



MAIN MENU

Starters

Creamy Mushroom Soup	£4.60
<i>Creamy mushrooms simmered with cream, garlic & fresh tarragon</i>	
Classic Minestrone Soup	£5.00
<i>Italian tomato, pasta & vegetable soup finished with extra virgin olive oil & freshly baked ciabatta</i>	
Sweet Potato, Chilli & Coconut Soup	£3.85
<i>Lightly spiced chilli, sweet potato & coconut soup with freshly chopped coriander</i>	
Vine Tomato Soup with Pesto	£5.95
<i>Slow roasted heritage tomatoes, aged balsamic & fresh basil pesto</i>	
Autumn Vegetable Risotto	£6.50
<i>Creamy arborio rice, roast pumpkin, spinach & toasted pumpkin seed risotto with freshly shaved parmesan</i>	

Sides

Chefs Mixed Salad	£4.50
<i>Mixed leaves, tomato, cucumber, grated carrot tossed with classic vinaigrette</i>	
Garden Peas	£3.00
<i>A serving of steamed fresh garden peas</i>	
Rustic Chips	£3.85
<i>Double fried rustic hand cut chips</i>	
BBQ Sauce	£0.50
<i>Thick BBQ-flavoured sauce</i>	
Ketchup	£0.50
<i>Freshly made traditional tomato ketchup</i>	
Tangy Mayonnaise	£0.50
<i>Thick and creamy tangy mayonnaise</i>	
Prawn Crackers	£4.00
<i>Crispy prawn crackers, great with asian noodle soup</i>	
Granary Bread	£1.75
<i>Hand crafted granary bread freshly baked & sliced to go with your soup</i>	
Spicy Wedges	£3.50
<i>Crispy fried potato wedges dusted with our secret spices</i>	

Main Course

Cumberland Sausage & Mash	£11.00
<i>Grilled cumberland sausages served with buttered mashed potatoes & rich red onion gravy</i>	
Pizza Margherita	£9.50
<i>Stonebaked fresh dough pizza topped with tomato, buffalo mozzarella & torn basil</i>	
Roast Beef, Yorkshire Pudding & Gravy	£14.00
<i>Slow roasted topside of 'British Beef'. Served with yorkshire pudding, horseradish sauce, seasonal vegetables & rich pan gravy</i>	
Roasted Root Vegetables	£10.50
<i>Thyme scented slow roasted carrots, celeriac, parsnips & red onions</i>	
Mediterranean Vegetable Lasagne	£12.35
<i>Slow roasted peppers, courgettes, red onions, garlic & tomatoes layered with pasta topped with cheese sauce, served with mixed salad & freshly baked garlic bread</i>	
Farmhouse Shepherds Pie	£14.75
<i>Savoury minced lamb & vegetable simmered in rich gravy, topped with mash potato, baked until golden served with garden peas & crusty bread</i>	
Smoked Haddock Fishcakes	£14.50
<i>Smoked haddock fishcake served on wilted greens & grain mustard sauce</i>	
Autumn Vegetable Risotto	£11.25
<i>Creamy arborio rice, roast pumpkin, spinach & toasted pumpkin seed risotto with freshly shaved parmesan</i>	
Autumn Chicken Casserole	£11.50
<i>Pot roasted chicken thighs, root vegetables, pearl barley in light chicken stock served with creamy mash & tender stem broccoli</i>	
Beer Battered 'Day Boat' Cod	£14.00
<i>Served with chunky tartar sauce, mushy peas, chippy chips & freshly cut lemon wedges</i>	

Desserts

Steamed Syrup Sponge	£8.50
<i>Traditionally steamed sponge with sticky golden syrup</i>	
New York Cheesecake	£5.50
<i>Classic baked new york cheesecake with black cherry compote</i>	
Custard	£4.00
<i>Traditional vanilla flavoured custard, served warm to go with your pudding</i>	
White Chocolate & Strawberry Pannacotta	£4.35
<i>Creamy white chocolate & bourbon vanilla pannacotta topped with poached strawberries</i>	
Autumn Fruit Crumble	£6.50
<i>Bramley apples, pears & hedgerow fruits topped with oaty crumble</i>	
Brioche Bread & Butter Pudding	£6.50
<i>Buttery brioche with juicy sultanas gently cooked in creamy bourbon vanilla egg custard</i>	
Bitter Chocolate Fondant	£6.25
<i>Melting middle chocolate fondant pudding served with pouring cream</i>	
Lemon Meringue Pie	£5.75
<i>Sweet pastry case filled with tangy lemon curd, topped with fluffy meringue</i>	
Classic Raspberry Trifle	£6.00
<i>Layered raspberries, sponge and custard topped with whipped cream</i>	

Full allergen information is available on request.

Please ask our team for details when ordering both food and drink. All weights noted are approximate and prior to cooking.
(sp) denotes a small portion (v) denotes vegetarian dishes (vv) vegan / Gluten Free options are available on request