



To begin....

Soup of the day, warm bread roll & butter (Ve/V) £5.95

Chicken & smoked bacon pate, served with farmhouse toast & house chutney £7.25

Goats cheese, pear, watercress & walnut salad drizzled with balsamic glaze (GF) £6.95

Cauliflower fritters, dressed leaves, garlic mayonnaise (V/VE) £6.95

Roasted Figs wrapped in Parma ham, drizzled with a blue cheese sauce, topped with pea shoots £7.50

Seafood sharing board

Whole tail scampi, breaded white bait, battered calamari rings served with homemade tartare sauce, sweet chili dip & garnish £9.95 per person

To continue.....

Classic beer battered fish of the day, triple cooked chips, crushed minted peas & homemade tartare sauce
£13.50/£11.50

Butchers bbq, bacon & cheddar beef burger, or stilton, brioche bun, shoe string fries, garnish & house chutney
(GF) £13.75

Roasted butternut squash, stuffed with spiced lentils & vegetables topped with pea shoots (GF/V/VE) £11.95

Spanish chicken, paprika roasted chicken breast, roasted peppers, onions, chorizo, new potatoes & mushrooms
£13.95 (GF)

Oven roasted lemon haddock fillet, crushed new potatoes, french beans, served with a creamy white
wine & Prawn sauce(GF) £14.95

Braised faggots, smoked bacon mash potatoes, garden peas & caramelised red onion gravy £13.25 (GF)

“Proper pie” of the day, parsnip and horseradish mash, garden peas & gravy £13.95

Allotment burger topped with goats cheese, Grove’s chutney, shoe string fries, garnish (V) £11.95

Classic whole tail scampi served with shoestring fries peas & homemade tartare sauce £12.95

To conclude..... All £6.25

Classic sticky toffee pudding, vanilla custard or ice cream

White chocolate baked cheese cake, forest fruit compote, chocolate ice cream

Forest fruit & vanilla icecream eton mess, raspberry coulis (GF)

Vanilla pannacotta, served with raspberry coulis, fresh strawberries (GF)

Cheese and bread board, stilton & cheddar farm house granary bread, chutney & apple £7.50