

The Menu

TO START

BREAD & OLIVES	4
SOUP (always home made)	5
THAI CHICKEN BROTH pickled ginger / coriander	6
GRILLED BLACK PUDDING crispy bacon / textures of apple / wholegrain mustard	6.5
TOMATO & RED PEPPER GAZPACHO buffalo mozzarella, croutons, basil	6.50
BAKED CAMEMBERT red onion / balsamic / garlic ciabatta (v)	6.75

STARTER OR MAIN

PAN FRIED KING PRAWNS tomato & basil salsa / olive oil (GF)	8 / 15
TORCHED KING SCALLOPS celeriac remoulade / lemon (GF)	10/19

MAINS

ROASTED PORK BELLY warm noodle salad / sweet chilli / ginger	15
HANDMADE PIE OF THE DAY hand cut chips / stock gravy	12.5
SMOKED HADDOCK RISOTTO spring onions / poached egg / parmesan (GF)	15
CHARRED CHICKEN BREAST korean bbq sauce / sticky rice / kimchi (GF)	14
ROASTED CAULIFLOWER KORMA jasmine rice / fried garlic / coriander (V/GF)	13
SMOKED GAMMON STEAK pineapple salsa / cola syrup / hand cut chips (GF)	14.5
BRAISED SHOULDER OF LAMB garden herb stuffing / creamed mash / stock gravy	19
BRITISH BEEF BRISKET asian salad, soy, toasted nuts (GF/N)	17
GRILLED BRITISH RUMP peppercorn sauce / field mushrooms / hand cut chips (GF)	18

DESSERTS

HOUSE TIRAMISU white & dark chocolate	6
MASCARPONE CHEESECAKE honeycomb / salted caramel / orange	6
RICE PUDDING CRÈME BRULÉE glazed berries (GF)	6
BITTER LEMON ETON MESS mascarpone white chocolate (GF)	6
TOFFEE APPLE & DATE CRUMBLE vanilla ice cream	6
SORBET SUNDAE crushed meringue, berries (GF)	6

CHEESES biscuits / chutney / celery	7
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