



*We are unable to accommodate all dietary requirements & allergies
but will try to as best as possible*

STARTERS

Paté-en-croute House piccalilli, cornichons (DF)	10	Soup of the day House-baked bread (V)	8
King prawn thermidor Buttery wine sauce	13.95	Haggis scotch egg Celeriac remoulade	8
Bubble & squeak Back bacon, poached egg, hollandaise (GF)	8.95	Pan fried scallops Prawn bisque, Cornish crab meat, dill oil (GF)	13.95

ROASTS

All served with: Roast potatoes, seasonal greens, confit carrot, cauliflower cheese, braised beef Yorkshire pudding, gravy

28 Day aged Roast beef | Horseradish cream (*served pink*) 19.95

Free range half chicken | Cumberland & Apricot stuffing 18

Nut loaf (VG) 17

1.2 kg Tomahawk (2-3person) 74.95

Lamb rump (*served pink*) 22.95

CLASSICS

Crispy battered haddock & chips | Pea purée, tartar sauce, fresh lemon (DF) 18

Lemon sole meunière | Capers butter sauce, creamed spinach, creamed mash 23.95

Tamworth pork chop | Dauphinoise, braised red cabbage, apple purée, pommery mustard sauce (GF) 21

Baron bigod, potato & caramelised onion pie | Honey roasted root vegetables, gravy (V) 17

SIDES

Koffman fries (VG) 4.50

Truffle & parmesan fries 6.50

Yorkshire pudding & gravy 4

Roast potatoes & gravy (DF) 4.50

DESSERTS

Chocolate fondant | Pistachio ice cream (V/N) 8.50

Sticky toffee pudding | Vanilla ice cream, fudge (V) 7

Hamish Johnston fine cheese board | Beauvale blue, Isle of Mull Cheddar, Baron bigod soft, red onion chutney, biscuits, walnuts (V/N) 9.95

Apple & blackberry crumble | Vanilla custard (V) 7

Affogato | Vanilla ice cream, espresso (V/GF) 6

(V) Vegetarian (VG) Vegan (GF) Gluten free (N) Contains nuts (DF) Dairy free

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance. All weights are approximate and are taken prior to cooking. VAT is included at the current rate.