

## To Share

**Black & Green Olives** in a spicy marinade with garlic and chilli (v) £3

**Warm Mixed Breads** tapenade, artisan butter with olive oil & balsamic (v) £4

**Baked Camembert** honey & thyme with plum jam and crusty bread (v) £12

**Fish Platter** smoked salmon, haddock goujons, crayfish tails, smoked haddock fish cake, garlic & chilli king prawns, pickled cucumber, tartar and crusty bread £16

## Starters

**Freshly Made Soup** with rustic bread and butter (v) £5

**Toasted Ciabatta** garlic & parsley butter with onion chutney (v) £4  
add melted cheddar & mozzarella cheese (v) £4.50

**Roasted Bubble & Squeak** with hollandaise and a runny poached egg (v) £6

**Haddock Goujons** deep-fried in batter with tartar sauce £7

**Chicken & Bacon Salad** on baby gem leaves with avocado, goats cheese and toasted croutons  
served with a honey & dijon dressing £7/£13

**Fish Cakes** smoked haddock & spring onion with wilted spinach and a béarnaise sauce £7/£13

**Chicken Liver Parfait** with warm toasted bread & fruit chutney £7

## Sunday Roast

All served with duck fat roasted potatoes, fresh seasonal vegetables and rich gravy  
*Available until we run out! Children's portions at £6*

**Roasted Sirloin of English Beef** with yorkshire pudding £14

**Roasted Loin of Woodland Pork** with crackling and stuffing £13

**Roasted Breast of Chicken** with pigs in blanket and stuffing £13

**Roasted Leg of Lamb** with yorkshire pudding £14

**Vegetarian Nut Roast** with grilled goats cheese (v) £12

## Mains

**Fish & Chips** battered haddock, chunky chips, minted mushy peas & tartare sauce £13

**Pie of the Day** served with creamy mashed potato and sauteed vegetables £13

**Fish Pie** salmon, haddock & prawns in a mornay sauce, topped with creamy mashed potato and cheddar cheese served with buttered spinach £15

**8oz Sirloin** with vine tomatoes, field mushrooms, rocket & parmesan garnish and chunky chips £19

**Duo of Risotto** a beetroot risotto and a butternut squash risotto with crumbled goats cheese, crisp sage leaves, homemade pesto and pinenuts (v) £13

**Longhorn Beef Burger** maple glazed bacon, brie, lettuce, tomato, onion and homemade slaw in a soft white roll with skinny fries £13

**Miso Glazed Salmon** roasted garlic crushed potatoes, butternut squash puree with a rich honey, soy and chilli dressing with chunky local pak choi £18

**Duo of Beef** braised short rib with a hanger steak marinated in a rosemary butter, baby carrots, fondant potato, horseradish creamed leeks served with a bone marrow beef jus £22

## *Sides*

Chunky chips	£3
Skinny fries	£3
Dauphinoise potatoes	£3.50
Broccoli, spinach & peas	£3
Honey roasted root vegetable	£3
Homemade battered onion rings	£3
Dressed house salad	£3
Cheesy chips	£3.50
Cheesy fries	£3.50
Sweet potato fries	£4
Mac and Cheese	£4

## *Homemade Desserts*

**Chocolate Brownie** with a milk chocolate sauce and vintage mint ice cream

**Spiced Apple Crumble** with an oaty crumble topping and vanilla seed custard

**Banoffee Pot** made up with layers of biscuit, sliced banana, toffee sauce and vanilla cream

**Mango Cheesecake** with a ginger biscuit base

**Sticky Toffee Pudding** with toffee sauce and vanilla ice cream