

Menu

Starters all £7.50

Home Made Soup Of The Day {VE*,V,G*,L*,N}

Served with a warm bread roll

Baked Portabella with Stilton and Walnuts {L*,V,G,VE*}

A baked mushroom filled with a creamy walnut and stilton sauce

Baked Goat's Cheese and Beetroot {L,G*,V,N,VE*}

With slices of bread toasted and topped with beetroot and goat's cheese

Caesar Salad {L,VG,VE*,N}

A fresh starter with a crispy bite

Baked Pepper Filled with Tuna and Cheese Melt {G*,V,L*,N}

Half a fresh pepper baked and filled with a cheesy tuna filling

To Follow – All served with vegetables of the day

4 hour Slow Braised Lamb Shanks {L*,G*} £19

Slowly cooked and drizzled with a mint gravy

Pork Schnitzel {G*,L*,N*} £16

Fillet pan fried in breadcrumbs and served in a light sauce

Veggie Burger {V,N,VE*,G*,L*} £19

All served on a warm brioche topped with fried onions, lettuce, tomato and mayo fries

Baked Salmon garnished with Salsa Verde {V,L,G,N} £18

Garnished with a light tangy herb sauce

Chicken Breast with Seasoning {G*,L,N} £16

Pan fried chicken breast with seasoning and drizzled with gravy and cranberry sauce

Ribeye Steak {G*,L*,N*} £22

Marinated in honey, soy sauce, garlic and olive oil

Aubergine Curry and Rice {L,G,V,VE} £17

A light vegetable curry finished with coconut milk

To Finish All at £7

Pear and Blueberry Verris {V,VE*,G*,L*,N}

A light creamy layer of chopped pears, blueberries, whipped cream and topped with crumbled amaretto biscuit

Rhubarb and Ginger Crumble {V*,N,L*,G*,VE*}

Homegrown rhubarb and ginger finished with crunchy crumble and ice-cream or cream.

Light fluffy pancakes with our home-made damson gin {G*,L*,V,VE*,N}

With ice-cream and our own home-grown damsons soaked in gin.

Chocolate Sponge Pudding {V,N}

Topped with a chocolate ganache and a sea of custard

Cheese Board {G*,V,N} £8.50

Selection of 5 cheeses, biscuits, grapes and homemade damson pickle

V* vegetarian,
G*gluten free,
L*lactose free,VE*
vegan, N nut allergy
Please inform on
ordering your dietary
requirements