

Appetisers

Homemade bread & dips (serves 2) **(V) £8.75**
Olives & sundried tomatoes (serves 2) **(V) (G) £6.25**

To Start

Herb crumbed brie with a cranberry relish **£8.50 (V)**
Soup of the day with freshly baked bread **£7.75 (V)**
Homemade duck liver paté served with crisp breads and a spiced plum chutney **£8.50**
Crispy whitebait with homemade tartare sauce **£8.25**
Tempura battered king prawns served with an Asian style dipping sauce **£9.25**
Crayfish & Atlantic prawn salad with a sweet chilli dressing **£8.75**

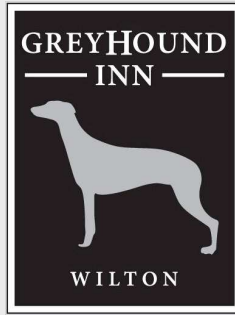
Mains

Chargrilled Cajun chicken breast on a bed of chorizo, spring onion & smoked paprika risotto finished with fresh parmesan & garlic aioli **£18.95 (G)**
Minted lamb & vegetable Shepherd's Pie served with garden peas and Chantenay carrots **£18.95 (G)**
Fresh Tagliatelle in a creamy pesto, pinenut & spinach sauce topped with roquette and parmesan **£18.25 (V)**
8oz chargrilled sirloin steak served with hand cut chips, cherry vine tomatoes, beer battered onion rings, a pink peppercorn bearnaise sauce and a dressed watercress & red onion salad **£24.50 (G)**
Honey, pork & watercress sausages served on Dijon mustard mash with sautéed cabbage, Chantenay carrots and caramelised onion gravy **£17.95**
Greek style salad with feta cheese, red onion, roquette, olives, sundried tomatoes, garlic & herb croutons and a mint & lemon dressing **£16.50 (V)**
Honey glazed ham, egg and hand cut chunky chips served with fresh coleslaw and sweet pickle **£17.95 (G)**
Local beer battered fillet of cod served with hand cut chips, garden peas and tartare sauce **£18.75**
6oz steak burger or Moving mountains burger **(V)** topped with mature cheddar in a handmade red onion sourdough bun with a spicy onion marmalade, onion rings, hand cut chips & salad **£18.75**
Wholetail scampi and hand cut chips served in a basket with a garden salad and homemade tartare sauce **£17.25**

Sides

Truffle & parmesan chips	£5.95	Honey glazed carrots	£4.50
Beer battered onion rings	£4.75	Dressed Garden Salad	£4.50
Pot of Chips	£4.25	Sautéed Cabbage	£4.75

Please let us know of any food allergies we should be aware of



Lunch & Light Bites

Served 12pm - 2pm

Traditional French toast, topped with creamy garlic mushrooms served on a bed of dressed salad finished with truffle oil **£10.95 (V)**

Handmade warm toasted ciabatta roll with a choice of the following, served with a garden salad and coleslaw **£10.95**

Smoked bacon, brie and cranberry.

Mozzarella, pesto and sundried tomato. **(V)**

Roast beef, horseradish and roquette.

Mature cheddar, ham and pickle.

Beer battered cod goujon fish finger sandwich served in a homemade roll with roquette and tartare sauce with garden salad and coleslaw **£11.95**

Ploughman's Board - A choice of mature cheddar cheese, Stilton or home roasted hand carved ham. Served with rustic homemade bread, salad and pickles **£15.25**

Mediterranean lunch platter of falafel, houmous, grilled halloumi, flat bread, olives and sundried tomatoes served with salad, olive oil and balsamic reduction **£15.95 (V)**

Traditional Welsh rarebit served on toasted homemade bread with a garden salad and coleslaw **£10.95 (Add Bacon £1.00)**

Sides

Truffle & parmesan chips	£5.95	Honey glazed carrots	£4.50
Beer battered onion rings	£4.75	Dressed garden salad	£4.50
Pot of Chips	£4.25	Sautéed Cabbage	£4.75

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