

A LA CARTE

WHILE YOU WAIT

- ✓ **Oven Baked Ciabatta to Dip** with oil & balsamic for 2 - 2.95 / for 4 - 4.95
- ✓ **Olives** marinated in lemon stuffed with garlic & pimento 3.45
- ✓ **Garlic Ciabatta** 3.25
- ✓ with Mozzarella 3.95

STARTERS

- (g) ✓ **Homemade Spiced Butternut Squash Soup** with Crème Fraiche & Crispy Sage served with warm bread (✓vg) 3.95
- Handmade Haddock & Pea Fishcakes** served with citrus aioli 5.45
- Chicken Satay** skewers served with pickled vegetables & a spicy peanut dip 5.45
- Shropshire Blue Cheese Paté** served with homemade apricot chutney & oatcakes 6.45
- Black Pudding Rosti** with caramelised pear & blue cheese sauce 5.95
- (g) **Smoked Haddock Chowder** with sweetcorn & crispy bacon 5.95
- (g) **Handmade Beetroot & Carrot Bhajis** served with a spiced tahini ✓vg 4.95
- ✓ **Field Mushroom served on a Toasted Muffin** topped with an Appleby's free range poached egg & a Béarnaise sauce 4.95

MAINS

- Lamb Hash Cake** garnished with crispy kale, served with creamed leeks with bacon & carrots 14.95
- (g) **Slow Cooked Daube of Beef** - served with caramelised onion mash, a rich red wine, pancetta & mushroom jus & crispy shallots 13.95
- (g) **Seared Tuna Steak** with sesame soy & ginger glaze, coconut rice, pickled cucumber & tempura broccoli 15.95
- (g) **Roasted Belly Pork** served on bubble and squeak with an apple fritter, a sage jus & crispy sage leaves 12.95
- (g) **Cajun Chicken** with a mild coconut curry sauce topped with roasted peppers, spring onions & crème fraiche served with a coriander & turmeric rice 12.45
- Fish & Chips** - fresh haddock cooked in a light tempura batter served with homemade tartare sauce, minted mushy peas & gourmet chips 13.45
- ✓ **Rarebit Stuffed Field Mushrooms** with spinach, roasted cherry tomatoes, sautéed potatoes & rocket pesto 12.95
- ✓vg **Homemade Moussaka** with tomatoes, chickpeas, aubergine, courgette & potatoes with a creamy sauce served with garlic ciabatta 11.95
- A 7oz Fillet Steak** with gourmet chips, homemade onion rings, grilled tomato & a field mushroom (Stilton or peppercorn sauce +£1) 20.95

BURGERS on a brioche bun with gourmet chips, our own 'slaw & handmade onion rings

100% Beef Burger with tomato salsa, Cheddar & bacon 11.45

Thai Chicken Burger with siracha mayonnaise, Asian 'slaw & salt & pepper sweet potato fries 11.95

Switch to Sweet Potato Fries +£1.50

SALADS

Salmon Fillet Salad with avocado, mixed leaf & beetroot salsa	12.95
v Grilled Goat's Cheese Salad toasted pine nuts, mixed leaf & red onion with a balsamic & olive oil dressing	10.95
g Duck Breast Salad served with glazed figs, walnuts & sesame seeds	11.45

SIDES

Garlic Buttered Mushrooms	3.95	Sweet Potato Fries	3.00
House Salad	3.00	Tempura Broccoli	3.00
Creamed Leeks with Bacon	3.95	Homemade Onion Rings	3.00
Pickled Vegetables	3.00	Homemade Coleslaw	3.00
GOURMET CHIPS		SKINNY FRIES	
Small	1.95	Small	1.25
Regular (served with dips)	3.95	Regular (served with dips)	2.95

HANDMADE PIZZAS

v Mediterranean Vegetable - courgette ribbons, pesto & olives	11.95
v Margherita - cheese, tomato & herbs	10.95
The 'Majorly Meaty' - ham, chicken, bacon, red onion & BBQ sauce	12.50
The Spicy One - pepperoni, chilli & chilli oil	12.50
Cajun Chicken - jalapenos, red onion & roasted pepper	11.50
Duck & Hoisin sauce - cucumber ribbons & spring onion	11.95
v Goat's Cheese and Roasted Pepper with caramelised onions	10.50
vg Vegan Pizza rich tomato sauce, mushroom, onion, sweetcorn & basil (no cheese)	10.50
Add a sharing side salad and homemade 'slaw	3.95
g Gluten Free bases available +£1 served with a side salad	

SHARING PLATTER – 14.95

Chicken Satay skewers served with pickled vegetables & a spicy peanut dip

Handmade Haddock & Pea Fishcakes served with citrus aioli

g v Handmade Beetroot & Carrot Bhajis served with a spiced tahini

v Garlic Ciabatta & Mozzarella

HOMEMADE DESSERTS (v) 4.95

White Chocolate & Raspberry Cheesecake with raspberry & apricot coulis

Sticky Toffee Pudding with vanilla bean ice cream

Toblerone Crème Brulée with a Viennese biscuit

Lemon Meringue Pie sweet pastry, lemon curd & Italian meringue

g Poached Pear pears poached in red wine, vanilla crème fraiche & oat crumble

g Ice Cream chocolate, vanilla or today's special

Cheeseboard Black Bomber Cheddar, Amber Mist (whisky & orange) & Perl Las (blue)

g Gluten Free **v** Vegetarian **vg** Vegan (**g** / **vg**) Gluten Free / Vegan by amendment