



# Menu

## Example menu

### Starters -

Sun dried tomato Arancini – basil mayonnaise £7 (vgn, gf)

Homemade Focaccia, Olives, extra virgin olive oil and balsamic £7 (vgn)

Fish Plate – crayfish tails in chilli and lime mayonnaise, crispy fried whitebait, King Prawns in garlic butter, tartare sauce and lemon £16

Rosemary studded Camembert wheel – served with chutney and toasted bread £11

Crispy Oyster mushrooms on lettuce cups with guacamole and salsa £8 (vgn, gf)

### Mains

Roasted Salmon Fillet finished with sesame seaweed, red curry sauce, stir fry vegetables, basmati rice £18 (gf)

Spatchcock ½ Chicken – chorizo sausage, garlic and herb potato wedges, salad, chorizo mayonnaise £17 (gf)

Beer Battered Haddock Fillet, chunky chips, tartare sauce, pea puree & lemon £16 (gf)

Double Beef burger, bacon, onions, American cheese, burger sauce, coleslaw & chunky chips £16

8oz Ribeye Steak - marinated in garlic and rosemary, with a roasted portobello mushroom, watercress, peppercorn sauce and chunky chips Or dauphinoise potato £24 (gf)

Mediterranean Vegetable “Lasagne” – layers of roasted vegetables and tomato sauce, finished with basil puree, served with herby potato wedges and dressed salad £14 (vgn, gf)

Glazed Goats cheese salad, bacon, croutons, beef tomato, balsamic dressing £11

KIDS MEALS – Cheeseburger and chips / battered fish, chips and peas (gf) Tomato pasta with garlic bread and parmesan (v) All £8

### DESSERTS £8

Chocolate Brownie – vanilla ice cream (gf) Vegan Brownie available (gf)

Lemon Posset with homemade biscuit

Homemade Profiteroles with chocolate sauce and blackberries

Strawberry Pavlova, strawberry ice cream (gf)

Selection of Marshfield Farm Ice Cream or sorbet (*Vanilla, Chocolate, Salted Caramel, Mango Sorbet*)

