

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

Mussels Cooked in a Chardonnay & Plum Tomato Sauce with a hint of chilli & fresh basil crusty bread &
lemon
(GFA) £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, tenderstem broccoli, sunblushed tomato & Parsley butter 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**

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

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

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

Gloucester, Red Leicester, Brie, Mature Cheddar and Stilton served with mixed crackers fruit loaf celery grapes and chutney (V) (GFA) **£8.95**

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

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