

## STARTERS

<b>Chefs Soup of The Day,</b>	<b>£6</b>
Fresh homemade bread & butter	
<b>Aubergine Tagine,</b>	<b>£7</b>
Minted yoghurt, herb flatbread	
<b>Seared Seabass fillet,</b>	<b>£9</b>
Chorizo, mushroom, spinach & pesto	
<b>Black Pudding Scotch Egg,</b>	<b>£8</b>
Cauliflower puree	
<b>Creamed Goats Cheese,</b>	<b>£8</b>
Broad bean, pearl barley & mint salad	
<b>Venison Pastrami,</b>	<b>£8.50</b>
Gherkins, Russian Dressing, toasted rye bread	
<b>Deliboard,(great to share)</b>	<b>£16</b>
Honey spiced sausages, chorizo, cured ham, salami, tomatoes & olives, cheese & crusty bread	
<b>Seafood Plate,(great to share)</b>	<b>£16</b>
Haddock fingers, prawn cocktail, home smoked salmon, crab rarebit & breaded fishcake	

## SIDES **£3.50**

<b>Cauliflower Cheese</b>
<b>Bread Slate</b>
Butter, Pesto
<b>Sweet Potato Fries</b>
<b>Creamed Spinach &amp; Peas</b>
<b>Caesar Salad</b>
<b>Cous Cous Super Salad</b>
<b>Hand Cut Chips</b>
<b>Battered Onion Rings</b>
<b>Roasted Root Vegetables</b>

## STEAKS

Served with hand cut chips, Sun blushed tomato, confit shallot and garden peas & choice of sauces;

Peppercorn, Blue cheese or Garlic and herb butter

<b>Waterford Farm 8oz Sirloin steak</b>	<b>£25</b>
<b>Waterford Farm 9oz Rib-eye steak</b>	<b>£28</b>

## MAINS

<b>Lamb Plate,</b>	<b>£20</b>
Sliced rump, roasted belly, hotpot potatoes, sautéed kidneys & sweetbreads with samphire & peas, red jus	
<b>Roasted Cauliflower Steak,</b>	<b>£13</b>
Sweet potato puree & diced, sautéed hazelnuts, spinach, pumpkin seeds	
<b>Chicken Supreme,</b>	<b>£17</b>
Filled with garlic mushroom mousse, braised pancetta lentils, wild mushroom, parmentiere potatoes	
<b>Chefs Pie Of The Day,</b>	<b>£14</b>
Topped with either short crust pastry or suet pastry, hand cut chips & vegetables	
<b>Baked Cod,</b>	<b>£19</b>
Lemon & parsley crust, colcannon potato cake, prawn & ginger spring roll, spring onion beurre blanc	
<b>Vegetable Suet Pudding,</b>	<b>£14</b>
Mashed potato, celeriac puree, vegetable fricasse	
<b>Battered Haddock Fillet,</b>	<b>£14</b>
Hand cut chips, mushy peas, tartare sauce, fresh lemon wedge	
<b>Duo of Local Sausage,</b>	<b>£10</b>
Creamy mash, roast gravy, sautéed onions, garden veg	



#yosirealfood

All our meat and fish are prepared by hand, as the team are getting older their eyesight 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.