

Starters

Smooth Port & Duck Liver Parfait, Homemade Chutney & Toasted Brioche £7 (GFO)

Soup of The Day, Bread & Butter £6 (GFO) (V)

Beetroot Salmon Gravavlax, Pea Puree, Lemon & Thyme Dressing, Celeriac and Apple Remoulade £7 (GF)

Tenderstem Broccoli, Softly Poached Egg, Chives & Truffle Mayonnaise £7 (GF) (V)

Mains

Pork, Mushroom & Stilton Short Crust Pastry Pie, Seasoned Fries & Buttered Peas
£12.5

Chargrilled Beef Burger, Tomato Relish, Tomato, Gherkin, Leaf In a Sesame Seeded Brioche Bun Served with Seasoned Fries, Red Onion & Herb Coleslaw. £12.5 Add Cheese £1

Wild Mushroom, Spinach & Pesto Tagliatelle Served with Parmesan and Herb Oil
£12.5 (V)(GFO)

Beer Battered Fillet of Cod, Crushed Peas, Tartar Sauce & Fries £13.5 (GFO)

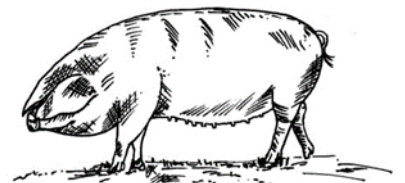
Our Farm Chargrilled Sirloin Steak, Field Mushroom, Balsamic Onions, Grilled Tomato & Fries £20 (GF)

Pork Sausages From Our Very Own Farm, Wholegrain Mustard Mash, Onion Gravy & Seasonal Vegetables £11.5 (GFO).

- Vegetarian Sausages Also Available (V)

Fillet of Seabass, Buttered New Potatoes, Peas, Leeks and a Chive Butter Sauce £15 (GF)

Heritage Tomato Salad, Feta, Candied Walnuts, Crispy Capers, Pickled Beetroot, Toasted Seeds, Lemon & Thyme Dressing £11 (V) (GF)



Desserts

The Angel's Eton Mess – Fresh English Strawberries, Strawberry Jelly & Powder, Chantilly Whipped Cream and Meringue £6.5 (GF)

Treacle Tart, Almond Crumb and Crème Fraiche £6 (V)

Soft Chocolate Brownie, Vanilla Ice Cream & Chocolate Soil £6.5 (V)

Selection of Cheese with Celery, Grapes & Biscuits 3 cheese £7.5 or 4 cheese £10 (V) (GFO)

- Hereford Hop, Coated in Toasted Hops with a Citrus, Buttery & Sharp Flavour Together with a Slight Bitterness of The Hops

- Fourme d' Ambert, One of France's Oldest Blue Cheese's, A Traditional Farmhouse Blue with A Sweet Taste, The Cheese Is Washed in Sweet Wine & Matured For 2/3 Months

- Cerney Ash, A Fantastic Soft Goat's Cheese Coated in Oak Ash and Sea Salt with A Subtle Lemon Tang

- Brie de Meaux, This Cow's Milk Cheese Has A White Rind with A Buttery, Mushroom, Truffle and Almond Flavour

Espresso £1.75, Americano £2.35, Cappuccino £2.70, Latte £2.70

Port

Taylors 10yr old £5, Taylors Vintage £3.50

Brandy

Remi Martin VSOP £4.50, Courvoisier VSOP £4.50

