

DINNER MENU

Spiced pumpkin soup	5.50
Warm goats cheese & beetroot salad, walnut oil dressing	7.50
Chicken liver parfait, red onion marmalade & toast	6.00
Pigeon terrine with cornichons & toast	6.50
Gravadlax with dill & mustard sauce	9.50
Smoked haddock, salmon & prawn fish pie, vegetables	14.00
Steak ale & mushroom pie, vegetables, mash or chips	14.00
Aubergine Parmigiana baked with Mozzarella	11.00
Lamb's liver & bacon, mash & vegetables	12.50
Pressed lamb shoulder with greens, carrots & mash	16.50
Sirloin steak with garlic butter & chips	19.50
Chips, mash, mixed leaf salad or vegetables	2.50
Bread and butter pudding	6.50
Chocolate & walnut brownie, chocolate sauce, vanilla ice cream	6.50
Blackberry & apple crumble, cream or custard	6.50
Pear and almond tart with cream	6.50
White chocolate panna cotta with raspberries	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Ice Creams: vanilla, chocolate, pistachio	6.50
Sorbets: mango & passionfruit, raspberry, blackcurrant	6.50
Selection of English cheeses	7.50
pudding Wine – Tabali <i>late harvest</i> Muscat 2016 Chile (125ml)	6.50
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.