

#### <u>Starters</u>

Artisan Rustic Breads, heritage olives, farmhouse butter, balsamic and olive oil dip (v) 6.75

### Prawn Cocktail, Marie Rose Sauce 6.95

Milano Meatballs, tomato basil ragu, buttered pasta, garlic crostini and mozzarella 6.95

Creamy Baked Mushrooms, house salad, garlic bread(v) 7.25

Rustic Chicken Liver Pâté, caramelised red onion chutney, crostini 7.25

Classic Caesar Salad 5.95 (v)

Speciality Soup of The Day, crusty bread and butter 5.50

## **Restaurant Classics**

Maple Glazed Slow Cooked Belly Pork, creamy mash, apple sauce, black pudding, red wine jus 16.95

Roasted Lamb Rump, roasted root vegetables, tender stem broccoli & minted gravy 22.00

Baked Garlic Chicken Supreme, carrots and parsnips, roast new potatoes 16.50

Traditional Pie of the Day, seasonal vegetables, chips or mash and gravy 15.95

Freshly Beer Battered Fish and Chips, tartar sauce, mushy peas 15

Catch of the Day Please ask for today's Fish 18

# From the Char- Grill

8oz 21 day dry aged Bavette Steak, Juicy and Tender, recommended cooked medium rare 16.50 8oz 28 day aged Rump Steak, Lean and bursting with flavour, recommended cooked medium 17.50

Add a Sauce - béarnaise, peppercorn, blue cheese, mushroom 2.00

### BURGERS

100% Prime Beef *or* Buttermilk Fried Chicken *or* Plant Based by moving mountains 14.75 (All served on a toasted brioche bun with lettuce tomato, gherkins, relish, coleslaw and fries) Add Cheese 2.00/Add Bacon 2.00

Sides 3.00 each

Seasonal vegetables, chunky chips, creamed potatoes, dressed house salad, sea salt fries, coleslaw, mushy peas, onion rings, roasted root vegetables, spinach

Food Allergies & Intolerances before ordering, please consult our staff for details of ingredients

a discretionary 10% service charge will be

added