



MENU

SERVED MIDDAY UNTIL 4PM AND 6PM UNTIL 9PM

SMALL PLATES & STARTERS

- Bread Board, served with Garlic Mayonnaise, Hotel Butter, Extra Virgin Olive Oil & Balsamic **(v)** 6.95
- Wild Mushroom Mac & Cheese **(v)** 7.95
- Honey, Goats Cheese, and Fig Tart **(v)** 7.95
- Beetroot Carpaccio, Raw Asian Salad Slaw, Lemon, and a Chili Dressing **(v, vg, gf)** 6.95
- Mediterranean Arancini Balls, with a Rocket Salad **(v, vg)** 6.95
- Soup of the Day served with Baked Bread & Hotel Butter **(can be v, vg and gf)** 6.95
- Chargrilled Masala Chicken Skewers, Mint and Coriander Mayonnaise, Grilled Lime **(gf)** 7.95
- Braised Beef Croquettes, Red Onion Jam, and Crispy Shallots 8.95
- Warm Pork Pie served with Piccalilli 7.95
- Prawn Cocktail, Avocado Mousse, Shredded Lettuce served with Buttered Brown Bread **(can be gf)** 9.95
- Whitebait with Tartare Sauce and Lime 7.95
- Deep Fried Breaded Scampi with Garlic Mayonnaise and Lemon 7.95

MAINS

- Red Thai Marinated Cod Loin, Tempura Pak Choi, and Crispy Parmentier Potatoes 22
- Pan Fried Salmon Fillet, Celeriac Puree, Pan Fried Wild Mushrooms, Parsley White Wine Sauce,
served with Kaitatuya Roasted Green Seaweed 19.5
- Seabass Fillet, Artichoke Puree, Pea Medley, Beurre Blanc Sauce **(gf)** 19
- Royal Beer Battered Cod, Fat Chips, Minted Mushy Peas, Tartare Sauce, and Lemon 18
- Wild Mushroom Carbonara with Bacon and Parmesan 18
- Pan Fried Pork Chop, Parsnip Puree, Warm Apple and Kale Salad, Pork Jus and Crackling 20
- 10oz Smoked Ribeye Steak, Triple Cooked Chips, Roasted on the Vine Cherry Tomatoes,
Sautéed Paris Brown Mushrooms and Hotel Butter **(gf)** 29.5
- 10oz Beef Burger, Smoked Oakwood Cheddar Cheese, Crispy Back Bacon,
topped with a Fried Egg and Onion Rings, served with Chips and Salad 18.5
- Pan Fried Cornfed Chicken, Garlic Roasted Parmentier Potatoes,
Crispy Black Pudding, Roasted Root Vegetables and Chicken Jus 19.5
- Oven Baked Sweet Potato Roulade, Provençal Courgette Spaghetti **(v, vg, gf)** 18
- Sundried Tomato Pesto Gnocchi, Roasted Garlic Bread **(v, vg)** 16.5
- Vegan Wild Mushroom Carbonara with Vegan Parmesan **(v, vg)** 16.95



We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten, and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£) An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.

v= vegetarian ve= vegan gf = gluten free

SIDES

- Fat Chips (**gf, v, vg**) 4.5
Side Salad (**gf, v, vg**) 4.5
Rocket & Parmesan Salad (**gf**) 4.5
Grilled Halloumi (**gf, v**) 5.5
Roasted Root Vegetables (**gf, v, vg**) 4.5
Buttered Greens (**v, gf, can be vg**) 4.5
Garlic Mushrooms (**gf, v**) 4.5

SAUCES

- Mushroom (**gf, v**) 3
Peppercorn (**gf**) 3



CIABATTAS & WRAPS

All can be gluten free and served in either ciabatta bread or a wrap

- Coronation Chicken 8.5
Steak and Red Onion Jam 11.5
Baby Prawn Marie Rose Dressing & Baby Gem 8.5
Halloumi and Sweet Chilli (**v**) 8.5
Curried Chickpea and Rocket (**v, vg**) 7.5

ROYAL PLOUGHMAN'S

- Pork Pie, Ham Slices, selection of Cheese, Gherkin,
Bread & Butter, on the Vine Cherry Tomatoes & Piccalilli
FOR ONE - 17.5 FOR TWO - 28

DESSERTS

- Ice Cream or Sorbet 6.5
Seasonal Fruit Custard Tart 7
Toffee Apple Cheesecake (**gf**) 7
Warm Chocolate Caramel Fudge Cake (**v, vg**) 7
Cheeseboard served with a selection of Crackers, Celery, Apple, Spiced Plum Chutney & Butter
FOR ONE - 12 FOR TWO - 22

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