STARTERS

HOMEMADE SOUP OF THE DAY V

A bowl of freshly made soup, using seasonal vegetables, served with granary bread.

Please ask your server for calorie information

KOREAN STYLE BBQ WINGS

Sticky, spicy chicken wings in a Korean BBQ sauce, served with a cucumber, red onion and chilli salad.

563 kcals

GARLIC MUSHROOMS with GOAT'S CHEESE V

Tasty flat mushrooms cooked in garlic butter, topped with grilled goat's cheese.

158 kcals

SMOKED MACKEREL PATE

Flaked smoked mackerel, blended with cream cheese, horseradish and cream. Seasoned with paprika, pepper and lemon juice. Served with toasted granary bread.

353 kcals

MELON FAN WITH GRAPES AND POMEGRANTE Ve

Fanned melon, topped with mixed grapes and zingy pomegranate seeds.

125 kcals

DEEP FRIED CRISPY WHITEBAIT

Lightly seasoned and deep fried till golden brown. Served with tartare sauce and granary bread.

460 kcals

MAINS

FROM THE GRILL

70Z SIRLOIN STEAK <mark>768 kcals</mark>
(£5 SUPPPLEMENT) 100Z 'NEW YORK' SIRLOIN STEAK 917 kcals
THICK CUT PORK LOIN CHOP 1015 kcals

All grills are served with fries, mushrooms and grilled tomato. Choose between peppercorn sauce 45 kcals, or garlic butter 63 kcals.

BARNSLEY LAMB CHOP

A double lamb chop cut from the loin, served with a mint jus, seasonal vegetables and a buttery chive mashed potato.

710 kcals

PERI PERI CHICKEN

Half a chicken seasoned with a spicy rub, finished on the grill with a peri peri glaze. Served with a choice of fries or spicy rice and a homemade coleslaw.

965 kcals

BEEF BOURGIGNONNE

A classic stew. Tender beef cooked in red wine, with button mushrooms and onions, bacon lardons and thyme. Finished with a crispy crouton. Served with a buttery chive mashed potato and seasonal vegetables.

817 kcals

FILLET OF SEA BASS, SAUCE VIERGE

Pan fried till golden with butter and lemon juice. Served with seasonal vegetables and new potatoes. Finished with a vibrant tomato, olive oil, lemon and fresh herb sauce.

465 kcals

BUTTERNUT SQUASH TAGINE

A north African vegetarian stew. Pungent spices with chick peas, tomatoes and red peppers. Finished with coriander and lemon. Served with peppers spicy rice.

430 kcals

CHEFS SPECIAL

A different dish weekly. Using fresh locally sourced ingredients.

Add ons: £3 each Corn on the cob Batter onion rings Garlic Bread Bowl of chips



D E S S E R T S



SICILIAN LEMON TART

A sharp lemon filling in a crispy tart case with raspberry drizzle. Served with cream 56 kcals, or ice cream 81 kcals.

625 kcals

FRUIT CRUMBLE OF THE DAY

Served with a choice of custard 98 kcals, cream 56 kcals or ice cream 81 kcals.

412 kcals

CHOCOLATE AND SALTED CARAMEL TORTE

A crisp base with layered chocolate and caramel filling, finished with caramel sauce. Served with cream 56 kcals, or ice cream 81kcals.

487 kcals

'SCHOOL DINNERS' DESSERT OF THE DAY

A different choice every week, featuring old favourites like chocolate pudding, iced sponge, gypsy tart and lots more.

Please ask your server for calorie information

CLASSIC BRITISH CHEESEBOARD

Mature cheddar, Somerset brie and Shropshire blue. Served with celery, grapes and a selection of biscuits.

520 kcals

A SELECTION OF ICE CREAM AND SORBETS

Please ask your server for calorie information

PLEASE ASK YOUR SERVER FOR TODAY'S FRUIT CRUMBLE, SCHOOL
DINNER DESSERT AND ICE CREAM CHOICES