

STARTERS

Today's Soup — 7.5
Warm Ciabatta, Butter (veo) (gfo)

Thai Style Fishcakes — 10.5
Honey Chilli Sauce, Charred Lime (gf)

Warm Goat's Cheese Tart — 9.5
Red Onion Marmalade, Puff Pastry (v)

Venison Sausage Roll — 9.5
Black Cherry & Cranberry Ketchup

Panzanella Salad - 9.9
Roasted Heritage Cherry Tomatoes & Peppers, Toasted Ciabatta,
Virgin Olive Oil, Pine Kernels (vgn)(gfo)

PUB CLASSICS

Cumberland Sausage & Mash — 19.5
Crushed Root Vegetables, Buttered Kale,
Crispy Onions, Gravy

Beer Battered Haddock — 19.5
Mushy Peas, Chips, Chunky Tartare (gf)

San Marzano Tomato Ragu — 16.9
Rustic Tomato Sauce, Black Olives, Gnocchi,
Wild Rocket (ve) (gf)
Add Garlic Bread +3 Add Burrata +3

Homemade Beef Burger — 19.9
Salad, Brioche Bun, Chips (gfo)
Add Bacon +2 Add Monterey Jack Cheese +2

ROASTS

Roast Topside of Beef — 25.5

Slow-Roast Pork Shoulder — 22

Roasted Half Chicken — 24

All served with Yorkshire Pudding, Roast Potatoes, Greens,
Crushed Roots and Gravy (gfo)

Vegan "Chicken" — 17.5
Roasted Miso-Maple Plant Based "Chicken"
Crispy Onions, Curly Kale, Roast Potatoes,
Sage & Onion Gravy (vgn)

EXTRAS FOR ROASTS

Extra Yorkshire Pudding.....	1.0
Cauliflower Cheese.....	5.5
Extra Roast Potatoes (v) (gf).....	4.9
Creamy Mashed Potatoes (v) (gf).....	4.9

SIDES

Garden salad, Vinaigrette (vgn)(gf).....	4.5
Seasoned Chips, or Fries, Roasted Garlic Mayo (ve) (gf).....	4.9
Truffled Parmesan Fries (v) (gf).....	5.5
Honey Mustard Glazed Roasted Chipolatas.....	7.5
Steamed Vegetables, Roast Garlic & Thyme Butter (v) (gf).....	4.9
Cured Tomato & Herb Focaccia, Olive Oil & Balsamic (vgn).....	5.5

DESSERT

Sticky Toffee Pudding — 8.5

Miso Toffee Sauce, Vanilla Ice Cream, Cinder Toffee (v)

Orange Cheesecake – 9.5

Chocolate Glaze, Orange Jelly, Madeleine Sponge,
Chocolate Ice Cream (gf)

Warm Salted Caramel Tart — 8.5

Tonka, Vanilla Ice Cream (v)

Pineapple & Vanilla Posset – 8.5

Mango, Passionfruit & Pineapple Salsa (vgn) (gf)

CHEESE

Artisan Cheeses — 11.5

Goat, Blue, Cheddar Cheeses made
within a 10 mile radius, Grapes,
Westmorland Chutney & Crackers A full
description of the cheeses is available on
request.

DESSERT WINE

Graham's 2017 LBV Port 7

Graham's 10yr Tawny Port 7

Cockburn's Ruby Port 6

Warre's Warrior Port 6

Sauternes Dessert Wine 7

ICES

Selection of Ice Creams and Sorbets

2.5 per scoop

Ice Cream: Vanilla, Chocolate, Strawberry, Boozy
Fruit, Salted Caramel

Sorbet: Apple, Rhubarb, Strawberry, Orange,
Mango, Raspberry, Damson

HOT DRINKS

Tea | Americano 4.2

Latte | Cappuccino | Flat White 4.4

Hot Chocolate | Mocha 4.8

Herbal Teas 4.2

Peppermint, Green, Lemon & Ginger,
Red Berry, Camomile

AFTERNOON TEAS

MON - SAT 2-6PM

Warm Handmade Scone — 8.5

Jam, Cream & Butter with Tea or Coffee

Dark Chocolate Brownie — 7.5

with Tea or Coffee (gf)

Toasted Teacake — 7.5

with Tea or Coffee