

While you're looking

Mixed bowl of olives **£1.95** Garlic bread **£2.50** Garlic bread with cheese **£2.95**

To begin

Homemade soup of the day **£4.95**

Tomato, quails egg, rocket & parmesan tart with balsamic & olive oil **£5.95**

Hot sesame coated goat's cheese with roast beetroot salad **£5.95**

Salmon, haddock & spring onion fishcake with dill & lemon mayonnaise **£6.45/£12.95**

Salt & pepper tempura squid with mixed leaves & chilli & lemon mayonnaise **£6.50**

Rabbit & wild mushroom terrine with red pepper vinaigrette **£6.50**

Blue cheese & mushroom filo parcels **£5.95**

To follow

Home cooked honey roast ham, 2 free range eggs & handcut chips **£9.95**

Homemade burger served on a toasted butter muffin with red cabbage coleslaw & handcut chips **£9.95**
with cheese & bacon or Stilton & red onion (supplement £1.95)

Pan fried salmon supreme with crayfish & linguine in a dill cream sauce **£10.95**

Braised belly of pork with caramelised shallots, mustard mash, spring greens & Madeira sauce **£12.95**

Leek & Gruyère cheese tart with mixed leaves & chive new potatoes **£10.95**

Whole roasted local rainbow trout with lemon & dill hollandaise, buttered new potatoes, rocket & watercress salad **£19.95**

Corn fed chicken breast, with Tagliatelle of wild mushrooms, Pancetta & watercress **£13.95**

Additional side dishes all £2.50

Spring greens, new potatoes, peas & baby carrots, chips, side salad, bread basket

Where possible every effort is made to use seasonal and local produce. Please notify us of any dietary/allergy requests and we will strive to accommodate them. A discretionary 10% service charge is made to all parties of 6 or more