

# Autumn Menu 2025



### WHILE YOU WAIT

HOMEMADE BREADS balsamic olive oil, hummus 6.95 MARINATED OLIVES (GF)

SOUP OF THE DAY homemade bread, butter 7.95

GRILLED PORTOBELLO MUSHROOM blue cheese, herb crumb (V) 8.95

BBO PULLED PORK BAO BUNS 9.95

CHILLI & PAPRIKA SPICED DEEP-FRIED ANCHOVIES(GF) lemon aioli 9.95

PAN FRIED SCALLOPS tomato chutney, roasted peppers (GF) 14.95

SPICY KOREAN CHICKEN WINGS (GF)

## TO FOLLOW

FEATHERBLADE OF BEEF (GF) roast garlic mashed potatoes, tenderstem broccoli, rich beef gravy 22.95

CORNEED CHICKEN SUPREME herb crust, sage & garlic roasted new potatoes, baby carrots, white wine sauce 22.95

CUMBERLAND SAUSAGE (GF) champ mash, mustard and leek sauce, seasonal vegetables 18.95

> FIRECRACKER (GF) stir fried vegetables, garlic, chilli, lemon rice prawn 19.95 chicken 17.95 vegetable (V) 14.95

PAN SEARED DUCK BREAST (GF) fondant potatoes, crispy kale, orange gel, redcurrant gravy 24.95

> PESTO RIGATONI grilled courgette and halloumi 16.95 (V) add chicken 22.95

RISOTTO (V, GF) roasted butternut squash, sage, parmesan crisp 16.95

FISH & CHIPS mushy peas, tartar sauce, hand cut chips small 17.95 large 20. 95

PANFRIED SEABASS (GF) mixed bean cassoulet,

tender stem broccoli 25.95

HOMEMADE STEAK BURGER brie, rocket, tomato chutney. lovingly artisan brioche bun, hand cut chips 18.95

HOMEMADE PIE chef's slab pie, seasonal vegetables, gravy, hand cut chips 18.95

MUSHROOM BURGER (v) portobello mushroom, hummus, rocket, brie, garlic mayo hand cut chips 16.95

#### STEAKS, FISH AND CHICKEN

steaks are cooked to your preference; dishes are served with mushrooms, grilled vine tomatoes, hand cut chips or new potatoes

80Z RIBEYE (GF)

80Z FILLET (GF)

STEAK SAUCES peppercorn 3.95 white wine 3 95

BUTTERFLIED FILLET OF CHICKEN (GF)

BISTRO SALMON FILLET (GF)

HAND CUT	SALT &	SEASONAL	NEW	HOUSE	ONION	GARLIC	CHEESY
CHIPS	PEPPER	VEGETABLES	POTATOES	SALAD	RINGS	BREAD	GARLIC
(GF V) 3.95	CHIPS	(GF V) 3.95	(GF V) 3.95	(GF V) 3.50	(V) 3.50	(V) 3.95	BREAD
3.55	(GFV) 4.95	3.53	3.55	3.30	3.30	3.33	(V) 4.95

### TO FINISH

PLEASE ASK YOUR SERVER FOR TODAYS SELECTION OF FRESHLY MADE DESSERTS, INCLUDING ENGLISH LAKES ICE CREAMS AND AFFOGATOS. OR WHY NOT ROUND OFF YOUR MEAL WITH A SPECIALITY COFFEE OR LIQUEUR

V = vegetarian GF = gluten free - please note some dishes can be adapted to exclude gluten. Please ask a member of staff for additional information regarding allergens and intolerances.

All dishes are served complete as described.



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