

## Starters and Nibbles

### Bread & Olives

breads, mixed marinated olives & oils

### Chicken Liver parfait

smooth parfait topped with a wild mushroom truffle butter & served with toasted bread, leaf garnish

### Fishcake

medley of fish, spring onion, mash potato, bread-crumbed, deep fried with leaves & dressing

### Halloumi Chips

with a sweet chili dip

### Beets & Leaves (V)

textures of coloured beetroot & mixed leaves served with a horseradish cream **Add flaked smoked mackerel £2**

### Soup of the Season (GF bread available)

served with warm toasted breads & butter

### Ham Hock

Slow cooked pulled ham-hock, whole grain mustard, piccalilli, toasted breads & leaves

## Mains

### Belly Pork

slow cooked, cider-soaked belly pork, thyme dauphinoise pots, honey roasted carrots, greens, burnt apple puree, rich cider cream sauce, crackling (GF)

### Risotto (V)

pea risotto, grilled asparagus, sun blushed tomato dressing, pea shoots (Vegan opt) **Add fillet of fish £4**

### Chicken supreme

griddled chicken supreme stuffed with chorizo mousse, sautéed new potatoes, pan finished greens, chorizo & green peppercorn sauce (GF)

### Super Salad

baby leaves, beets, quinoa, pomegranate, pine nuts, toms & a citrus dressing. **Add chicken breast +£4**

## From the Grill

### Steak Burger

in a toasted brioche bun topped with a pickle, streaky bacon, lettuce, beef tomato & melted mature cheddar with skin on fries & root slaw

### Butter-root Burger (V)

Butternut squash, feta & beetroot burger on a toasted brioche bun, lettuce, beef tomato & baked goat's cheese served with skin on fries & root slaw

### Grilled Fish (ask for details)

fillet of fish with pan fried greens, mash & sauce to accompany the fish of the day £ - tbc

### Steaks – ask for details

served with grilled Portobello mushroom, roasted cherry tomatoes & triple cooked chips (GF)

**Sauces:** Blue cheese (gf) £4, Peppercorn (GF) £3, Red wine (V) (GF) £3

## Club Sandwiches (Lunch only) with fries £8 each

£5

£6.50

£6

£5

£5

£6

### Ham hock & whole grain mustard (gf option)

piccalilli & watercress

### Brie (v) (gf option)

cranberry sauce & rocket

### BBQ Pulled pork (gf option)

rocket, grated cheddar

### Fish finger (gf option)

home-made tartar sauce & lettuce

## Pub Classics

### Ham & Eggs

a thick slice of honey roast ham, two fried eggs, triple cooked chips & fresh watercress

### Sausage & Mash

classic pork sausages, creamy mash, seasonal vegetables, crispy onion & caramelised onion gravy (GF)

### Fish & Chips

crispy hand battered fish fillet, homemade tartare sauce, peas, lemon wedge & triple cooked chips (GF option)

### Liver & Bacon

pan fried lamb's liver finished in onion gravy served with creamy mash, cabbage, streaky bacon & crunchy onions.

£10

£10

£12

£10

## Sides £3 each

Triple cooked chips

Skins on fries

Onion Rings

Dauphinoise

Seasoned & dressed vegetables

Sweet potato lattice

Dressed house side salad

## Pudding

### Sticky Toffee Pudding

toffee sauce & vanilla ice cream

### Chocolate Brownie (gf)

chocolate sauce & Vanilla ice cream

### Wheatsheaf Fruit Crumble

fruit compote, oat crumble topping & vanilla custard (GF option available)

### Crème Brulee (vanilla)

with rhubarb compote & crushed ginger biscuit crumb.

### Ice creams and sorbets

please ask for today's selection (GF)

### Sorbets are vegan / vegan vanilla is available

2 scoops £3.5 / 3 scoops £4.50

## Drinks

Assorted Real Ales, Ciders, Wines, Juices, Hot Drinks **COFFEE SERVED HERE**



Allergens: for allergen information please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selection. **Please note:** Our food is prepared in an environment where we cannot guarantee that it is allergen free. Our fryers are not gluten free.