



Supporting our Luckington Farm, beef locally regeneratively farmed.
100% grass fed.

SMALL PLATES AND NIBBLES

*Soup of the Day	7
served with homemade bread	
*Souffle	9
Twice baked cheese souffle with Cheddar and spring onions	
*Croquettes	9
Slow cooked beef croquettes with truffled mushroom	
Olives	5
Drywors	5
Biltong	5
Scallops	14
Pan fried scallops, with beetroot, garlic puree and samphire	
Butternut	9
Roasted butternut, goats cheese and rocket salad with toasted pine nuts	
	<i>add biltong</i> 3

SIDES 4

chips, fries, mash, new potatoes, roasted carrots, grilled mushrooms, rocket & parmesan salad, green salad
peppercorn sauce, stilton sauce, red wine sauce

LARGE PLATES

*Mushroom Linguine	18
Wild mushroom and tenderstem broccoli served with rocket	
*Fish and chips	18
Beer battered haddock with chips, mushy peas, and tartare sauce	
*Steak frites	18
with a rocket and parmesan salad	
Hake	25
Roasted hake with samphire, lemon new potatoes, clams and saffron butter sauce	
Seafood Linguine	26
Selection of clams, king prawns, mussels, shrimp and crab in a white wine and tomato sauce	
Duck	26
Oriental smoked duck served with kale, sweet potato, carrot and coriander puree and a red wine sauce	
Chicken	24
Chicken supreme served with bubble and squeak, asparagus, wild mushroom, and tarragon sauce	

ALLERGEN MENU

Please let your server know if you have any allergens before you order



Braised Beef	24
Braised beef with creamed potato, cavolo nero, red wine jus	
Steak of the Day	MV
See Server	
Pie of the day	19
with mash potatoes, and seasonal vegetables	
100% beef burger	19
dry aged beef, bacon, cheddar cheese, lettuce, tomato, in a toasted brioche bun with fries	
SWEETS	
*Crumble	7
Apple crumble served with custard <i>Upgrade to ice cream for £1.50</i>	
*Sticky toffee pudding	7
Served with vanilla ice cream	
Chocolate tart	7
Chocolate mousse, with a raspberry coulis and chantilly cream	
Custard pot	7
Vanilla crème brûlée served with a shortbread biscuit	
Ice cream & sorbets – per scoop	3
ask server for today's flavours	
Cheese board	13
Selection of local cheese and chutney with biscuits	

*Set Menu

2 Courses : £21.50 3 Courses: £25.00