



PREVIEW

OVEN BAKED CHEESE STRAWS (V) 3.50

ARTISAN BREAD BOARD (V) 3.50
Salted butter, olive oil, balsamic vinegar

PROLOGUE

SOUP OF THE DAY (V) 5.00
Artisan bread, salted butter

TERRINE OF SMOKED CHICKEN & PULLED HAM HOCK 6.50
Lightly pickled vegetable salad, sour dough toast

PAN FRIED FOREST MUSHROOMS (V) 6.00
Wild garlic & sour dough toast

TARTARE OF SMOKED SCOTTISH SALMON 6.50
Dill potato & shallot compote

CENTRE STAGE

BEER BATTERED MSC HADDOCK & CHIPS 10.50
Chunky chips, mushy peas & tartare sauce

OVEN ROASTED HALF CHICKEN 12.50
Cooked with lemon & butter, chunky chips, chicken pan jus
Swap your chunky chips for a side salad or minted new potatoes

SWEET POTATO & COURGETTE LASAGNE (V) 11.00
Garlic bread, roasted red pepper dressing

ROASTED GAMMON JOINT 13.00
Buttery spring onion mash, caramelised apple, cloudy apple cider gravy

CHEESE & BACON BURGER 11.50
100% British steak burger, smoked Applewood cheese, grilled bacon, gherkin & tomato chutney
Served in a brioche bun with mayo, lettuce, tomato & red onion, served with chunky chips—swap your chunky chips for a vine cherry tomato & red onion salad

VINE TOMATO & BUFFALO MOZZARELLA SALAD (V) 9.50
Black olives, brioche croutons, toasted pine nuts & basil pesto

EXTRAS

CHUNKY CHIPS (V) 3.00

BUTTERED SPRING GREENS & PEAS (V) 3.00

GREEN SALAD WITH VINE CHERRY TOMATO & RED ONION (V) 3.00

MINTED NEW POTATOES (V) 3.00

GARLIC BREAD (V) 3.00

FINALE

BLACK FOREST MOUSSE DELICE 6.00
Mixed berries & raspberry coulis

ETON MESS SUNDAE (V) 6.50
Meringue, clotted cream ice cream, raspberry coulis

CITRUS LEMON CHEESECAKE (V) 7.00
Mixed berries & mint

MARSHFIELD FARM ICE CREAMS & SORBETS (V) 5.00
Vanilla, Chocolate, Strawberry—Blackcurrant, Lemon

BRITISH CHEESE PLATE 8.00
Crackers, plum & apple chutney, celery & grapes

ASK ABOUT OUR RANGE OF TEAS & COFFEES

WHY NOT ORDER YOUR DRINKS FOR THE INTERVAL AND RETURN TO YOUR RESERVED TABLE?

We are very proud to offer chicken which has been sourced from Red Tractor assured Farms and fish certified as sustainable by the Marine Stewardship Council.

Our menus are seasonal and subject to change.



All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients—if you have a food allergy, please let us know before ordering. Full allergen information is available.