



Sample Menu

Mains

PAN FRIED FILLET OF SEA BASS (G/F) Green beans, spinach, crushed new potatoes, Puttanesca sauce	22.50
TRADITIONAL PIE WITH A BOTTOM (Rawston Farm) Skin-on chips, gravy, vegetables	19.95
STUFFED PHEASANT BREAST (Tarrant Valley) Wrapped in bacon, black pudding stuffing, wild mushroom sauce, Dauphinoise potatoes, vegetables	22.95
CRAB RISOTTO (G/F) (Portland Shellfish) Grilled courgettes, parmesan, dressed leaves	22.50
VEGETABLE QUICHE Dressed salad, skin-on chips, coleslaw	19.95
RIBEYE STEAK, 28 DAY DRY AGED ON THE BONE (GF) Mushroom, roasted tomatoes, skin on chips, aioli, port or peppercorn sauce	31.95
HOMEMADE BEEF OR VENISON BURGER (Rawston Farm) Burger bun, dressed salad, coleslaw, melting mozzarella, skin on chips, pickles	19.95
STUFFED CHICKEN BREAST (Creedy Carver) (GF) Wrapped in bacon, leek & thyme stuffing, cream sauce, crushed new potatoes, vega	22.95 etables.
BATTERED HADDOCK Skin on chips, garden peas, homemade tartar sauce	19.95
TWICE BAKED CHEESE SOUFFLÉ (V) Skin on chips, dressed salad	22.95
VEGETABLE MOUSSAKA (V) (GF) Topped with mozzarella, skin on chips, dressed salad, coleslaw	19.95
On a Sunday we always have our Rawston Farm 28-day, dry-aged on-the-bone roast beef starting from £22.50	
(GF) - Gluten Free (V) - Vegetarian	





