

Dinner Menu: 1 Course £20, 2 Courses £25, 3 courses £30



Starters

- **Seasonal Soup of the Day**
Served with crusty bread and butter
- **Salt And Pepper Squid**
Served with sweet chilli sauce and micro salad
- **Goats Cheese & Tomato Bruschetta**
- **Ploughman's £3 supplement**
Served with crusty bread, salas, pickles, ham, cheese and butter

Mains

- **Local Cider Battered Fish & Chips (GF DF)**
Served with peas, chunky tartare sauce and lemon
- **Honey and Mustard Roasted Ham, Egg & Chips (GF)**
Served with house salad
- **Mushroom Risotto (GF)**
Served with wild mushrooms parmesan, hazel nuts and rocket leaf
- **Braised Beef Ragu**
Mafaldine pasta served with chicory leaf and parmesan
- **Blue Cheese Roasted Root Veg Tart**
Served with root veg, basil, pesto, house salad and fries
- **7oz Beef Burger (GF on request)**
Served with pickled slaw and fries

Desserts

- **Traditional Christmas Pudding**
With brandy sauce.
- **Tia Maria Cheesecake (GF)**
With cream and toffee sauce
- **Chocolate, Caramel & Hazelnut Crunch**
With ice cream
- **Forest Fruit Meringue Nest (GF) (LF on request)**
With raspberry sauce
- **Cheese & Biscuits**
With chutney.