

To Start

Freshly made soup, home baked bread	£4.75
Beetroot salmon gravlax, mustard & dill dressing	£6.25
Home cured salt beef, soused vegetables, blue cheese fritters	£6.25
Potted chicken liver parfait, spiced butter, melba toast	£5.75
Garlic mushrooms on toast, rocket salad & shaved parmesan	£5.75
Classic prawn cocktail, brown bread & butter	£6.25
Tempura fish fingers, wasabi coleslaw, sweet chilli sauce	£6.25
Cherry tomato, mozzarella, onion & pesto tart (V)	£5.75
Cauliflower bhajis, cucumber salad, smoked aubergine, caviar curry oil (V)	£5.75

Main Courses

Stargazy pie - prawns & smoked haddock in rich cheese sauce topped with shortcrust pastry*	£10.75
Beer battered catch of the day, mushy peas, triple cooked chips	£10.75
Chicken Caesar salad, poached egg, crisp bacon, parmesan shavings	£11.75
28 day aged 8oz rump steak, café de Paris butter*	£12.95
Slow braised ox cheeks, celeriac & fennel gratin	£11.50
Trio of lamb - shepherd's pie, lambs liver, lamb chop, wilted greens	£11.95
Honey glazed confit duck leg, orange & watercress salad, sauté potatoes	£10.75
Pork chop Milanese, ratatouille, grilled polenta	£11.75
Meatball linguini, rich tomato sauce, shaved parmesan	£10.75
Mutton & aubergine korma, pilau rice, popadum, cucumber riata	£10.75
Homity pie - leeks, potatoes, onions & cheddar cheese baked in a pastry case* (V)	£9.75
Spanish omelette - free range eggs, broad beans, peas, onions, potatoes* (V)	£9.75

Dishes marked * are served with a choice of salad & potatoes, chips & peas, vegetables & potatoes. Add to any other dish as a side order for £2.00

(V) = Vegetarian

For homemade puddings & local cheeses, please see chalkboard