

# Sample Menu

## Starters

- Pumpkin soup, warm ciabatta (v) 4.50
- Pork pie with homemade piccalilli and coleslaw 5.50
- Warm smoked trout, red onion and tomato salad 6.25
- Dolcelatte filo basket with sun-dried tomato (v) 6.50
- Smoked duck breast, orange, beetroot and watercress salad 6.50
- Smoked salmon and crème fraîche mousse, ciabatta croûtons, rocket 6.75

## Mains

- Spinach and goat's cheese tart with mixed leaves (v) 9.95
- Linguine, creamed leeks, courgettes, sun-dried tomato pesto (v) 9.95
- Magdala 100% beef burger, Cheddar, braised onions, chips and salad 10.50
- Wild boar and apple sausages, champ, buttered or mustard mash, cider braised cabbage, gravy 10.50
- Moroccan style vegetable tagine with orange, lentils, saffron, and couscous (v) 11.95
- Steak and red wine pie with puff pastry lid and parsley mash 12.75
- Crispy pork belly, bubble and squeak, rich jus 13.25
- Pan roast wahoo, grilled langoustines, rocket leaves 13.95
- Lemon sole roulade with baby spinach, spring onion mash, chive velouté 14.50
- Char grilled Barnsley lamb chop, crushed new potatoes, green beans, red wine sauce 14.95
- 8oz rib-eye steak, sautéed potatoes, grilled beef tomato and rich jus 15.95

## Sharing plates

- Whole baked camembert with cranberry sauce and warm baguette (v) 7.50
- Mezze platter: selection of homemade dips, olives and warm bread 8.50
- Vegetarian antipasti plate – your choice of 4 of the following:  
Marinated forest mushrooms, sun-dried cherry tomatoes, sweet peppers stuffed with feta, balsamic baby onions, marinated olives, grilled artichoke hearts, grilled halloumi 8.95
- Charcuterie board: selection of meats, salami, feta, olives and grissini 10.95

## Sides

- Steamed fresh vegetables / Buttered greens 3.25
- Tomato and red onion salad 3.25
- Hand cut chips / New potatoes / Mash 3.50
- Wild rocket and Parmesan salad 3.75
- Cauliflower cheese 3.75

## Food served

Monday to Friday 12-2.30 and 6-10pm  
Saturday all day 12-10pm  
Sunday all day 12-9.30pm  
Head Chef: Julian Legge