

Autumn Menu

To Start

Selection of Fresh Breads

Oils, olive (V)(VGA) | £6.50

Baked Camembert stuffed with Garlic & Rosemary

Warm breads, red onion chutney (GFA)(V)
| £12.50 (to share)

French Onion Soup

Gruyere cheese, garlic bread (V)(VGA) | £6.50

Seafood Platter

Warm artisan bread, tartare, marie rose sauce (GFA)
| £8.00/£16.00

Cured Meat Platter

Pickles, olives, warm bread & butter (GFA)
| £7.00/£14.00

Pork & Chorizo Scotch Egg

Piccalilli, watercress (DF) | £6.50

Duck Hash

(Duck, bacon, chorizo, caramelised onion, potato,
parmesan) topped with fried egg (GF) | £7.50

Breaded Brie

Cranberry compote, sprout slaw (V) | £6.75

Flat Mushroom

Oven herb roasted, Parma ham, pesto, parmesan (VGA)
| £7.50

Fishcakes

Smoked salmon and haddock, house salad, tartare sauce
| £8.00

Onion rings (V) £3.50 | Vegetables (GF)(V) £3.00 | Garlic bread (V) £3.00 | Skinny fries (V) £3.00 | Sweet potato fries (V) £3.00 | House salad (GF)(VG) £3.00/£5.00

To Follow

Battered Cornish Haddock

Hand cut triple cooked chips, pea puree, tartare sauce £15.00

Sirloin Steak £25.50 / Cauliflower Steak (VG) £14.00

Skinny fries, watercress, onion rings,
bearnaise butter (or pepper sauce (GFA)

Seafood Parmentier

White fish, prawns, leeks, creamed potato,
Gruyere cheese (GFA) | £15.00

Steak and Ale Pie

Shortcrust pastry, mashed potato, vegetables, jus | £15.00

Lamb Rump

(Cooked Pink) Herb marinated, dauphinoise potatoes,
Vegetables, jus (GFA) | £22.00

Chicken Caesar Salad

Anchovies, croutons, crispy Parma ham, egg, parmesan
(GFA) | £15.00

Pan Seared Sea Bass Fillet

Smoked salmon croquette, vegetables, hollandaise sauce
(GFA) | £17.00

Fishcakes

Smoked salmon and haddock, house salad, tartare sauce,
fries | £16.00

Pastry Parcel

Mushroom, spinach, beetroot, pumpkin & parmesan
with garlic pressed potatoes, Vegetables and vegetable jus
(VG) | £15.00

Bar snacks are served from 12pm-6pm

Open Sandwiches

(On toasted sourdough bread, fries £11.50)

Grilled steak, caramelised onions, mustard mayo

Bacon, brie & chutney

Tomato, grilled peppers, pesto, gruyere cheese

Spicy chicken & mayonnaise

Salad

Chicken Caesar Salad | £15.00

Baby gem lettuce, crispy Parma ham, croutons,
boiled egg, anchovies, parmesan, Caesar dressing

Burgers

Homemade beef burger, gherkin, American
mustard, pickled red onion, relish (GFA) | £13.00

Buttermilk fried chicken breast burger, chipotle
mayo (GFA) | £13.00

Spiced bean burger, whipped avocado, veganise,
pickled red cabbage slaw (GFA) (VG) | £12.00

Add cheese, bacon, egg, mushroom £1 each

Light Bites

Honey & mustard mini pork sausages, mustard
mayo | £5

Southern fried chicken goujons, BBQ sauce | £5

Mozzarella sticks, pesto | £5

Whitebait, tartare sauce | £5

Dessert Menu

Salted Caramel & dark chocolate torte | £7.00

Honeycombe Ice Cream (GF)

Caramelised Lemon tart | £6.50

Crème fraiche, candied lemon

Brandy snap Crème Brulee | £7.00

Legstraps Festive Mess | £6.50

Mulled berries, orange curd, meringue, chestnut cream (VG)

Baileys & White Chocolate Semi-Freddo | £7.00

Honeycomb, caramel sauce (V)

Spiced apple cheesecake | £7.00

Toffee apple, butterscotch sauce

Selection of Ice Creams & Sorbets

2 scoops £3.50, 3 scoops £4.50

Teas & Coffees

Americano £2.25 | Latte £2.65 | Cappuccino £2.50 | Flat White £2.25 | Liqueur Floater £1.80+ | Spirit Espresso £1.75 | Double Espresso £2.25 | Selection of Teas £2.25 | Espresso Martini £7.75

Dessert Wine

Banyuls Gerard Bertrand 100ml £5.00 | Moscato d asti 125ml £5.50 | Orange Muscat 100ml £6.00

Port, Sherry & Liqueurs

Barros special reserve £3.00 | Harvey's Bristol Cream £3.50 | Tio Pepe £4.20 | Baileys £3.10 | Grand Marnier £3.60 | Amaretto £3.10 | Limoncello £3.50

Cheeseboards

Choose from a selection of British Artisan Cheeses.

Served with biscuits, grapes and chutney (V)

Single Cheese £4.50 | Three Cheeses £7.50 | Five Cheeses £12.50

Taster notes

Driftwood

Bagborough Farm; Somerset | Pasteurised | Goat | Soft | Vegetarian | Made by Peter Humphries at White Lake Cheeses in Somerset, Driftwood is a fantastic example of a goats' milk cheese.

The Duke

Cote Hill Farm; Lincolnshire | Unpasteurised | Cow | Blue | This Regal cheese is an exquisite cultured blue with complex flavours which develops a soft blue natural rind and a golden interior with dashes of royal blue.' The Duke' is creamy, sweet and salty with a delicious peppery finish.

Sparkenhoe Vintage Red Leicester

Market Bosworth; Leicestershire | Unpasteurised | Cow | Hard | The only unpasteurised farmhouse Red Leicester made in the world. This is the Vintage profile which has been aged for 18 months to develop its strong, pow...

Westcombe Cheddar

Evercreech; Somerset | Unpasteurised | Cow | Hard | Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate.

Baron Bigod

Fen Farm Dairy; Bungay; Suffolk | Unpasteurised | Cow | Soft | A unctuous raw milk cheese. The taste is hugely complex and masterfully balanced. Traditional Artisan Brie flavours are prominent such as rich cream and butter, but accented by the hint of earthy button mushrooms and pan roasted parsnips.