**A LA CARTE 2024**

**Nibbles to Share**

Nocerello Olives, Ciabatta & Hummus (v)(vg) 7

Cheese & Garlic Ciabatta (v) 7.5

**Starters**

Soup of the day with Warm Homemade Breads (v) 7

Confit Duck Leg, Pine Nuts, Beetroot,

Feuilles de Brick Pastry Purse 9

Poached King Prawns, Concased Tomato, Lemon Verbina 9

Exotic Mushroom Risotto, Parmesan, Hens Egg

& Tenderstem Broccoli (available as a main course)(v) 8/15

Vegetable Spring Rolls & Sweet Chilli Dip (v) 7.5

Cheese Fondue, Dipping Breads (v) 8.5

Chicken Liver Pate, Red Onion Marmalade,

Toasted Ciabatta 8

Asian Style Fried Chicken, Hispie Cabbage, Miso Butter 8

Wild Mushroom, Roasted Garlic, Tarragon & Crème

Fraiche on Sour Dough Bread 8

 Sharing Platter – selection of Chefs favourite starters 10 pp

**As all our food is freshly made to order some of our dishes can be**

**adapted to be gluten free, vegetarian or vegan. Please make a**

**member of staff aware of any dietary requirements or intolerances**

**Mains**

12oz Pan Seared Pork Ribeye Steak, Deep Fried Plantain, Chantenay Carrot,

Smoked Cauliflower Puree, Port Jus 19

8oz Barrelled Rump Steak, Triple Cooked Chips, Roasted Open Field

Mushroom, Onion Ring & Beef Tomato 22

Warm Nicoise Salad, Egg, New Potatoes, Romaine, Olives & Green Beans 15

(Add King Prawn £4, Chicken £3 or Feta £3)

Beef Pot Roast, French Onion Soup, Gruyere Cheese, New Potatoes,

Chantenay Carrot & French Beans 19

Sea Bass Fillet, Parmenter Potatoes, Champagne & Grape Reduction 21

Braised Lamb Steak on a bed of Anchovy & Braised Lentils, Crispy Leeks 23

Pan Seared Chicken Breast Ballotine stuffed with Smoked Cheddar Cheese,

Wrapped in Bacon, Lyonnaise Potatoes, Pink Peppercorn Sauce 17

Sweet Potato, Kale & Butternut Squash Curry, Pilau Rice (v)(vg) 15

(Add Chicken £3)

2 x 4oz Steak Burger, Onion Ring, Beef Tomato & Gherkin, Triple Cooked Chips 15

(Add Cheese, Bacon, or Egg for £1 each)

Buttermilk Fillet Chicken Burger, Mayo & Triple Cooked Chips 15

Ale Battered Fish, Triple Cooked Chips, Mushy Peas, Homemade

Chunky Tartare & Scorched Lemon 15

Handcrafted Pie of the Week, Triple Cooked Chips, Seasonal Veg, Gravy 15

**Sides** – all £4.5

 Fondue Fries Triple Cooked Chips Pink Peppercorn Sauce

Cabbage & Bacon Beef Dripping Jus Stilton Cream Sauce

 Seasonal Vegetables Ale Battered Onion Diane Sauce

 Rings

**Desserts**

Chocolate Brownie, Warm Chocolate Sauce & Vanilla Pod Ice Cream (v) 7

Jam Roly Poly, Crème Anglaise 7

 Eton Mess, Hedgerow Berries (gf)(v) 7

Lime Cheesecake, Flaked Coconut, Raspberry Sorbet 7

Crumble of Day & Crème Anglaise (v) 7

Continental Cheese & Biscuits, Grapes 9