

## Starters

- Tiger Prawns** - Chilli, Lime & Sweet Chilli Mayonnaise **£10**  
**Game Terrine** - Piccalilli & Toast Ciabatta **£8**  
**Home-Cured Charcuterie Board** - Pickles, Olive Oil & Bread to dip **£14**  
To Share **£22**  
**Pan Seared Scallops** - Pea Puree, Crispy Pancetta & Pea-shoots **£10**  
**Whipped Peppered Goat's Cheese** - Pickled Heritage Beetroot from our garden & Tarragon Dressing **£7**

## Mains

- Beer Battered Haddock** - Mushy Peas, Tartare Sauce, Chips **£15**  
**8Oz Beef Burger** - Streaky Bacon, Cheddar Cheese **£14**  
**Crispy Belly Pork** - Celeriac Puree, Creamy Mash, Green Beans, Roast Apple & Cider Sauce **£17**  
**Pan Seared Salmon** - Crushed Lemon New Potatoes, Tender-stem Broccoli, Parsley Sauce **£16**  
**Roast Butternut Squash & Thyme Risotto** - Parmesan Shavings & Rocket **£13**  
**Vegan Lasagne** - Salad & Chips **£12**  
**8Oz Sirloin Steak** - Vine Tomatoes, Field Mushrooms & Salad **£24**  
**8Oz Fillet Steak** - Vine Tomatoes, Field Mushrooms & Salad **£29**  
(Add Blue Cheese, Peppercorn Sauce **£2.50**)

## Desserts

- Sticky Toffee Pudding** - Butterscotch Sauce, Vanilla Ice-Cream **£7**  
**Chocolate Brownie** - Chocolate Sauce, Vanilla Ice-Cream **£7**  
**Chef's Crumble** **£7**  
**Selection of Shepherd's Purse Cheeses** - Crackers, Grapes, Celery & Chutney **£10**

*All dishes are freshly prepared and cooked to order by our Chef James.  
If you have any allergies or dietary requirements, please speak to a member of staff.  
Please ask for help if any difficulties.*