

Starters

Soup

Homemade Soup Of The Day, Warm Crusty Bread **8.50 GF***

Mussels

Fresh Mussels, Cooked With White Wine, Double Cream,
Parsley And Shallots, French Bread **9.5 GF**

Main Served With Fries And Salad 17.50

Camembert

Individual Baked Camembert, Cranberry And Onion Jam,
Warm Bread Roll, Little Salad **9.00 V**

Smoked Salmon

Oak Smoked Salmon, Freshly Baked Soda Bread, Caper
Berries, Horseradish Cream Cheese **10.00**

Duck Salad

Shredded Confit Duck Leg, Watercress, Roasted Cashew
Nuts, Spring Onions, Hoisin Sauce **9.50 GF**

Chicken Liver

Portobello Mushrooms, Filled With Sautéed Chicken Livers,
Spinach And A Garlic And Tarragon Butter **9.00**

Specials

See Chalk Board For Daily Specials

Gf – Gluten Free, VE – Vegan, V – Vegetarian, DF– Dairy Free

*- Can Be Made Free From, Please Inform Your Server Of Any
Other Dietary Requirements

Mains

Pie

Homemade Pie Of The Day, With A Choice Of Either Chips Or Mash, Served With Seasonal Vegetables **18.50**

Sea Bream

Grilled Fillet Of Sea Bream, Baked New Potatoes, Hispi Cabbage And Fennel, Garlic, Chilli, Caper And Herb Butter
21.50

Pork Loin

Free Range Pork Loin, On A Bed Of Egg Noodles, Bok Choy, Oriental Vegetables And A Sweet And Sour Sauce **19.00**

Liver And Bacon

Pan Fried calf's Liver And Bacon, Creamy Colcannon Style Mashed Potato, Red Onion Gravy, Fried Onion Rings, Pea Shoot Salad **19.50**

Mushroom Pasta

Sautéed Wild Mushrooms, Chestnuts And Leek, Tagliatelle, Creamy Stroganoff Sauce, Smoked Almond And Pine Nut Crumb **18.00VE**

Rump Of Lamb

Roasted Rump Of English Lamb, Sautéed Potatoes, Rosemary And Green Beans, Redcurrant And Port Wine Jus
24.00

Mains

Pub Classics

Gammon

Char-Grilled Gammon Steak, Free Range Fried Eggs, Chips,
Salad **15.50 GF/DF**

Scampi

Breaded Scampi, Chips, Peas & Tar-Tart Sauce **16.50 DF**

Minute Steak

Thinly Cut Sirloin Steak, Garlic Butter, Chips & Peas **16.50
Gf/DF***

Fish N Chips

Fresh Fillet Of Cod, Beer Batter, Chips, Peas, Tartar Sauce
17.00 Gf*/DF

Chilli

Mixed Bean & Lentil Chilli, Rice, Tortilla Chips, Tomato &
Onion Salad **15.00 VE**

Steaks GF/DF*

28 Day Dry Aged Steaks, Cooked To Your Liking, Served With
Chunky Chips, Grilled Mushroom, Tomato, Peppercorn Sauce,
Rocket Salad

Fillet 31.00

Sirloin 28.50

Side Dishes

Halkidiki Olives **4.5**

Garlic Bread **4**

Cheesy Garlic

Bread **4.5**

Chips **3.5** Fries **3.5**

Cheesy Chips **4**

Cheesy Fries **4**

Whitebait, Tartare Sauce **7**

Bread & Oils **3**

Tender Stem Broccoli & Greens Beans **4.5**

Onion Rings **4**

Sandwiches/Baguettes

Choice Of White Or Malted Bread Or White Or Wholemeal Baguettes / Gluten Free Available / Served 12-2pm

Minute Steak & Onion Marmalade	7.5/8.5
Prawn Marie Rose	6.5/7.5
Ham, Lettuce & Mustard	4.5/5.5
Cheddar & Pickle	4.0/5.0
Bacon & Somerset Brie	5.5/6.5
Bacon, Lettuce, Tomato & Mayo	6.5/7.5
Brie, Cranberry & Tomato (V)	5.5/6.5
Avocado, Tomato & Chilli (VE)	5.5/6.5
Chicken, Bacon, Lettuce, Tomato, Mayo	7.5/8.5
Toasted Tuna & Cheese Melt	6.5/7.5
Chicken, Lettuce, Tomato & Mayo	6.5/7.5
Smoked Salmon & Rocket	6.5/7.5

Side Dishes

Halkidiki Olives 4.5	Garlic Bread 4	Cheesy Garlic Bread 4.5
Chips 3.5	Fries 3.5	Cheesy Chips 4
Whitebait, Tartare Sauce 7	Bread & Oils 3	Cheesy Fries 4
Tender Stem Broccoli & Greens Beans 4.5	Onion Rings 4	Mixed Salad 4.5

Desserts

Cheesecake

Homemade Cheesecake Of The Day, Fruit Garnish **9.00**

Chocolate Brownie

Double Chocolate Brownie, Honeycomb Ice Cream **9.00**

Sticky Toffee Pudding

Individual Sticky Toffee Pudding, Bandy Snap Basket, Salted Caramel Ice Cream

8.50 GF*/LF*

Meringue

Chewy Meringue, Lemon Syllabub, Passion Fruit Coulis **9.00**

GF/Can Be Made Vegan

Bread And Butter Pudding

Panettone Bread And Butter Pudding, Custard Sauce **8.50**

GF*/DF*

Cheeseboard

Selection Of 5 Artisan Cheeses, Chutney, Celery, Grapes, Biscuits **11.5 GF***

Ice Creams/Sorbets

Salcombe Dairy Ice Cream

Madagascan Vanilla

Honeycomb

Double Chocolate

Flake

Kenyan Coffee

Salted Caramel

Dairy Free Vanilla

Dairy Free Chocolate

Sorbets

Lemon

Raspberry

Blood Orange

Sour Cheery And Amaretto