

**À LA CARTE & SUNDAY ~ STARTERS**

- Soup of the day with homemade bread (GF) £5.50
- Pan seared scallops with oriental salad and coriander dressing (GF) £8.50
- Leek, shallot and parmesan tart (V) £6.25
- Goat's cheese and chive cheesecake with beetroot salad (V) £6.50
- Chicken and asparagus terrine with onion chutney £6.50

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**À LA CARTE ~ MAINS**

- Grilled fillets of plaice in a lemon, caper and cockle sauce with new potatoes and samphire (GF) £16.50
- Filo wrapped roasted Mediterranean vegetable and mozzarella parcel with herb salad (V) £13.50
- Chicken breast stuffed with tomato, basil and garlic with roasted new potatoes and chargrilled Mediterranean vegetables £15.25
- Slow braised shoulder of lamb with a tomato crust, minted new potatoes and spring greens (GF) £16.50
- Belly pork with braised fennel and fondant potatoes (GF) £15.50
- 8oz sirloin or ribeye steak with flat mushroom, grilled tomato and watercress. Served with either skinny or chunky chips (GF) - £22.00/£24.00. Add béarnaise, peppercorn or stilton sauce for - £2.00

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**SUNDAY ~ MAINS**

***Sunday Mains are as above but our Lamb Pork & Steak dishes (the last three menu items) are replaced with:-***

- Roast sirloin of beef with roast potatoes, yorkshire pudding, vegetables and gravy (GF) £16.00
- Roast loin of pork with crackling, roast potatoes, vegetables, gravy and apple sauce (GF) £16.00
- Roast leg of lamb with roast potatoes, vegetables and gravy (GF) £16.00

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**À LA CARTE & SUNDAY SIDES** All sides are £3.50

- Skinny or chunky chips ~ New potatoes
- Chantenay carrots ~ Market greens
- Creamy mash ~ Side salad

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**PUDDINGS**

- Roasted peach melba £6.50
- Chocolate Nemesis with vanilla ice cream (GF) £6.25
- Plate of summer (a selection of chef's strawberry desserts) £7.00
- Apricot tarte tatin £6.50
- Lemongrass crème brulée and citrus shortbread £6.75
- A selection of our homemade ice creams and sorbets (GF) £5.50

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**CHEESE** £7.00 for 3 ~ £11.00 for 5

- Colston Bassett Stilton** ~ pasteurised cow's milk. A strong yet smooth & creamy stilton (Notts.)
- Bosworth Ash** ~ creamy goat's cheese with a smooth, clean flavour (Staffs.)
- Lincolnshire Poacher Cheddar** ~ award winning cheddar cheese (Lincolnshire)
- Côte Hill Blue** ~ a soft and creamy pasteurised cow's milk blue cheese (Lincolnshire)
- Stinking Bishop** ~ washed rind cow's milk cheese pungent but light and creamy (Gloucestershire)

*Please see our **Daily Specials Board** for delicious dishes inspired by the best available seasonal ingredients.*

**Special Dietary Information**

**V = Vegetarian GF = Gluten-Free option available**

*Please let us know if you have any food intolerances, allergies or special dietary requirements.*

**DIARY DATES & OFFERS**

**Sunday BBQs** – our hugely popular Summer Sunday BBQs & delicious pizzas from our wood-fired oven begin on 28th May and continue until early September (5.30pm – 8pm). Booking is strongly recommended.

**Parties** – If you are planning a party, wedding or business meeting we offer a range of food from a finger buffet to a pizza party to a bespoke à la carte menu.



**À LA CARTE ~ STARTERS**

- Leek and potato soup with homemade bread (V) (GF) - £6.00
- Local ham hock terrine with pickled spiral vegetables and toasted sourdough (GF) - £6.50
- Creamy wild mushrooms and smoked bacon on toast (GF) - £6.25
- Thai style fishcakes with a sweet chilli and ginger dressing - £6.50
- Confit duck, sweet pickled raisin and potato stack (GF) - £6.50
- Roasted tomato and mozzarella tartlet with rocket (V) - £6.00

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**À LA CARTE ~ MAINS**

- Roasted cod fillet with parsley mash and a pea velout (GF) - £16.00
- Free range breast of chicken with rosti potato, bacon & bean roll, vegetables and thyme gravy - £15.50
- Rump of lamb with a chorizo and potato gratin, spring greens and a rosemary jus (GF) - £17.50
- Pan fried sea bream fillets with ratatouille, bok choy and sautéed potatoes (GF) - £16.50
- Potato gnocchi with spring onions, peas, mint and spinach (V) (GF) - £13.50
- 8oz sirloin or ribeye steak with flat mushroom, grilled tomato and watercress. Served with either skinny or chunky chips (GF) - £22.00/£24.00. Add béarnaise, peppercorn or stilton sauce for - £2.00

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- Sticky toffee pudding with toffee sauce and clotted cream £6.00
- Banana tart tatin with caramel ice cream £6.25
- Turkish Delight panna cotta with poached rhubarb (GF) £6.25
- Glazed mango tart with passionfruit sorbet £6.25
- A selection of chef's chocolate puds - great for sharing! £8.00
- A selection of our homemade ice creams and sorbets (GF) £5.50

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- Roast sirloin of beef with roast potatoes, yorkshire pudding, vegetables and gravy (GF) £16.00
- Roast loin of pork with crackling, roast potatoes, vegetables, gravy and apple sauce (GF) £16.00
- Roast leg of lamb with roast potatoes, vegetables and gravy (GF) £16.00

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