

A La Carte Menu

Appetisers...

Mixed olives, hummus and flatbread £5.95	Breads with extra virgin olive oil and balsamic vinegar £4.50	Stuffed chilli & cheese peppers £4.50	Garlic flatbread with mozzarella and cheddar cheese £3.50	Garlic buttered flatbread £3.00
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Starters...

King prawns cooked in garlic and chilli with crusty bread £7.95	Gruyere cheese and beer croquette with aioli sauce £5.95	Soup of the day with warm bread and butter £4.95	Duck spring rolls with mixed salad and sweet chilli sauce £5.50	Sea bass fillet served on a niçoise salad £7.95
Bury black pudding, pancetta crisp and beef tomato with a peppercorn sauce £5.50	Mushrooms on toasted sourdough in a creamy garlic, spinach and Madeira sauce £5.50	Salt and pepper breaded chicken strips with garlic and parsley mayonnaise £5.95	Platter for 2 people, selection of cured meats, flatbread, olives and mozzarella, stuffed pepper and hummus £13.95	

Mains...

Gressingham duck breast, mashed potato, heritage carrots and a port jus £18.95	Hake fillet, broccoli and spinach puree, pancetta crisp, garlic and rosemary potatoes £16.95	Spinach and ricotta tortellini with a roasted tomato and pepper sauce £12.95
Medallions of fillet steak, sour cream mashed potatoes, roasted shallot and bordelaise sauce £27.00	Chicken breast, pomme anna potato, seasonal vegetables and tarragon cream sauce £14.95	Crab Linguini Cornish white crab meat with lemon, garlic, chilli, olive oil and parsley £15.50
10oz Rib-eye steak, a rich flavour due to the fat content, recommended to be cooked medium rare or above £23.00	8oz Fillet steak, the most lean and tender of all the steaks £27.00	Dijon and herb crusted lamb rump, fondant potato and a mint jus £18.50

Our steaks are served with hand cut chips, slow roasted tomato & baked field mushroom

Sides...

Red wine & blue cheese £2.00	Triple cooked chips £3.50
Garlic and herb butter £2.00	Selection of vegetables £3.00
Peppercorn sauce £2.00	Side Salad £3.00

Our food is cooked to order, using fresh ingredients locally sourced, we may have small delays during busy periods. Whilst every effort is taken, nuts & other allergens are used frequently in our kitchens therefore we cannot guarantee food is 100% allergen free if you have any allergens please make your server aware. Fish and poultry may contain bones

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Desserts

Limoncello crème brûlée with shortbread biscuit	£5.95	
Treacle tart with clotted cream	£5.95	
Chefs cheesecake of the day with fruit coulis	£5.95	
Toffee sponge pudding, toffee sauce and honeycomb ice cream	£5.95	
Warm chocolate fudge brownie and ice cream	£5.95	
Three scoops of ice cream or sorbet	£5.50	
Chocolate	Lemon sorbet	Strawberry
Vanilla	Raspberry sorbet	Honeycomb

Cheese boards

Duo of cheese	£6.00
Trio of cheese	£8.50

Blue Stilton cheese — *Lancashire*

Blue Stilton's distinctive blue veins are created by piercing the crust of the cheese with stainless steel needles, allowing air into the core. The manufacturing and ripening process takes approximately nine to twelve weeks.

Smoked applewood — *Somerset*

Made from West Country Cheddar since 1965, Applewood captures the flavour of the British countryside. A delicious smoke flavoured cheddar perfect for all

Brie — *France*

Brie is the best known French cheese and has a nickname "The Queen of Cheeses".

Brie is a soft cheese named after the French region Brie, where it was originally created

Dessert wine and port

Moscatel 125ml	£4.00
<i>Aromas of white flowers, peach, apricots & quince carry through to a palate of more ripe stone fruits</i>	
Cockburn's ruby port	£3.00
Taylors LBV port	£4.00

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