



## Light bites & Small plates

Pork scratchings	£2.5
Biltong	£3
Kalamata olives	£2.5
Homemade hummus served with warm bread sticks	£5
Homemade soup of the day, chunk of bread	£6
Twice baked cheese soufflé with parmesan shavings and topped with spring onion	£7
Warm mushroom and walnut pâté with red onion marmalade and toasted wholemeal bread	£6
Confit fillet of salmon with cauliflower three ways	£8
Pan fried scallops and pork belly served with a sweetcorn puree and chilli glaze	£12 / £19
Biltong salad served with fetta, spinach, sweet potato and a balsamic glaze	£8 / £14

## Burgers - All served with fries and coleslaw

Cat cheese burger - Homemade 8oz beef burger with smoked cheese, lettuce, tomato, chips and slaw	£12
Chicken fillet burger topped with back bacon, smoked cheese, lettuce, tomato chips and slaw	£12

## Chefs Choice

Slow roast shoulder of lamb with baker's style potatoes, honey glazed vegetables and a red wine mint sauce	£20
Pan fried fillet of cod with olive flavoured mash, parsley sauce, tender stem broccoli and truffle butter	£17
Pork belly stuffed with black pudding served with an apple and rosemary potato cake and braised red cabbage	£16
Almond crusted chicken with spiced vegetable couscous, apricots and saffron aioli	£16
Roasted vegetable and feta wellington with hollandaise sauce and new potatoes	£14
Beer battered cod served with hand cut chips, mushy peas and tartare sauce	£14
Homemade pie of the day served with mashed potatoes and chefs selection of vegetable	£13

## Steaks - Served with grilled cherry tomato, mushroom, hand cut chips and watercress

35 day dry aged 10oz rump	£18
35 day dry aged 10oz ribeye	£22
<b>add peppercorn, stilton or béarnaise sauce</b>	£2.5

## Sides @ £3 each

Chips, New potatoes, Mash potatoes, Carrots, Red cabbage, Mixed vegetables, Onion rings, Macaroni cheese, Garlic bread, Garden salad