



The Menu

To Start with

- Home baked bread or focaccia with oil £3.75
- Home baked bread with hummus, pesto and tapenade £4.50
- Home marinated olives. £3.25
- Sweet potato fries. £3.50
- Buttered Garlic Mushrooms. £3.75

Starters or Small Plates

- Seasonal soup of the day, served with home-baked bread £4.50
- Smoked haddock & leek bonbons, wrapped in breadcrumbs with a mustard cream sauce £6.50
- King prawns with chorizo in a butter sauce with crusty bread. £6.50
- Pan-seared Scallops with crispy pork belly & an apple vinaigrette, finished with a sprinkle of black pudding £7.50
- Beetroot, goats cheese & apple salad. Finished with walnuts & house dressing £6.50
- Ham hock ballontine. Braised, pulled ham hock filled with apricots & mixed herbs. Served with homemade piccalilli & brown toast £5.50

This is our new menu, please give any feedback

Main Plates

- Fillet Steak £24.95
- Rib-eye £19.95
Served with mushrooms, roast cherry tomatoes, potato wedges and dressed salad. Choose between peppercorn or blue cheese sauce.
- Slow braised pork belly with textures of cauliflower, honey roast root vegetables and a pork reduction £17.95
- Potato gnocchi with roasted butternut squash, sage & finished with a mixed cheese sauce. £15.25
- Lambs liver served on a smoked bacon & Savoy cabbage bubble 'n' squeak. With wilted spinach & a caramilised onion gravy. £16.95
- Bouillabaisse. Mixed fish in a tomato, fennel & saffron sauce. Served with dressed salad, croutons & rouille £16.95
- Day boat caught fish, served with seasonal vegetables and new potatoes, finished with tarragon butter drizzle £16.95
- Confit duck leg with braised red cabbage, potato fondant, red wine reduction & buttered greens. £17.95

