

Homemade Bloody Mary with Finlandia vodka and all the trimmings £6.00

Starters

- Buffalo mozzarella and beef tomato salad with basil, olive oil and balsamic £4.50
Crab and wasabi cakes with mango crème fraiche £4.95
Mushrooms on toast Oyster, Paris Brown and flat mushrooms on seeded brown toast £4.50
Houmous with chargrilled flatbread and crudités £4.00
Camembert baked with thyme and garlic £6.00

Roasts

All our roasts come with a homemade Yorkshire pudding, buttered green beans, carrots and roasted potatoes, mash, cauliflower cheese, and red wine gravy

- British leg of lamb served with mint sauce £11.00
28 day matured sirloin of beef served with horseradish £11.50
Nut roast served with beetroot and horse radish chutney £9.75

Mains

- Fish and chips line-caught haddock in Hoegaarden batter with chips and minted mushy peas £8.75
Chicken Caesar salad classic Caesar with chargrilled chicken breast and anchovies £9.00
21 day aged 10oz English West Country ribeye steak with confit tomato, watercress and chips £14.50
Slow cooked pork belly with bacon and sage mash, sautéed leeks and mustard red wine sauce £10.50
Halloumi salad red pepper, green bean and tomato salad with lemon and chilli marinated Halloumi £8.00
Bacon and cheese burger topped with sweet cure Suffolk bacon and Brue Valley mature cheddar £9.00

Sides

- Buttered carrots and green beans £2.50
Dressed side salad £2.50
Chips with mango crème fraiche dip £2.75

PLEASE ORDER AT THE BAR AND WE WILL BRING YOUR FOOD TO YOU

