

SMALL BITES

Selection of caramelised, chilli and truffle nuts	5
Chef's marinated olives	5
Traditional humus	6
Biltong	4

SALADS

Biltong salad	8 / 16
homemade biltong with roasted sweet potato, spinach, stilton and toasted pine nuts	
Cerney goats cheese salad	7 / 14
with roasted beetroot, walnuts and a balsamic glaze	

PUB CLASSICS

Fish and chips	15
beer battered cod with chunky chips, mushy peas and tartare sauce	
Steak and ale pie	15
with mash potatoes and seasonal vegetables	
100% Beef burger	15
with bacon, cheddar cheese, lettuce, tomato, gherkins, tomato relish, mustard mayonnaise in a toasted brioche bun with chunky chips	
Cajun chicken burger	14
with lettuce, tomato, lemon mayonnaise served in a toasted brioche bun with chunky chips	



SIDE

£3 each

Chips

New potatoes

Mash potatoes

Carrots

Savoy cabbage

Mixed vegetables

Garden salad

Please let us know if you have any dietary requirements

10% discretionary service charge will be added to your bill

STARTERS

Homemade soup of the day	6
served with a freshly baked bread	
Pan fried scallops	12 / 22
served with minted pea puree, smoked bacon crumble and pea shoots	
Twice baked cheese soufflé	8
with spring onion and Parmesan	
Mackerel pate	8
smoked mackerel pate served with homemade bread and a cucumber salad	

MAIN COURSES

Wild mushroom tart	15
with Stilton, baby spinach and wild mushrooms topped with dressed leaves and balsamic glaze	
Roast hake	18
with crushed new potatoes, samphire and white wine saffron sauce.	
Chicken supreme	17
served with a spring onion mash, cabbage and a truffled mushroom sauce	
Slow cooked shin of beef	18
served with mash potatoes, kale, homemade horseradish and gravy	
Braised belly of pork	17
with Lyonnaise potatoes creamed leeks and a wholegrain mustard sauce	
Ribeye steak 10 oz	25
dry aged beef with roasted cherry tomatoes, mushroom and chunky chips	

Add: Peppercorn or stilton sauce 2.5