

To Start..

- Soup of the day -warm bread 5.9
Chicken liver pate – house chutney, toast 7.5
Deep fried calamari – lemon and dill 7.2
Hazelnut crumbed goat's cheese- beetroot salad
7.5
Home cured gravlax – celeriac remoulade 9.5
Hot wings – dipping sauce 6.9

To follow..

- Roasted duck breast – bitter orange sauce,
wilted greens & crushed new potatoes 16.9
Herb encrusted rack of lamb- redcurrant & port
jus, minted seasonal veggies, creamed mash
18.0
Wild mushroom and spinach risotto- parmesan
13.2
Pan fried seabass –ratatouille, crispy basil &
buttered new potatoes 15.5
10oz 28-day aged sirloin steak- chunky chips,
mushroom, grilled tomato, watercress & garlic
butter 19.9

And to finish...

Eton mess 7.0

- Chocolate mousse - caramel cream 6.9
Warm treacle tart with ice cream 7.2
Lemon cheesecake- raspberry compote
6.0
European cheese selection, chutneys &
biscuits 9.9
Ice creams/sorbet 1.5 per scoop

Boards to share...

- Fisherman's - cured salmon, deep-fried
calamari, potted shrimp 16.5
Butcher's – Local sausage, baked ham, black
pudding & pate 15.0

Anti pasti – serrano ham, sliced chorizo.
salchichon, mozzarella and flame roasted
peppers 15.0

All served with warm baguette and
accompanying dips.

Or try our pub classics..

- Beer battered cod – mushy peas, chunky chips,
lemon wedge & tartare sauce 13.4
Steak frites – house salad & garlic butter 13.0
'Dirty Fluxy' – a legendary burger with all the
trimmings 13.9
Piri Piri chicken burger – fries & slaw, HOT! 12.9
Black and blue burger – fries, slaw, cajun spices
& blue cheese 13.9
Locally farmed ham, brace of free range eggs &
chunky chips 12.9

Sides

Fries, chunky chips, garlic bread, house salad,
seasonal vegetables, onion rings, new potatoes,
all 3.0

Please ask your server for our daily vegetarian &
vegan options also our ever changing specials
board