

Sample Menu

Starters

Home Made Soup Of The Day £4.25

Gin Cured Salmon, Pickled Cucumber, Lime Mayonnaise £6.50

Seared Scallops, Slow Cooked Pork Belly, Apple Puree £8.50

Ham Hock Terrine, Home Made Piccalilli £5.50

Home Made Corned Beef Pressing, Mushroom Ketchup, Pickled Shallots £5.50

Salt Baked Beetroot, Walnut & Darling Blue Cheese Salad £5.35

Mains

Pan Fried Loin of Cod, Crab Risotto £12.95

Salmon & Smoked Haddock Fishcakes, Spinach, Chive Butter Sauce £10.50

Goosenargh Duck Breast, Braised Puy Lentils, Forestiere Sauce £13.95

Tasting of Lamb, Seared Cutlet, Braised Neck, Crispy Haggis £14.50

Thyme Roasted Chicken Breast, Homemade Black Pudding, Charred Baby Gem £11.95

Potato & Truffle Terrine, Sautéed Mushrooms & Onions, Chive Butter Sauce £11.50

Leek & Blue Cheese Galette, Toasted Pinenuts £10.95

All Main Courses are Served with Vegetables

Pub Favourites

Steak & Ale Pie, Braised Red Cabbage £11.50

Deep Fried Scampi, Peas, Tartare Sauce £10.25

Traditional Fish & Chips, Garden Peas, Tartare Sauce £10.25

Fillet Steak, Chips, Flat Mushroom, Onion Rings £21.95

Rump Steak, Chips, Flat Mushroom, Onion Rings £12.50

Sirloin Steak, Chips, Flat Mushroom, Onion Rings £15.95

Add Peppercorn Sauce £2.75

Add King Prawns in Garlic Butter £3.95