STARTERS

Homemade Soup of The Day With crusty bread (V) ± 6.50

Crispy Pork Bon Bon with BBQ Sauce (Breaded pulled pork) (DF) £7.25

Twice Baked Cheese Soufflé On a creamy mushroom & spinach sauce (V) £7.95

Deep Fried Battered Brie With an orange & cranberry chutney (V) £7.50

Halloumi Wrapped In Parma Ham On a rocket salad with basil oil (GF) £7.95

Chicken Liver Parfait On toast with red onion marmalade, rocket & toasted pumpkin seeds £7.95

Breaded Butterfly Prawn With garlic mayonnaise £7.95

Prawn Cocktail Topped with Marie Rose Sauce With crusty bread £8.25

Creamy Garlic Mushrooms (Vegan on request) On toasted focaccia (V) £7.50

Crusty Breadbasket £3.95 Serves 2

MAINS

Chicken Breast stuffed with Stilton wrapped in Serrano Ham & Stilton Sauce Spring onion mash potato & vegetables (GF) £17.50

Slow Cooked Belly Pork With Sage & cider sauce on a bed of mash potato with carrots, sugar snap peas, apple sauce & crackling (GF) £17.95

Chicken Strips in a Lemon & Garlic Sauce Served with rice & vegetables £15.50

Slow Cooked Shin of Beef Served with a confit of carrots, beef & tarragon jus, crispy shallots & a horseradish mash £17.95

Roasted Duck Breast with Plum Sauce Served with roasted root vegetables & dauphinoise potatoes (GF) £23.50

Fillet of Sea bass Served with orange, ginger, chilli & maple dressing with tenderstem broccoli, peas & new potatoes £18.95

Rump Steak £22.95 or Fillet Steak £34.50 With garlic & thyme tomatoes, sautéed mushrooms & chips (GF - DF)

Steak Sauces Peppercorn, Stilton (GF) or Red Wine (GF - DF) £3.25

Stilton & Caramelised Red Onion Tart Served with deep fried rocket, salad, balsamic glaze & new potatoes (V) ± 14.95

Mushroom and Spinach Stroganoff Served with white rice & watercress (V) (GF) £13.95

HOME MADE BURGERS

Sesame seeded brioche bun, baby gem lettuce, tomato, kimchi & chips.

Breaded Chicken Topped with curried mayonnaise £14.50

Beef Burger Topped with cheddar cheese £14.95

Stilton Cheese Burger With bacon & onion jam ± 16.50

Moroccan Burger Topped with vegan mayonnaise served in a vegan bun (VG) £14.50

DESSERTS

Rich Chocolate Brownie Served with dark chocolate sauce & vanilla ice cream £7.75

Vanilla & Coconut Panna Cotta A lightly set coconut cream, with blueberries in maple syrup (VG – GF – DF) £7.75

Eton Mess Chunks of meringue, strawberries, blueberries & raspberry coulis folded into chantilly cream (GF) £7.75

Fresh Fruit Pavlova With raspberry coulis £7.75

Sticky Toffee Pudding With a toffee sauce & vanilla ice cream £7.75

Chocolate & Toffee Sundae Served with a dark chocolate sauce, toffee sauce, vanilla ice cream & chantilly cream £7.75

Baked White Chocolate Cheesecake Served with dark chocolate sauce & vanilla ice cream £7.75

Cheese & Biscuits Stilton, Brie & Dambuster Cheddar with chutney & pickles £8.95

Please talk to a member of our team if you have any allergens.