



Small Plates

Soup of the day - £5.95

Assiette, Aubergine puree, roasted figs, goats' cheese and basil (V) – £6.95

Salt & Pepper Squid served with a coriander & sweet chilli dip - £7.95

Baked Camembert (V) with melba toast & apple ale chutney - £7.95

Heritage Tomato, Mozzarella & Basil Capreses salad (V) - £8.95

Traditional Moules Mariniere - £8.95

Half Pint Prawn Crevettes cooked in a garlic & parsley butter – ***Half Pint*** £9.45 ***Pint*** - £12.95

Large plates

Homemade Steak & Kidney Pudding served with seasonal vegetables - £12.95

Beer Battered Cod & Chips with homemade tartar sauce & either garden or mushy peas – £13.95

6oz Beef burger in a brioche bun with bacon, smoked applewood cheddar & chips - £12.95

Pea, Mint & Spring Onion Risotto (V) £11.95 ***Topped Crispy Sea Bass*** - £15.95

Lambs Liver & Bacon served with creamy mash potato, kale and onion gravy – £10.95

Local Pork Sausage & Mash with onion gravy - £10.95

8oz Ribeye Steak chips, vine tomato & a choice of Pepper, Blue Cheese or Normandy sauce - £18.95

Summer Caesar Salad (V) - £9.95 ***With Hot Smoked Chicken*** - £13.95

Spinach, Mushroom & Pesto White Lasagne (V) with summer salad & garlic bread - £11.95

On a sweeter note

Cardamom & Lime Zest Panacotta served with a mango coulis & fennel short bread - £6.95

Sticky Toffee Pudding (V) with butterscotch sauce & vanilla ice cream - £6.95

Lemon & Dill Cheesecake (V) - £6.95

Roasted Hazelnut Praline Semi-freddo (V) with a chocolate chip biscotti - £6.95

Warm Chocolate Brownie (GF/V) salted caramel & mixed berry fruit compote & Ice cream - £6.95

Traditional Eton Mess (V) - £6.95

Apple & Mixed Berry Framboise sharing Pie (V) with crème en glace & Ice cream - £8.95

Selection of ice creams & Sorbets available – Please ask a member of the team

Sides Dishes

Chips - £2.95 ***Cheesy Chips*** - £3.95 ***Seasonal Vegetables*** - £2.95

Garlic Bread - £2.95 ***Cheesy Garlic Bread*** - £3.95

Rocket Summer Salad - £3.95 ***Baguette & Butter*** - £1.75