

STARTERS

Classic Prawn Cocktail - 9

with Brown Bread & Butter

Recommended with Montes Alpha Chardonnay

Wild Mushroom Tart - 8.5

with Tarragon Dressing

Recommended with Amalaya Torrontes Riesling

Vegan

King Prawns with Chilli & Lemongrass - 10

Asian Slaw

GF

Recommended with Champagne

Potted Ham - 8.5

Homemade Piccalilli

Recommended with Montes Alpha Chardonnay

Slow Roasted Tomato Salad - 7.2

Balsamic & Olive Oil

GF

Recommended with Albarino

Vegan

Marinated Danish Herring - 7.6

Creamed Stilton Dressing

GF

Recommended with Tinpot Hut Sauvignon Blanc

Chicken & Duck Liver Paté with Madeira - 7.9

Red Onion Chutney, Toasted Sourdough

Recommended with Custozza

Homemade Soup of the Day - 7.5

Granary Bread

Recommended with Tinpot Hut Sauvignon Blanc

Six Fingers of Toast - 8

Stilton, Anchovy & Marinated Herring

Recommended with Champagne

Fresh Breads - 4

Olives & Almonds - 4

MAINS

Scottish Steak, Kidney & Mushroom Pie - 18

Jacket or New Potatoes and Seasonal Vegetables

Recommended with Montes Alpha Merlot

Free Range Chicken & Chestnut Pie - 18

Jacket or New Potatoes and Seasonal Vegetables

Recommended with Trinity Hill Pinot Noir

Trawler Pie - 18

Topped with Creamy Mash & Cheddar

GF

Recommended with Montes Alpha Chardonnay

Seabass with a Thai Broth - 25

Served with Aromatic Rice

GF

Recommended with Tinpot Hut Sauvignon Blanc

Poached Salmon Fillet, Bearnaise Sauce - 23

Crispy Skin, New Potatoes and Pea Casserole

GF

Recommended with Montes Alpha Chardonnay

Spinach, Mushroom & Ricotta Pancakes - 16

Tomato Basil Sauce & Mixed Salad

GF

Recommended with Montes Alpha Chardonnay

Vegetarian

Sweet Potato and Spinach Curry - 17

Coconut & Tamarind Sauce, Aromatic Rice

GF

Recommended with Montes Alpha Chardonnay

Vegetarian

Tomato, Vegetable, Lentil & Chickpea Pie - 18

Jacket or New Potatoes and Seasonal Vegetables

Recommended with Montes Alpha Chardonnay

Rump of Lamb in Anchovies & Capers - 32

Served Pink with Dauphinoise & Roasted Roots

GF

Recommended with Ch Los Boldos Carmenera

8oz Char Grilled Fillet Steak - 35

New Potato, Tomato, Mushroom, Rocket & Parmesan

GF

With either Garlic Butter, Creamed Stilton Sauce

Whisky Pepper Sauce or Bearnaise Sauce

Additional Sauces - 2.5

Recommended with Malbec

PRIX FIXE MENU

Available Monday to Thursday

Friday & Saturday before 7pm

Soup of the Day - Homemade Pate - Tomato & Olive Salad

Chicken & Chestnut Pie - Sausage & Mash - Spinach & Ricotta Pancakes

Ice Cream & Hot Raspberries - Fruit Compote & Greek Yoghurt - Cheesecake of the Day

2 Courses - 21

3 Courses - 27

COLD TABLE

Seafood Platter - 25

Smoked Salmon, Prawns, Herring, Anchovies, Crayfish GF
Salad and Warm Potato Salad
Recommended with Macon Villages

Scottish Smoked Salmon & Prawn Salad - 20

with Marie Rose Sauce GF
Recommended with Champagne

Large Plate of Scottish Smoked Salmon - 19

Recommended with Champagne GF

Thick Sliced Rare Roast Beef - 19

Jacket Potato, Salad, Mayonnaise GF
Recommended with Malbec

Large Plate of Rare Roast Beef - 16

Recommended with Malbec GF

Large Plate of Honey & Mustard Roasted Ham - 14

Recommended with Montes Alpha Merlot GF

Beetroot & Goats' Cheese Salad - 16

Balsamic & Pomegranate Dressing GF
Recommended with Albarino Vegetarian

EXTRAS

Upgrade from New Potatoes to Dauphinoise or Mash - 2.5

Pea Casserole - 3.5

Roasted Roots - 4.5

Sautéed Mushrooms - 4.5

Garlic Spinach - 4

Creamy Mash Potato - 4.1

Dauphinoise Potato - 4.5

Warm Potato Salad - 3.8

Homemade Coleslaw - 3.5

Dressed Tomato & Red Onion Salad - 3.5

Dressed Mixed Leaf Salad - 4

LUNCH

Available Monday to Saturday 12-3pm

Lunchtime Pie - 12

Mini version of our Pies, with Mixed Leaf Salad & Slaw

Sausage & Mash - 12

With Onion Gravy

Honey & Mustard Roasted Ham & Eggs - 12

With Sautéed Potatoes

Minute Steak with Garlic Butter - 15

With Dressed Leaves & Sautéed Potatoes GF

Salads - 16

Roasted Tomato, Parmesan, Balsamic Dressing GF, Vegetarian

Prawn, Crayfish, Marie Rose Sauce GF

Honey & Mustard Roasted Ham or Rare Roast Beef GF

Ploughman's Lunch - 15

Honey & Mustard Roasted Ham, Cheddar & Stilton

Mixed Leaf Salad, House Chutney, Crusty Bread

Jacket Potatoes - 9.5

Honey Mustard Roasted Ham & Cheddar

Prawns with Marie Rose Sauce GF

Melted Cheddar GF, Vegetarian

All With Mixed Leaf Salad and House Slaw

Freshly Made Sandwiches - 8.9

Honey & Mustard Roasted Ham

Prawns with Marie Rose Sauce

Cheddar & Pickle Vegetarian

Smoked Salmon, Lemon & Black Pepper

Rare Roast Beef & Horseradish