



Starters

- (Veg) Butternut squash with chilli soup served with bread and butter £5.50
- (GF) Garlic king prawns and cherry tomato bruschetta served with basil oil and garlic aioli £7.95
- (Veg) Wild mushroom, tarragon and garlic pate with fig, apple chutney and melba toast £6.25
- Home-made black pudding and sausage meat scotch egg served with piccalilli £6.95

Mains

- Slow cooked duck leg with dauphinoise potatoes, heritage carrots and red wine gravy £16.95
- Pan fried Seabass fillets with new potatoes, samphire and parsley sauce £16.95
- (GF) (Veg) Creamy tomato risotto with rocket, truffle oil and parmesan £14.95
- Lamb Rump served with sweet potato puree, sautéed spinach cherry vine tomatoes and red wine gravy £15.50

Desserts

- Chocolate & Baileys bread and butter pudding with warm custard £6.25
- Sticky toffee pudding-delicious sticky toffee pudding served with vanilla ice cream £6.25
- Selection of ice cream-3 scoops £6
- Cheese Board £9