

Starter

Feta Salad

An amazing blend of goat's cheese, black and green olives combined with fresh herbs and garlic. Marinated together with wild onions and roasted mixed capsicum peppers.

Presented on a fresh leaf and tomato salad.

starter £5.95 main £8.75

Pan Fried wild Mushrooms

A wild mix of forest mushrooms sautéed in the pan with pancetta, red onions, fresh herbs and garlic, (also without pancetta for vegetarians.) Served with a salad garnish.

starter £ 5.95 main £8.95

Platter

A mix of Chorizo, Salchichon Regio and Jamon Serano with cranberry jam and a rocket and parmesan salad.

£6.95

Soup of the day

Chef's fresh Soup of the day served with fresh country bread.

£4.95

Garlic Chilli Prawns

King tiger prawns semi peeled and fried in garlic lemon butter and olive oil with fresh chopped chillies.

Served with crusty bread.

Starter £6.95 Main £10.95

Home Made Game Terrine

Chef's special course cut pate made with finest locally sourced seasonal game served with a leaf salad garnish, cranberry jam and crusty toasted country bread.

£4.85

Main

Roast Breast of Chicken

A succulent breast of fresh free range chicken wrapped in the best streaky bacon, served with a sauce of bacon lardons, wild mushrooms and stilton bound together in a white wine and double cream reduction.

£10.50

Leg of Pork

Roasted tender loin of pork with a crispy crackling top served with a grain mustard and cider gravy.

£11.50

Breast of Duck

Gressingham duck breast cooked to your preference, served with a honey, garlic and ginger sauce with mixed citrus fruit.

£12.75

Fillet Steak

Fillet steak cooked to your preference with a real ale and shallot gravy served with homemade chunky chips.

£15.95

Shoulder of Lamb

Shoulder knuckle end of best British lamb roasted in a slow oven for 6 hours with white wine, fresh herbs, garlic and apricots.

£14.75

Royal Port and Venison Pie

A short crust base filled with prime chunks of venison braised with best quality port and cranberries and topped with flakey puff pastry. Served with either the potato of the day or homemade chunky chips.

£9.85

Catch of the Day

Freshly caught fish.

£poa

The Vegi / Vegan Option

Now this could be whatever you like, just ask to see the chef and David will endeavour to please your palate.

£9.95

Unless stated otherwise, all the above served with the days potato and a panache of fresh seasonal vegetables.

Dessert

White Chocolate and Peach Schnapps Crème Brulle

White chocolate, slowly melted in double cream and Archers and caramelised to finish.

£4.95

Bailey's chocolate Blamougue

A shot of Bailey's Irish Liqueur set in an old fashioned English blamougue and served with chattily cream.

£4.95

Old Fashioned Sherry Trifle

Fruit mix on a bed of sherry soaked sponge bound in natural jelly and topped with fresh custard.

£4.95

Chocolate Junkyard

A chocolate short crust base filled with chocolate mousse covered with chocolate chunks and white and dark chocolate shavings. Finished with a rich chocolate sauce and a dusting of chocolate powder.

£4.95