



New Year Menu 2019

Starters

- Soup of the day with garlic and herb croutons £6.50
- Ham hock and mustard croquettes with homemade piccalilli £6.95
- Homemade pate, onion marmalade and melba toast £6.95
- Caramelised shallot, beetroot and goats cheese tarte tatin with balsamic glazed cherry tomatoes £7.50
- Smoked salmon and prawn cocktail parcel with cucumber dill salad and citrus dressing £7.95

Main Courses

(all served with seasonal vegetables)

- Chargrilled Hereford ribeye steak, flat mushroom, vine ripened tomato with watercress and hand cut chunky chips or fries £25.95
- Beer battered fillet of haddock with mushy peas and triple cooked chunky chips £12.95
- Puy lentil, mushroom and sweet potato burger with avocado, triple cooked chunky chips or French fries £13.95
- Steak, ale and mushroom pie with colcannon mash and seasonal vegetables £14.50
- Pan fried seabream with saffron crushed potato, shellfish bisque and buttered greens £18.95
- Slow roast pork belly with crispy bacon hash brown, roasted root vegetables and cider sauce £17.50
- Madras braised lamb shank with spring onion mash and fresh coriander £19.50

Desserts

- Baileys and white chocolate bread and butter pudding with vanilla custard £5.95
- Apple and blackberry strudel with Chantilly cream £6.50
- Dark chocolate brownie with chocolate sauce and clotted cream £6.95
- Lemon treacle tart with clotted cream and spiced orange compote £6.95
- Selection of English Cheeses with homemade ale chutney, grapes and biscuits £8.50
- Selection of ice creams and sorbets £6.50