

MENU

STARTERS - £4.95

Sweet potato and squash soup spiced seasoned with cumin and coriander with warm roll and butter.

Mackerel pate with pickles and horseradish cream with crackers

Baked camembert marinated in honey and crushed nuts with homemade relish and flat bread for dipping.

Poached pears served with blue cheese and green leaves.

Chorizo scotch egg with mixed salad and homemade relish

• • •

SHARING PLATTERS - £11.95

Meat platter -

Chorizo in red wine, chicken and pepper skewer, jamon, pate and meatballs with alioli and spicy tomato sauce served with cous cous and coleslaw

Fish Platter -

Smoked salmon, spicy whitebait, garlic prawns mackerel pate served with aoli horseradish cream and artisan bread

Ploughmans Platter -

Chorizo scotch egg, local pork pie, chicken liver pate, mature Cheddar, pickles coleslaw homemade relish artisan bread and hand cooked crisps

• • •



M A I N S - £ 9 . 9 5

Pie of the day with seasonal vegetables and potatoes of your choice.

Local sausages with champ and rich onion gravy.

Chicken and chorizo skewers with med cous cous

Caesar salad with lardons bacon and chicken dressed with anchovy dressing and garlic croutons.

Linguine with creamy garlic mushrooms with side salad.

Fish pie containing cod salmon and prawns with seasonal vegetables

• • •

D E S S E R T - £ 5 . 5 0

Berry and apple crumble with crème anglaise

Lemon posset with almond biscuits

Selection of locally sourced ice cream

Orange cardamom and semolina cake

Selection of cheese and biscuits with homemade relish crackers and frozen grapes

• • •

