEEK, CHARRED CORN & SMOKY PEARL BARLEY
18.00
- PAN SEARED DUCK BREAST
ROASTED CARROT, ONION, POTATO GRATIN, RED
WINE JUS
(MGF) 26.00
- OWEN TAYLOR'S VENISON
CREAMY POLENTA, WILD MUSHROOM, PANCETTA
CRISPY KALE & JUS
28.00
- BEEF FILLET
CELERIAC, TRUFFLE MASH, BROCCOLI
RED WINE JUS
(MGF) 34.00
- GRILLED SEABASS
ROASTED CAULIFLOWER, POTATO ROSTI
ROAST TOMATO & CAPER BUTTER
(GF) 25.00
- PUMPKIN GNOCCHI
PARMESAN & ROCKET
(V) 16.00

Coffee

- Filter Coffee 3.10
(with complimentary refill)
- CAFÉ LATTE 3.95
- ESPRESSO Single 2.50 Double 2.90
- CAPPUCCINO 3.95
- AMERICANO 3.10
- POT OF TEA 3.10
- SPECIALITY HERBAL TEAS 3.20
(please ask for options)
- HOT CHOCOLATE 3.95
- FLAVOURED LATTE 3.95
Caramel, Vanilla, Cinnamon
- FLOATER WITHOUT LIQUEUR 3.95
- LIQUEUR FLOATERS 5.95
(25ml LIQUEUR, COFFEE & CREAM)
- French: Brandy · Gaelic: Irish Whiskey
Caribbean: Rum · Calypso: Tia Maria

Pub classics



NACHOS

TOPPED WITH CHILLI CON CARNE
SOUR CREAM AND CHEESE 14.00

8oz OWEN TAYLORS RUMP STEAK

GRILLED GARNISH, CHIPS
(GF) 19.50

SOUTHERN FRIED CHICKEN BURGER

PICKLES, SLAW & FRIES
17.50

PIE OF THE DAY

MASH, PEA PUREE & GRAVY
(VEGAN OPTION AVAILABLE) 17.50

BEER BATTERED FISH & CHIPS

CHIPS, MUSHY PEAS & TARTARE SAUCE 17.50

CLASSIC MAC N CHEESE

TOPPED WITH CRISPY ONION BREADCRUMB
(V) 14.50

ROGAN JOSH STYLE LAMB CURRY

FRAGRANT RICE & CORIANDER NAAN BREAD
(MGF) 18.00

side dishes

ROASTED ROOT VEGETABLES TOSSED
IN HERBS AND BALSAMIC GLAZE
(VE) (V) (GF) 4.00

MIXED GREENS
4.00

CHIPS
4.00

ONION RINGS
4.00

SAUTÉ SWEETCORN WITH
THYME & PANCETTA
(GF) 4.00

(V) - VEGETARIAN

(VE) - VEGAN

(MGF) - CAN BE MADE GLUTEN FREE

(GF) - GLUTEN FREE

PLEASE ALLOW A MINIMUM OF
25 MINUTES IF NOT ORDERING
A STARTER

SOME FOODS MAY CONTAIN
NUTS.

PLEASE ALERT MEMBERS OF
STAFF IF YOU HAVE ANY
ALLERGIES.

PLEASE ALSO TAKE A LOOK
AT OUR SPECIALS BOARD

PLEASE NOTE THERE IS A
£45 CAKE HIRE CHARGE