



DINNER MENU

BREAD BASKET TO SHARE (HOMEMADE SEA SALT BUTTER) £7.50

STARTERS

SOUP

PEA AND MINT - CRÈME FRAÎCHE - WARM
FOCACCIA £6.50 DF

LEMON CURED CHALK STREAM TROUT

CHARGRILLED PRAWN TAILS, SAFFRON AIOLI,
PICKLED SHALLOTS £9.50

GORGONZOLA SOUFFLÉ

CRISPY PROSCIUTTO - ROCKET - BALSAMIC
GLAZE £8.00

FIG AND GOATS CHEESE BOUCHÉE

PUFF PASTRY - BALSAMIC GLAZE £8.00

CAULIFLOWER FRITTERS

COCONUT & CARROT PURÉE £7.50 V GF

FRESH SPINACH AND CRAB RAVIOLI

SPRING ONION SALAD - GINGER & TOMATO
CONCASSE CREAM £9.00

DINNER MAINS

BAKED GNOCCHI WITH RICOTTA AND SUNDRIED TOMATO

CAESAR SALAD £14.50 V

HYDERABADI STYLE VENISON SHANK

AVAILABLE MILD/MEDIUM/HOT - SAAG ALOO
- CHARGRILLED CAULIFLOWER - YOGHURT
£20.00

HERB CRUSTED PORK LOIN

JERSEY ROYALS AND SPRING GREENS -
PLUM JUS £19.00

BAKED COLEY, TOMATO SALSA, POTATO HASH

GREEN BEANS AND BACON LARDONS
£18.00 GF

STUFFED CHICKEN SUPREME WITH GOATS CHEESE AND SPINACH

GRAINY MUSTARD MASH - TARRAGON
CREAM SAUCE CARROT RIBBON £18.50

MEDITERRANEAN FISH STEW

TOMATO BASED STEW WITH PREMIUM
SELECTION OF MARKET FISH, SAFFRON AIOLI
- WARM FOCACCIA £19.00 GF
(FISH MAY VARY ACCORDING TO AVAILABILITY)

PUB CLASSICS

BEER BATTERED FISH

CHUNKY CHIPS - GARDEN PEAS - HOMEMADE
TARTARE SAUCE - LEMON £17.50 GF

BATTERED HALLOUMI

CHUNKY CHIPS - GARDEN PEAS - HOMEMADE
TARTARE SAUCE - LEMON £16.50 V GF

8OZ CLIFDEN BOURBON BBQ GLAZED BURGER

CHEDDAR CHEESE - BURGER BUN - FRENCH
FRIES - BABY GEM - HOMEMADE COLESLAW
£17.50

10OZ RUMP STEAK

CHIPS - MUSHROOM - TOMATO £22.00
UPGRADE TO A 10OZ RIBEYE STEAK £27.00
ADD PEPPERCORN - MUSHROOM OR BLUE
CHEESE SAUCE £2.00

VEGAN SAUSAGE AND MASH

ONION GRAVY £16.50 V

SIDES

CHIPS - FRIES - BEEF FAT ROAST POTATOES
£4.00

SOME OF OUR FOODS CONTAIN ALLERGENS. PLEASE ASK FOR DETAILS
(V) - VEGETARIAN | (GF) - GLUTEN FREE | (DF) - DAIRY FREE