

Breads and Nibbles

Marinated Olives (gf, v) 3.5

Freshly Baked Bread & Dips (v) 3.5

Stone Baked Garlic Pizza Bread(v) Small: 3.5 Large: 5.0
Add Cheese or Tomato + 1.0

The Farmers Ploughmans Platter 9.5

A Chefs Selection of Pate, Cheese, Ham, Pickles and Chutney served with Toasted Sourdough

Sandwiches

Served 12pm-5pm

With a side salad and a choice of white or brown bread

Open Norwegian Prawn with Tomato and Chive Mayonnaise 6.5

Rare roast beef. Horseradish, Tomato and Spring Onion 6.5

Glazed ham with Home-made Piccalilli 6.0

Grated local cheese and Onion chutney (v) 5.5

Toasted Ham, Cheese and Tomato 6.0

Add Soup : +2.0

Burgers and Hot Sandwich's

American Cheese Burger 10.0

Grass Fed Local Beef Patty, Baby Gem, Tomato, onion and Cheese

Southern Fried Chicken Burger 9.5

Crispy Fried Chicken Thigh Fillet, Slaw, Tomato, Lettuce, Garlic Mayonnaise and BBQ sauce

Steak Sandwich 10.5

Sirloin Steak, Toasted Sourdough, Blue Cheese, Caramalised Onions and Rocket

Stoned Baked Pizzas

Margarita (v) 8.5

Fior Di Latte Mozzarella, Venere Tomato and fresh Basil

Pepperoni 9.5

Fior Di Latte Mozzarella, Venere Tomato and fresh Basil

Roasted Field Mushroom (v) 9

Fior Di Latte Mozzarella, Venere Tomato, Roasted Field Mushrooms and fresh Basil

Hawaiian 9.5

Fior Di Latte Mozzarella, Venere Tomato and fresh Basil

Crispy Shredded Duck 10.5

Fior Di Latte Mozzarella, Crispy Roasted Duck, Hoi sin, Plum< cucumber, Spring Onion and Coriander

Prawn and Chorizo 10.5

Fior Di Latte Mozzarella, Norwegian Prawns, Chorizo Venere Tomato and fresh Rocket

Starters and Light Bites

Soup of the day (v, gf) 4.5

Please see the blackboard

Chicken liver pate, Onion chutney, Toasted brioche 5.5

Breaded Camembert, Spiced Pear Chutney and Mixed Leaf (v) 6.0

Stuffed Flat Cap Mushroom, Parmesan, Rocket, Pesto and balsamic glaze (v, gf)

Potted Shrimp, Nutmeg Butter & Sourdough Toast (v) 6.0

Norwegian Prawns, crisp baby gem, Bloody Mary Tomatoes, Cocktail Sauce (gf) 6.0

Duck Spring Rolls, Hoisin and Plum Dipping Sauce, Asian Salad 6.5

Panko Breaded King Prawns, Sweet Chilli Dip (gf) 6.5

Classics

Steak and Ale Pie, Farmers chips and buttered Greens 10.50

Dry cured gammon, Grilled Pineapple, fried egg and chips (gf)
6oz 10.00 10oz 13.00

Line caught battered haddock, marrow fat mushy peas, farmers chips, tartare sauce
Small: 8.50 Standard: 11.5

Breaded Scampi, Farmers Chips, Garden Salad, Tartare Sauce 10.0

Cumberland Sausage, Winter Kale and Onion Gravy 9.50

Main Courses

Dry aged Sirloin, Farmers Chips, Confit Tomato, Roasted Flat Cap Mushroom and Pepper Sauce (gf) 17.0

Pan Roasted Chicken Supreme, Roast Garlic Mash, Pancetta, Red Onion and Chorizo Sauce, Chantonay carrots and Fine Green Beans 13.5

Fish Of The Day - Market price

Medallions of Pork Loin, Roasted Garlic Mash, Tenderstem Broccoli, Apple and Cider Jus 13.0

Gnocchi with Beetroot and Goats cheese, Candied Walnuts and Rocket (v) 11.5

Sides

Seasonal Buttered Vegetables (v, gf) 3.5

Sweet Potato Fries (v) 3.5

Farmers Chips (v, gf) 3.5

Garden Salad (v, gf) 3.0

Shoestring Fries (v) 3.0

Coleslaw (v, gf) 3.0

Bread & Butter (v) 1.5