

Allergy advice, symbols of allergens are represented as ;C=celery G=gluten, CR=crustations, E= eggs, F=fish, L=lupins, M=milk, MO=mollusc, Mu= mustard, N=nuts, P=peanuts, SE=sesame, S= soya, SU=sulphur dioxide/alcohol

Starters

- **Rustic Minestrone soup** with hearty summer vegetables, pasta, tomatoes and roasted garlic olive oil (C,E,L) served with homemade stone-ground seeded bread (G) £5.95
- **Trio of pates;** chicken liver, game and farmhouse pates served w/ mixed homemade pickles and chutney, (G,SU,Mu) served with homemade stone-ground seeded bread (G) £8.95
- **Griddled goat cheese** with poppy seeds, drizzled w/ Hallatrow honey, organic salad, beetroot Carpaccio, lavender (M,N,SU) £7.50
- **Pork belly** crispy fried with Chinese 5 spice sticky glaze, Asian crunchy slaw (G,SE,SU,P) £8.75

Meat and Fish

- **Centre cut filet steak of Ashdale beef**, fondant potato, seasonal vegetables, Port wine reduction (SU,C,G,M) £24.95
 - **Frenched pork cutlet**, stuffed with sage and onion and wrapped in pancetta bacon, balsamic vinegar jus, Braised greens and roasted new potatoes (G,M,SU) £17.95
 - **Steak frites**, grilled rump steak with fat chips, grilled portabella mushroom, tomatoes on the vine, watercress and herb garlic butter (M,) £21.95
 - **Thai seafood curry**, jumbo shrimp, monkfish, king scallops, and salmon steamed w/ ginger and kaffir lime served in a rich creamy Thai curry sauce, coconut rice (F,CR,M) £18.95
 - **Herb crusted salmon**, lemon and garlic potato puree, home smoked tomato coulis and shaped summer vegetables (F,SU,C,M) £15.75
- Corn-fed organic chicken** breast, gratin dauphinoise potatoes, wild mushrooms and truffled Savoy cabbage, dark chicken jus (G,SU,M) £14.95

Vegan

Chickpea and green lentils in a Middle - Eastern spiced salsa, stuffed in a roasted pepper topped with vegan cheese, served with brown rice and coriander oil £14.95

Dessert

- **Rhubarb crumble** stewed w/ vanilla and red wine, clotted cream ice cream (M,G,E) £5.50
 - **Lemon poset** with homemade shortbread biscuits (M,G) £5.50
 - **Chocolate and cranberry bread and butter pudding**, salted caramel ice cream (G,M,E) £5.50
- **Baked Cornish brie** with garlic and black onion seeds, crostini, dried fruits and seeds (M.SU,G,N,Se) £11.00 perfect to share

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Lighter menu

- **Baguettes** served w/ salad.

Fillings; ham and cheese, tuna mayonnaise, chicken and bacon salad or prawn Marie-Rose **£7.95 (G.CR,E,MU,SU,F)** add fries for **£2.00**

- **Baked Potatoes** served w/ salad

Fillings beef or veggie 5 bean vegan chilli, ham and cheese, tuna mayonnaise or prawn Marie-Rose **£7.95 (G.CR,E,MU,SU,F)**

- **Chilli nachos** with melted cheese, guacamole, sour cream, salsa and jalapenos - beef or 5 bean vegan chilli **£9.95 (M,SU)**

Fish and chips w/ dressed salad and garden peas **£12.95 (F, SU)**

Ham egg and chips w/ side salad **£11.95 (E,SU)**

(v) **Red lentil nut-roast**, served with spicy tomato sauce, chips and dressed salad **13.95 (E,M,SU)**

Sausages in red onion gravy served with mashed potatoes and garden vegetables **£13.95 (G,SU,M)**

Thai chicken curry with basmati rice and poppadum **£13.95 (G,SU,M)**

Kids £5.95

Chicken nuggets and fries (G)
Mini pizza and fries (G)
Spaghetti Bolognese (G)

Dessert £5.50

Vanilla cheese cake (G)
Profiteroles (G)
Chocolate fudge cake (G)