

### Starters and Nibbles

Creamy hummus and toasted pitta breads **£4.50 v/gf**

Mixed marinated olives **£3.50 v/gf**

Chargrilled garlic ciabatta **£3.95 v**

Sticky glazed chipolata sausages with a crunchy hot apple sauce **£3.50**

Chefs homemade soup of the day **£5.25 v/gf**

Smooth duck liver parfait, red onion jam, dried red onion and toasted brioche **£5.95 gf**

Smoked salmon and dill mousse, pickled cucumber, micuit cherry tomatoes and balsamic pearls **£6.95 gf**

Chicken, black pudding and smoked ham ballantine, crispy bacon crumb, apricot jam and charcoal mayonnaise. **£5.95 gf**

Pan seared scallops, spinach and garlic puree, winter bean succotash and crispy kale **£8.95 gf**

Goats cheese and beetroot gnocchi, shaved parmesan and truffle dressing **£5.95 v**

Creamed and Truffled button mushrooms on toasted ciabatta bread, shaved parmesan and dressed rocket leaves **£5.95 v**

### Chefs Own Signature Dishes

French trimmed rack of lamb with a herb crust, roast garlic fondant, buttered baby veg, tomato fondue and minted jus **£17.95 gf**

Pan roast beef fillet, beetroot and potato rosti, buttered winter greens, madeira and red wine jus **£22.95 gf**

Pan fried fillet of Hake, bacon and onion roast new potatoes, wilted spinach, clam and shallot cream, bacon shards. **£16.95 gf**

Roast pork tenderloin, cauliflower and apple puree, roast apple, potato croquette, and charred baby carrots. **£16.95 gf**

Curried butternut squash and spinach parcel with buttered greens and a white wine cream sauce **£14.95 v**

### From the Grill

28 Day aged 8oz fillet steak **£24.95 gf**

28 Day aged 10oz sirloin steak **£19.95 gf**

28 Day aged 16oz T-Bone Steak **£26.95 gf**

10oz Horseshoe gammon steak and egg **£14.95 gf**

**All served with Cherry vine tomatoes, grilled field mushrooms, garlic sugar snap peas, hand cut chips and battered onion rings**  
**Diane sauce / Peppercorn sauce / Blue cheese sauce**  
**all £2.95**

8oz Steak burger topped with Bacon, Brie and crispy onions **£14.95**

The BBQ burger, 8 oz steak burger topped with bacon, jalapenos, fried onions and cheddar cheese **£14.95**

Deep fried crispy coated chicken burger topped with smoked cheese, and a spicy chipotle mayonnaise **£13.95**

Spicy 5 bean burger topped with grilled halloumi **£12.95 v**

**All served on a toasted brioche bun with a dressed salad, French fries and battered onion rings**

### Traditional Dishes

Beer battered Haddock, hand cut chips, tartare sauce, pea and mint fricassee **£12.95 gf**

Traditional Cumberland sausage on a bed of course grain mustard mash and a French onion jus **£13.95**

Chicken, bacon and pea pie topped with a puff pastry lid, buttered greens and chicken jus **£13.95**

Pork Schnitzel, loin of pork coated in lemon and thyme panko breadcrumbs served with Skin on fries, seasonal side salad and a garlic and herb dressing **£13.95**

Baked wild mushroom and parmesan macaroni cheese, baked bloomer bread and buttered tender stem broccoli. **£12.95 v**