

Chef's Daily Menu

Chef's Soup of the Day, freshly made and served with homemade bread
£6

Trio of Arancini, wild mushroom & tarragon, Beetroot & horseradish, Tomato & chilli
£8

Lamb & Mint Tart, roasted artichokes, onions, cream, puff pastry biscuit
£8.50

Asian Cured Salmon, wasabi, garden radish, baby watercress & mooli
£8.50

Harissa Roast Carrots, plumb ketchup, baby leeks & caramelised figs
£8

Crab & Lemon Salad, saffron mayonnaise, avocado, paprika crisp
£9

Homemade Black Pudding, crisp bacon, poached egg, hollandaise
£8

Deliboard, chorizo, cured ham, salami, tomatoes & olives, crumbled cheese, crusty
bread
£14- great to share

Seafood Plate, haddock fingers, prawn cocktail, home smoked salmon, baked queenie
scallops
£14- great to share

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**Ove Baked Chicken Supreme**, sweetcorn chowder, potato, leek & chilli  
£17

**Wild Mushroom & Mixed Bean Cassolette**, cream sauce, celery, mustard & soft herbs,  
served with braised rice  
£14

All our meat and fish is prepared by hand, as the team are getting older their eye sight isn't what it was....

-So please forgive us if you find small bones or shell in some dishes.

Please advise a member of the team with any food allergy requirements so they can assist with the appropriate menu choices.

A copy of our allergen menu can be explained, although dishes can be modified to suit most diners requests

**Venison Steak**, beetroot & sage croquette, braised red cabbage, baked beetroot,  
confit shallot, red wine jus  
£24

**Duo of Local Sausages**, creamy mash, roast gravy, sautéed onions  
£10 (Gluten free available)

**Goats Cheese, Butternut & Sweet Potato Tart**, chestnuts, roast bean cassoulet, crispy  
leeks  
£14

**Whole Baked Lemon Sole**, new potatoes, tenderstem broccoli, dill & lemon butter  
£24

**Chef's Pie of the Day**, topped and baked with either short pastry or suet pastry  
£14

**Cod Steak**, dauphinoise potatoes, Yorkshire asparagus, samphire, spring onion &  
spinach, white wine cream  
£18

**Battered Haddock Fillet**, hand cut chips, mushy peas, tartare, lemon wedge  
£14 (Gluten free available)

**Farm Reared Sirloin/Rib Eye**, roast tomato & mushroom, hand cut chips, garden peas,  
choice of sauce  
£25/£28

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Side Orders, Cauliflower Cheese, Bread Slate with Pesto & Butter, Sweet Potato Fries,
Creamed Spinach and Peas, Mixed Salad, Battered Onion Rings, Hand Cut Chips -
£3 each

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