

# A LA CARTE MENU

# **STARTERS**

Pastrami cured salmon - £8.75

With pickled kohlrabi, capers, beetroot & cornichons **Burrata - £7.90 VG** 

With fresh heritage tomatoes, pesto & pine nuts
Creamy garlic mushrooms and spinach - £7.25

Served with homemade focaccia **VDF VG** 

Duck liver and pork pate - £7.25

Orange cognac mixed pate served with focaccia, butter and mixed salad

Soup of the day - £6.50 V

Homemade focaccia and butter

Salt and pepper calamari - £6.95

Served with sweet chilli sauce and mixed salad

Homemade focaccia bread - £6.50

With mixed Italian olives, balsamic olive oil

Duo of cheeses - £15.50 (to share)

Baked Camembert and breaded Brie served with celery, garlic, rosemary, onion chutney & focaccia bread

# **BURGERS**

Beef burger - £15.95 \*\*
Grilled chicken burger - £15.95 \*\*
Wagyu burger - £17.95 \*\*

\*\* All our meat burgers are served in a toasted brioche bun, bacon, Monterey Jack, slaw, relish, crispy onion & fries

Bean and beet burger - £14.50 V DF

Beetroot, bean and bulgur wheat
Toasted brioche bun with sprout slaw, red onion
marmalade & fries

#### MAINS

Whole baked Bibury rainbow trout - £22.50

Baby potatoes, broccoli, samphire, fine beans & salsa verde

Slow roasted pork belly - £18.50

Decadent pork belly served with mash potatoes, broccoli and creamy apple mustard sauce

Slow cooked lamb shank - £23.50

In a rich mint gravy with mash and green peas

Homebaked pie of the day - £16.50

Encased in shortcrust pastry, topped with onion seeds, served with seasonal vegetables, mash potatoes & gravy

Mushroom & leek pie - £15.50 V

Encased in shortcrust pastry, topped with poppy seeds and served with seasonal vegetables, vegan gravy, new potatoes, mash or chips

Hunter's chicken - £17.50 GF

Grilled chicken breast topped with crispy bacon,
Monterey Jack, BBQ sauce, mixed salad
& chunky chips

Sweet potatoes and spinach curry - £14.50 V

Served with rice and papadum

Beer battered haddock - £15.95 DF

Chunky chips, lemon, tartare, peas or mushy peas

Scampi and chips-£16.00

Served with chips, tartare sauce & green peas

### **STEAKS**

8oz sirloin steak - £22.50 10oz ribeye steak - £25.50 Fillet steak - £28.00

Served with chunky chips and mixed salad **GF**For £2.50 add: peppercorn, blue cheese or bearnaise sauce or garlic butter

DF = dairy free, GF = gluten free, VG = vegan, V = vegetarian

If you have a food allergy or intolerance, please let us know before ordering

A discretionary 10% service charge is applied to all table bookings for 6 or more guests.

## **SALADS**

#### Chicken Caesar salad - £15.95

Baby gem lettuce, bacon, anchovies, croutons, boiled egg, parmesan and Caesar dressing

Mediterranean salad - £14.50

Houmous, pearl barley, cherry tomatoes, cucumber, chick peas, spring onion, mixed leaves olives and Italian dressing (add chicken for £2.50)



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## **SIDES**

Freshly tossed salad - £3.50
Seasonal vegetables - £3.50
Onion rings - £3.00
Garlic Bread - £3.50
Cheesy Garlic Bread - £4.50

Buttered new potatoes - £3.50 Sweet potato fries - £4.00 Chunky chips - £3.50 French fries -£3.00 Cheesy chips - £4.50

### CHILDREN'S MEALS £8.95

Chicken nuggets & fries Beef burger & fries

Add bacon & cheese toppings £1 each

Cheese & tomato pizza & fries V Macaroni cheese & garlic bread V

All served with choice of peas or baked beans An ice lolly or a scoop of ice cream with every children's meal

## **PUDDINGS**

Chocolate fudge cake - £7.25

With pouring cream

Mixed berry & white chocolate Eton mess -  $\pounds 7.25$  GF

Apple and berry crumble - £7.25 GF DF VG

With custard or vegan custard

Sticky toffee pudding - £7.25

With clotted cream

White chocolate chip brownie -£7.50

Vanilla ice cream

Lemon posset - £6.75

With raspberry sorbet

Coconut milk rice pudding - £6.95 V DF GF

With homemade berries compote

Selection of ice creams - £2 per scoop GF

A choice of strawberry, chocolate, vanilla salted caramel, and mint chocolate chip

Cheese board - £12.00

Brie, blue Stilton, Black Bomber served with celery, grapes, crackers and chutney

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