

DINNER MENU

Spiced pumpkin soup	5.50
Warm goats cheese salad with beetroot and walnut oil dressing	7.00
Chicken liver parfait, red onion marmalade & toast	5.75
Smoked mackerel pate with toast	6.50
Pigeon terrine with cornichons & toast	6.50
Smoked haddock, salmon & prawn fish pie, vegetables	13.50
Steak ale & mushroom pie, vegetables, mash or chips	13.50
Aubergine Parmigiana baked with Mozzarella	10.00
Lamb's liver & bacon, mash & vegetables	11.50
Pressed lamb shoulder with greens, carrots & mash	16.50
Sirloin steak with garlic butter & chips	19.50
Chips, mash, mixed leaf salad or vegetables	2.00
Apple and blackberry crumble	6.50
Bread and butter pudding	6.50
Chocolate & walnut brownie, chocolate sauce & vanilla ice cream	6.50
Vanilla panna cotta with raspberries	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Ice Creams: vanilla, chocolate, pistachio	6.50
Sorbets: raspberry, blackcurrant, mango	6.50
Selection of local cheeses	7.50
pudding Wine – Tabali <i>late harvest</i> Muscat 2015 Chile (125ml)	5.75
Cafétière Coffee, Decaff	2.50
Tea: English Breakfast, Earl Grey, Green, Camomile, Peppermint	2.00

Food allergies & intolerances: please speak to our staff about the ingredients in your meal, when making your order. Thank you.