

to start

Baked Field Mushroom £4.95

A large field mushroom stuffed with Stilton cheese, bacon and herb breadcrumbs.

Asparagus, Parma Ham & Poached Egg £5.25

Warmed asparagus wrapped in Parma ham and topped with a poached egg.

Chicken Livers with Pancetta £4.95

Pan-fried chicken livers and pancetta. Served with honey and mustard dressed leaves.

① **Pink Grapefruit, Pear & Grape Salad £4.95**

A refreshing light timbale of pink grapefruit, pear and grapes. Served with fig and pear dressed leaves.

Smoked Salmon & Crayfish Salad £5.25

Cured Scottish smoked salmon and crayfish served with honey and mustard and dill dressed leaves.

① **Goats' Cheese Brioche £4.95**

Grilled goats' cheese on toasted brioche served with a mixed salad, topped off with a citrus dressing.

Salmon & Cod Fishcake £5.50

A salmon and cod tartare fishcake served with citrus mayonnaise and a dressed mixed salad.

to share

Antipasti £7.95

Slices of Proscuitto Crudo, Coppa and Salami Milano. Served with mixed olives, vine tomatoes, mozzarella cheese and a selection of breads.

① **Baked Camembert £7.95**

Baked Camembert served with a selection of rustic breads.

main dishes

Our steaks are dry-aged for 21 days, thus creating a rounder, fuller flavour whilst ensuring the tenderness of the cut. Grilled to your liking and served with a field mushroom, vine tomatoes and French fries.

6oz Sirloin Steak £11.95

12oz Rib-Eye Steak £16.75

① **Caesar Salad £6.95**

Crisp cos lettuce leaves, topped with croutons and flakes of Parmesan cheese coated in a creamy Caesar dressing.

Chicken Caesar Salad £8.50

Crisp cos lettuce leaves & grilled farm-assured chicken breast, topped with croutons and flakes of Parmesan cheese coated in a creamy Caesar dressing.

Smoked Duck, Mango & Pancetta Salad £9.50

Smoked duck, mango & pancetta served on a mixed salad with a honey & mustard dressing.

Roasted Chump of Lamb £11.25

Roast chump of lamb in a red wine sauce, served with seasonal vegetables and potatoes of your choice.

Gressingham Duck in a Currant & Red Wine Sauce £12.75

Succulent pan-fried Gressingham duck in a currant and red wine sauce. Served with crushed new potatoes and a choice of vegetables.

Filled Breast of Chicken £9.50

A farm-assured chicken breast stuffed with goats' cheese and pancetta, topped with a pesto cream sauce. Served with seasonal vegetables and potatoes of your choice.

Lasagne £9.25

A lasagne made with Aberdeen Angus beef, served with a dressed salad garnish and garlic bread.

Penne Pasta Chicken with Spinach & Cream Sauce £9.45

Breast of farm-assured chicken in a spinach and cream sauce, served over penne pasta with garlic bread.

① **Served without chicken as a vegetarian option £7.45**

Tiger Prawn Linguini £9.25

Linguini pasta tossed in garlic butter with onions, chopped tomato and tiger prawns. Served with garlic ciabatta.

Vietnamese Noodles & Chicken £9.50

Farm-assured chicken breast in a Vietnamese curry sauce over egg noodles with mange-tout and cherry tomatoes.

Smoked Haddock, with Spinach & Poached Egg £8.95

Poached smoked haddock served over wilted spinach with cracked black pepper mash and a poached egg.

Salmon & Asparagus £10.95

Fillet of salmon with fresh asparagus and a hollandaise sauce. Served with seasonal vegetables and new potatoes.

Prime Beef Burger £7.95

6oz prime British beef burger in a toasted sour-dough bun. Served with tomato, gherkin, red onion, mixed leaves, fries and a tomato relish.

Sausages with Mash £8.95

A trio of sausages from our butchers, served with traditional mash and onion gravy.

We'll bring the dessert board to your table.

whites

wine list

Bottle

Hardys The Riddle Chardonnay-Semillon, South-Eastern Australia A soft, creamy texture with pineapple and lime flavours and subtle oak overtones.	12.95
Torres Viña Esmeralda, Catalunya, Spain Leaf crisp and dry with a lovely floral and fragrant aroma.	14.95
Houghton Private Bin Chardonnay-Verdelho, Western Australia Wonderfully fresh and fruity, with ripe fruit characters and a clean finish.	15.95
Veramonte Reserva Sauvignon Blanc, Casablanca Valley, Chile Leaf crisp & dry, aromatic with green apple, grapefruit and lemongrass flavours.	16.95
Pinot Grigio Collio Santa Caterina, Vigneti Fantinel, Italy Light, pear and melon fruit with a long rich honey and clove finish and a real sense of occasion - delicious.	17.95
Chablis, Paul Deloux, Burgundy, France A flowery, lively, fresh and mouth-wateringly fruity Chablis.	19.95
Sancerre La Fuzelle, Loire, France A crisp, fresh & fruity sauvignon blanc with a dry finish.	21.95

reds

Hardys The Riddle Shiraz-Cabernet, South-Eastern Australia Chilli, spicy pepper, raspberry, cherry fruit, blackcurrant, capsicum and mint.	12.95
Short Mile Bay Merlot, South-Eastern Australia Cherries! Soft and round leaving a good clean palate.	14.95
Côtes du Rhône Préférence Caves Saint-Pierre, Rhone, France A fine example made in a typical full-bodied style with a classic rich, roasted palate.	15.95
Rex Goliath Cabernet Sauvignon, California Soft aromas with layers of plum, mocha and blackcurrant.	15.95
Stonehaven Cellar Selection Cabernet-Shiraz, Limestone Coast, Australia Crammed with rich blackberry flavours and smooth.	16.95
Don Jacobo Crianza Rioja Tinto, Bodegas Corral, Spain Soft & rounded with spicy and toasty overtones.	17.50
Ravenswood Vintners Blend Zinfandel, California Chilli, rich and spicy with youthful and ripe, easy tannins.	19.95

rosé

Mill Cellars Cabernet-Grenache Rosé, Australia Delicate with summer fruit flavours.	12.95
Vendange White Zinfandel, California, USA Fresh strawberry & honeydew flavours with citrus aromas.	13.95

sparkling

Prosecco Extra Dry, Fantinel, Italy Fresh & dry with delicate fruit flavours	17.50
Codorniu Pinot Noir Rose Brut, Cava NV Light pink colour with ripe summer fruit flavours	18.50

champagne

Piper-Heidsieck n.v.Brut	32.95
Tattinger Brut	47.95

coffees & teas



A selection of fresh espresso coffee

Espresso Americano
Cappucino Mocha
Caffe Latte

Please ask about our full range of hot beverages.

Loose Leaf teas

English Breakfast
Earl Grey

Ask for our selection of teas.