



Starters

	£
Warm Pulled Ham Pea Shoots – Peas - Bacon – Mustard & Caper Dressing	6.50
Smooth Chicken Liver Pate * Homemade Chutney - Toasted Flavoured Breads	6.50
Tempura Tender Stem Broccoli ✓ Celeriac Puree – Butternut Squash – Mustard Dressing	6.50
Soup of the Day * ✓ Warm Bread Roll	5.00
Garlic Marinated, Butterflied King Prawns * Garlic Bread – Salad	6.90
Seafood Chowder Crusty Granary Bread	6.50
Baked Honey Glazed Goats Cheese * ✓ Glazed Walnuts – Melba Toast – Dressed Celery Salad	6.50

Side Dishes

£2.50

Sautéed Mushrooms
Sweet Potato Fries

Side Salad
Chips

Onion Rings
Fresh Vegetables

Fried Egg or Pineapple 75p

Garlic Bread £2.50 Cheesy Garlic Bread £2.95 Warm Bread Roll 75p

Sauceboat £2:

Mushroom and White Wine, Pepper and Brandy or Blue Cheese and Port

FROM THE GRILL *

Grill items served with peas, salad garnish, and your choice of chips, sweet potato fries, twisty fries, new potatoes or jacket potato

	£
Rib Eye Steak (8oz)	15
Sirloin Steak (10oz)	17
Rump Steak (8, 12 or 16oz)	19 (16oz) 16 (12oz) 12 (8oz)
Fillet Steak (8oz) (cooked Blue to Medium only)	19
Gammon Steak (10oz)	11



Specials

	£
14 Hour Slow Roast Belly Pork Black Pudding - Apple Compote - Bubble & Squeak - Cider Gravy	15
Pan Fried Venison Haunch * Tenderstem Broccoli - Champ Mash - Baby Carrots	16
Marinated Lamb Rump* Mashed Potatoes - Chantenay Carrots - Rosemary Infused Jus - Crispy Kale	16
Jail Ale Battered Cod Fillet Garden Peas - Twice Cooked Chips - Tartar Sauce	12
Pan Fried Bream * Sautéed Wild Mushrooms - Caper Dressing - Crushed New Potatoes	14
Pan Roasted Chicken Breast* Cabbage and Smokey Bacon Fricassée - Gratin Potatoes	14
Fennel and Butternut Squash Arancinis ✓ Sautéed Chestnut Mushrooms - Cauliflower Purée	14

Please note all our red meat is served pink unless otherwise requested

Priority will always be given to booked tables

Please note that we can do only one bill per table.
Chair Cushions Available - please ask a member of staff

Guests staying in the hotel are welcome to charge their meal to their room,
but please ensure you check and sign your bill before retiring upstairs.

Desserts

	£
Chocolate Brownie * ✓ Chocolate Ganache - Vanilla Ice Cream	6
Strawberry Crème Brûlée ✓ Meringue Crumb – Blackcurrant Sorbet	6
Bread and Butter Pudding ✓ Honeycomb Ice Cream	6
Sticky Toffee Pudding * ✓ Toffee Sauce - Ginger Ice Cream	6
Pavlova ✓ Mixed Berries – Raspberry Coulis - Chantilly Cream	6
Warm Thyme Roasted Plums Walnut Crumb – Clotted Cream	6
Yarde Farm Ice Cream (3 scoops of your choice) * Vanilla, Honeycomb, Chunky Chocolate, , Chunky Ginger, Strawberry	6
Sorbet (2 scoops of your choice) * Raspberry, Apple, Mango, Blackcurrant or Blood Orange	6
Assorted Cheese Board with Biscuits Please see Cheese Menu	7.50



Allergy Advice

We regularly use eggs, milk, seafood (fish, crustaceans, molluscs), nuts, seeds, cereals containing gluten, soya, celery, mustard, lupin and ingredients preserved with sulphur dioxide (e.g. dried fruit) when preparing our menu each day.

If you suffer from a food allergy or intolerance, please let us know whenever you place an order. Occasionally, ingredients can be substituted or changed to suit allergy sufferers. Advance notice of any special dietary needs would be appreciated.

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers.

As our menu changes daily, it is important to ask a member of staff for ingredient information on each visit.

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