

MENU



STARTERS & SMALL PLATES

Crispy whitebait with tartare sauce **£9**

Crab on toast with citrus and herb mayo **£10**

Ham and cheese croquettes with sriracha mayo **£9**

Buttermilk chicken wings with ranch dressing **£8**

Grilled artichoke bruschetta with red pepper and cherry tomatoes (vg) **£9**

SANDWICHES *all served with French fries*

Chicken, bacon and pesto on toasted sourdough **£11**

Beer battered fish fingers and tartare sauce on your choice of white or brown bread **£11**

Roast beef and horseradish with Red Leicester on sourdough **£11**

Crayfish and Marie Rose on sourdough, white or brown bread **£10.50**

Brie, lettuce and cranberry on sourdough, white or brown bread (v) **£11**

MAINS

Beer battered haddock and chips with tartare sauce and mushy peas **£19**

Grilled salmon fillet with beetroot puree and broccoli **£21**

Smoked haddock kedgeree with king prawns and boiled egg **£19.50**

Wholetail scampi and chips with mushy peas and tartare sauce **£16**

Grilled minute steak with French fries and peppercorn sauce **£20** *includes a drink – a pint of any cask ale, lager (Amstel), 175ml house red, white or rose, or any soft drink*

Handmade burger with mature cheddar, onion rings and French fries **£19** add bacon **+£1**

Serrano ham, blue cheese, grape and tomato salad **£17**

Chicken supreme with a smoked cheese and mushroom sauce, baby new potatoes and asparagus **£18**

BBQ pork ribs with French fries, dressed leaves and coleslaw **£19**

Saffron risotto, roasted courgettes and toasted pine nuts, (VG) **£16**

Chickpea and squash tikka masala with lemon and turmeric rice and naan bread (VG), **£15**

DESSERTS

Belgian waffles with chocolate sauce and vanilla ice cream **£6**

Vanilla cheesecake with berry compote **£6**

Warm chocolate brownie with coffee ice cream **£7**

Selection of homemade ice creams **£3 per scoop** *see the board in the restaurant for flavours*

Please inform a member of staff of any allergies or intolerances when placing your order