

SAMPLE MAIN MENU- AUG 2019 - SERVED 12-3/5-10PM MONDAY-THURSDAY

12-10PM FRIDAY-SUNDAY

PLEASE ORDER AT THE BAR

To Start		
Whole garlic roasted shell on tiger prawns with garlic mayonnaise ½ doz £8.50/Do	½ doz £8.50/Doz £16.00	
Roasted garlic hummus, marinated olives, oils & charred bread (v)(vg)	£5.00	
Roast salmon fillet, curried coconut sauce, poppadum	£8.50	
Ham hock croquettes with aioli	£6.00	
Buffalo chicken wings with blue cheese dip	£6.00	
Crispy jalapenos with parmesan aioli	£5.00	
Sautéed summer mushroom risotto with fresh goat curd & white truffle oil (v)	£8.50	
Rosemary & garlic sourdough, celeriac remoulade, asparagus, fried duck egg & truffle dressing (v)	£8.00	
Burgers, all served in a brioche bun with hand cut chips & dressed leaves		
Chargrilled beef burger with Monterey Jack, plum tomato, pepper mayo & bacon jam	£14.50	
Roasted mushroom & truffle three cheese crispy mac, artichoke salsa, chipotle mayonnaise (v)	£14.50	
Buttermilk fried chicken burger, buffalo sauce, blue cheese, pickled red cabbage & baby gem	£14.50	
Mains		
Chargrilled ribeye steak, slow roast tomato, hand cut chips, garlic butter & red wine jus	£20.50	
Roast rump of lamb with caramelised onion & mushroom tart fin, tenderstem broccoli & red wine jus£18.00		
Beer battered locally caught fish and chips with crushed minted peas, tartar sauce & lemon	£15.50	
Roast pork chop with creamed potato, braised savoy cabbage, butter beans & chorizo	£17.50	
Roast hake fillet with pea puree, hispi cabbage, celeriac remoulade & herb buttered potatoes	£17.50	
Potato rosti with roast tomato sauce, roasted vegetables, halloumi & artichoke salad	£15.50	
Sides		
Hand cut chips £3.50		
Seasonal greens £3.50		
Dressed leaves £3.50		

Desserts

Apple tart tatin with salted caramel ice cream	£7.50
Sticky toffee pudding with muscovado sauce & vanilla ice cream	£7.00
Elderflower pannacotta, strawberries, rhubarb & fennel shortbread	£7.50