Starters

Soup of the Day, crusty bread & butter (VEA) (GFA) (V) £7.50

Sauteed Button Mushrooms in a creamy brie fondue sauce, rosemary gremolata & crusty bread (GFA) (V) £7.95

Hickory BBQ Pulled Pork nachos, mozzarella cheese sauce, pickled red onions, tomato salsa, sour cream & guacamole dips (GF) £8.50

Feta Sun Bush Tomato & Olive Loaded Hummus, tzatziki, & garlic tortilla (VEA) (GFA) (V) £8.25

Seafood Thermidor, white crab, lobster, prawn & smoked salmon in a creamy chardonnay sauce, herby gremolata, crusty bread & lemon £8.95

Smoked Haddock and Dill Fishcake with wilted baby spinach, poached hens egg & sun blush tomato butter sauce £8.95

Main Courses

Roast Chicken Breast, sausage meat onion stuffing, bread sauce *(GFA)* **£18.95**

Roast Loin of Pork with sausage meat & onion stuffing, crackling crumb *(GFA)* ***£18.95***

Roast Sirloin of Beef (cooked Pink or Well) *(GFA)* **£19.95**

Mixed Roast with Chicken, Roast loin of Pork & Sirloin of Beef, sausage meat onion stuffing, bread sauce, crackling crumb (cooked Pink or Well) (GFA) **£21.95**

Roasted Butternut squash, spinach & red pepper Wellington **(VE) (VEG) £16.95**

All of the roasts above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

8oz Rump **£24.95** 8oz Fillet **£29.95** *(Add king prawns in garlic butter £4.95)*

All our beef steaks are hung for 28 days by our butchers; Pan Seared & served with triple cooked chunky chips, grilled tomato & mushrooms, onion rings, watercress & peppercorn sauce *(GFA)*

Baked Fillet of Salmon & King Prawns, with mashed potato, wilted spinach, sun blushed tomato & prawn chardonnay creamy sauce **£22.95**

10oz Gammon Steak, triple cooked chips, two fried eggs, chargrilled pineapple & garden peas *(GF)* **£16.50**

Beer Battered Fish & triple cooked chips, mushy peas, curry sauce & tartare sauce (*GFA)* **£18.95**

Steak Burger with bacon & mature cheddar served on a brioche bun with lettuce, tomato, red onion, skinny fries & house slaw (GFA) £**17.50**

Cumberland Sausage, creamy mash potato, Yorkshire pudding, red wine gravy, pickled battered onion ring & buttered garden peas **£15.95**

Cheddar Cheese & Onion Shortcrust Pastry Pie, roast potatoes, seasonal vegetables & gravy *(V)* **£16.50**

A La Carte Desserts

Tiramisu cheesecake with chocolate sauce and shards, vanilla Chantilly cream *(V)* **7.95**

Triple Chocolate Brownie, dark chocolate sauce & vanilla ice cream *(V)(VGA) (GFA)* **£7.50**

Gloucester, Red Leicester, Brie, Mature Cheddar and Stilton served with mixed crackers fruit loaf celery grapes and chutney (V) (GFA**)£7.50**

Sticky Toffee Pudding, with toffee sauce & salted caramel ice cream *(V) (GFA)(VEA)* **£7.95**

Mixed Ice Creams: Three scoops with sauce and sprinkles *(GFA) (VGA)* ***£5.95***

Crumble of the Day with a choice of custard or clotted ice cream *(V)* £7.95

Please inform your server of any allergies or dietary needs

Please note for tables of 6 or more a discretionary 10% service charge will be added