

Example only

Menu



Starters

- Homemade focaccia, marinated olives, oil and balsamic £8 (vgn)
- Maple baked Camembert, roasted Figs, red onion chutney, crusty baguette £16 (v)
- Nachos – cheddar, sour cream, salsa and guacamole £12 (v,vgn on request)
- Garlic focaccia bread £5 / with cheese £6 (v)
- Crispy cauliflower fritters, chilli, soy and coriander dressing, mint and pea raita £8 (vgn, se)
- Buffalo mozzarella salad, basil, vine tomatoes, olive oil and balsamic £8 (v)
- Crispy halloumi chunks with ranch dip £8 (gf)
- Crayfish Cocktail, crayfish tails in chilli, lime and coriander mayonnaise, crusty baguette £12

Mains

- Poached Salmon Salad - warm potato and leek in dill and lemon mayonnaise, crisp leaves, samphire and crispy capers £16
- Chicken Satay Noodles – chicken breast in satay sauce, stir fry vegetables, egg noodles, peanuts, micro coriander £17 (se, n)
- Mushroom, brie and cranberry Tart Tatin, crushed new potato, tender stem broccoli, mushroom and pepper sauce £16 (v)
- Beer Battered Haddock fillet, chunky chips, tartare sauce, pea puree & lemon £18 (gf)
- Fish Platter – steamed mussels, scallops baked in garlic butter, crayfish tails in chilli, lime mayonnaise, smoked salmon pate, bread, tartare, lemon £21 (gf on request)
- 8oz Rump steak, mushroom in garlic butter, cherry tomatoes, peppercorn sauce and chunky chips £26 (gf)
- Homemade rich vegetable and bean chilli, baked sweet potato, sriracha dressing, crispy corn ribs with cheddar (v) or vegan cheese (vgn) £16
- Beef burger- double cheese, bacon, confit onions, burger sauce, served with skin on chips and coleslaw £18 (available without bun with extra salad)

Kids meals £10 – battered fish and chips, peas (gf) / Cheeseburger **or** crispy halloumi burger(v) and fries/ 4oz rump steak, fries and peas (gf) / Ham, fried egg and chips, garden peas (gf)

Desserts £8.50

- Chocolate Brownie, caramel sauce, vanilla ice cream (gf)
- Double chocolate Cheesecake, fresh raspberries
- Sticky Toffee Pudding, salted caramel ice cream (vegan on request, gf)
- Pear Tart Tatin, vanilla ice cream (15 min cooking time)
- Biscoff banana split, vegan vanilla ice cream (vgn)
- Selection of Marshfield Farm Ice Cream or sorbet – vanilla, chocolate, salted caramel, mango sorbet, raspberry sorbet, vegan vanilla, vegan mint choc - Add a wafer on request