

## To Start

Chef's Soup of the Day	5.00
Homemade Black Pudding, Slow Cooked Egg Yolk, Smoked Haddock Foam.	6.50
Roasted Quince Jelly, Warm Gorgonzola Cheese, Toasted Treacle Bread, Walnuts. (V) (GF*)	6.50
Pigeon Breast, Smoked Beetroot Ketchup, Pickled and Roasted Beets, Pigeon Sauce (GF)	7.00
Pan Seared Scallops, Cauliflower, Raisins, Purée, (GF) (N)	9.00

## Signature Mains

Line Caught Hake Fillet, Pancetta, Parsley Risotto, Clams, White Wine Sauce (GF)	15.00
Goats Cheese Tortellini, Chestnut Purée, Crumble, Foam (N)	14.00
24hr Silverside of Beef, Anna Potatoes, Carrot Tops, Cauliflower Cheese Puree, Mushrooms, Crispy Onions, Ale Jus (GF*)	16.00
Pork Belly, Sweet Potatoes, Plums, Amoretti, Tea Dried Plums, (GF*) (N)	16.00
Poached Mallard Breast, Confit Leg, Root Vegetable Cassoulette, Tarragon Consommé	19.00

## To Finish

All 6.50

Please allow 15-20 minutes for preparation and cooking

Celery Leaf Parfait, Cream Cheese Ice Cream, Granola (N)

Mocha Soufflé, Dolche de Leche Ripple Ice Cream, Coffee and Chocolate  
Macaroon (N)

Vanilla and Whisky Panna Cotta, Ginger Nut,  
Granite, Purée

Chocolate Honey Tart, Sweet Potato & Pate De Fruit Beignet, Brown  
Butter Ice Cream (N)

Trio of Ice Creams, Juice & Bits (GF\*)

Cheese Selection (V) (GF\*)  
Homemade Chutney & Crackers  
Three Cheeses - £6.50 Five Cheeses - £9.00

All of our ingredients are from local suppliers, of meat, vegetables and  
dairy products to support local businesses.

We also use our own Druids Field Highland Angus beef in some of our  
dishes.



## Classics

Lemonade Battered Haddock Fillet, Mushy Peas, Triple  
Cooked Chips, Tartare Sauce, Fresh Lemon  
7.50/12.00

Oven Baked Camembert, Chilli Onion Jam,  
Artisan Bread (GF\*) 11.00

10oz Dry Cured Gammon Steak, Triple Cooked Chips, Hens  
Egg, Fresh Pineapple, Garden Peas (GF) 11.00

8oz Minced Flank Beef Burger, Brioche Bun, Barbecued Pulled  
Beef Brisket, Melted Cheese, Salad, Coleslaw, Triple Cooked  
Chips (GF\*) 14.00

Chef's Pie of the Day

Baked Spinach, Red Pepper and Ricotta Lasagne, Salad,  
Garnish, Garlic Bread 10.00

All Steaks are Dry Aged, with Triple Cooked Chips,  
Grilled Tomato & Field Mushroom

10oz Rib Eye Steak	26.00
6oz Fillet Steak	25.00
8oz Rump Steak	17.00
Double Breast of Chicken	13.00

A Choice of Sauces All £

Au Poivre (GF), Hot Peri Peri (GF), Hartington Stilton (GF),  
Red Wine (GF), Diane (GF)

## Side Dishes

All 3.50

Triple Cooked Chips (GF\*)

Sautéed Cabbage (GF) (V)

Seasonal Vegetables (V) (GF)

House Dressed Salad (GF) (V)

Buttered Garlic Bread (V)

Battered Onion Rings

Extra Bread Board (2 people) (V)

Discretionary Service Charge of 5% is added to the bill.

Food Allergies & Intolerances. Should you have concerns about a  
food allergy or intolerance please speak to our staff before you  
order your food and drink.

(GF) Gluten Free (GF\*) Gluten Free Adaptable (N) Nuts (V)  
Vegetarian