

### TASTE TICKLERS

Sticky Glazed Honey and Mustard Sausages **£6.95**  
Cajun Whitebait, Sea Herb Tartar Sauce **£7.95**

Italian Mixed Olives **£4** (GF, DF, V)  
Tear and Share Bread & Olives **£8.95** (V)

### STARTERS

Tomato and Courgette Soup, Homemade Bread **£6.95** (GFO, DF, V)  
Smoked Salmon, Crispy Prawn Arancini, Sea Herb Dressing **£10.95**  
Goats Cheese Bon Bons, Beetroot and Chilli Jam, Pickled Turnip, Caramelised Walnuts **£7.95** (V, N)  
Crispy Battered Cauliflower Wings, Cheese Puree, Sweet Chilli Sauce **£7.95** (V, DF)  
Potted Duck, Damson and Apple Chutney **£8.95**  
Whiskey and Maple Baked Camembert **£13.95** (GFO, V)  
Crispy Squid Salad with Thai Dressing **£9.95**

### MAINS

Pan Roasted Rump Steak, Green Peppercorn Sauce, Chips, Honey Glazed Plum Tomatoes **£25.95** (GF)  
Fillet of Salmon, with a Peanut, Feta and Pea Croquette with a White Wine Cream Sauce **£22.95** (N)  
Roast Saddle of Venison, Pickled Blackberries and Creamy Mash **£24.95**  
Thai Vegetable Curry, Steamed Rice **£15.95** (GF, V, DF) Add Chicken **£17.95**  
Roast Pork Belly, Maple Glazed Pigs Cheeks, Brandy Soaked Prunes **£18.95**  
Traditional Beer Battered Fish & Chips **£17.95**

Homemade Burgers served with Chutney, Pickles, Melted Cheese and Bacon **£16.95**  
Classic Beef, Blackened Cajun Chicken or Spicy Vegan

### SIDES

Garden Salad **£4.95**  
Seasonal Vegetables **£4.95**

Chips **£4.95**  
Cheesy Chips **£5.50**

### DESSERTS

Dark Chocolate Brownie, Chocolate & Cointreau Cheesecake Mousse, Chocolate Custard, Marmalade Ice-Cream **£8.95**  
Custard Tart with Poached Rhubarb **£8.95**  
Vanilla Seed Creme Brulee, Shortbread **£7.95** (GFO)  
Apple Tarte Tatin with Clotted Cream **£9.95**  
Sharing Platter of Mini Desserts **£19.95**  
Basket of Homemade Ice-Cream with Honeycomb Shards **£8.95** (GFO)  
Sticky Toffee Pudding with Toffee Sauce and Clotted Cream **£8.95**  
British Cheese Board **£11.95** (GFO)  
Coffee and Homemade Fudge **£3.95**