

DINNER MENU

Celery soup	5.50
Warm goats cheese & beetroot salad, walnut oil dressing	7.50
Chicken liver parfait, red onion marmalade & toast	6.00
Game 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
Spotted dick with custard	6.50
Pear and almond tart with cream	6.50
Panna cotta with blood orange	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.