



SEASONS

SEASONAL FOOD - COOKED WELL

STARTERS

Fresh Soup of the Day	£3.50
Deep fried Whitebait, tartare sauce	£3.95
Chicken Liver Parfait, pear & walnut chutney	£3.95
Greek Platter – flatbreads, babaganuch, houmous, feta & olives, tomato chilli jam ✓	£4.25
Spinach, pine nut & feta tart, sundried tomato marmalade ✓	£4.50
Crispy Duck Wontons with hoi sin sauce	£4.55
Thai Fishcake, sweet chilli sauce	£4.25
Classic Caesar salad with anchovies & crispy smoked bacon	£4.50
Wild Mushroom Risotto ✓	£4.75

MAINS

Spiced roasted Duck Leg, sauté potatoes, julienne of vegetables, sweet & sour sauce	£13.50
Steak & Kidney Pie, creamy mash, seasonal vegetables	£9.25
Leg of Lamb with mushroom & spinach stuffing, fondant potatoes, seasonal vegetables, red wine jus	£13.95
Roast Belly Pork with crackling, cabbage & bacon, sage mash, cider & apple gravy	£12.50
Lambs Liver, champ, crispy smoked bacon, rich onion gravy	£10.95
Homemade Beefburger, Cheddar, bacon, gherkin, salad, chips, tomato relish	£8.95
Grilled Chicken Caesar Salad, anchovies, crispy smoked bacon	£9.95
Ballotine of Chicken with grainy mustard sauce, creamy mash, seasonal vegetables	£10.95
Chargrilled Sirloin Steak, horseradish butter, chips, button mushrooms, grilled tomato, leaves	£15.75
Wild Mushroom Risotto, house salad ✓	£9.25
Spinach, pine nut & feta tart, sundried tomato marmalade, house salad ✓	£9.50
Spinach & gorgonzola penne pasta with fresh cherry tomatoes ✓	£9.25

FISH

Smoked Haddock, spinach, poached egg, creamy mash	£10.95
Thai Fishcakes, sweet chilli sauce, chips	£8.25
Warm Salad of Red Mullet, ratatouille, new potatoes	£11.95
Beer battered Fish, Chips, mushy peas, homemade tartare sauce	£9.95
Pan-fried Salmon, crushed new potatoes, chive cream sauce	£10.25

EXTRAS

Seasonal vegetables	£1.95
House Salad	£1.95
Chips	£1.75
Champ	£1.95

SWEETS

Sticky Toffee Pudding, caramel ice cream	£3.95
Baked American Blueberry Cheesecake, strawberry sauce	£3.95
Warm Chocolate Dream, chocolate sauce, vanilla ice cream	£3.95
Lemon Meringue Tart, raspberry compote	£3.95
Coffee & Almond Crunch Cake, coffee chantilly	£3.95
Trio of Ice Cream	£3.95
Fresh Fruit Salad with natural yoghurt & honey	£3.95
Cheeseboard – Shropshire Blue, Mature Cheddar & Cornish Brie	£5.25

DESSERT WINE & PORT

Brown Brothers	50ml £2.50	Half Bottle £17.50
Orange Muscat & Flora Dessert Wine		
Sweet, perfumed and rich – an ideal partner to a wide range of desserts		
Port of Leith		Quarter Bottle £7.50
A delightful port in a bottle with just enough for two		

COFFEES

Black, Americano, Espresso	£1.50
Cappuccino, Latte,	£2.25
Mocha	£2.30
Tea	£1.50

LARGE PARTIES WELCOME

SATURDAY EVENING & ALL DAY SUNDAY TRADITIONAL 3 COURSE CARVERY

SAT. 6.00 - 9.30 PM SUN. 12.00 - 6.00 PM

Choice of starters

Roast Turkey
Roast British Beef
Honey Roast Gammon

Choice of sweets

3 COURSES £15.95

We locate, wherever possible, local suppliers and use only the freshest ingredients. As all of our dishes are cooked to order, please allow 20 minutes if you are not ordering a starter.

Our kitchen contains nuts. Please let us know if you suffer from food allergies.