

For the table

HOUSE MARINATED GORDEL OLIVES (V) £4.50

HOMEMADE GARLIC & ROSEMARY FOCACCIA, BEER BRAISED ONION BUTTER (V) £4.50

Starters

PRAWN CHOUX BUN

HOMEMADE CHOUX BUN FILLED WITH PRAWNS IN A SEAFOOD SAUCE £9

GRILLED GOATS CHEESE

GOATS CHEESE ON A BED OF BEETROOT, WALNUT KETCHUP, SALAD (V) £8

RUNNY SCOTCH DUCK EGG

HOMEMADE SCOTCH DUCK EGG WITH STOUR VALLEY SAUSAGEMEAT & SALAD £8

PULLED SHIN OF BEEF

SLOW COOKED SHIN OF BEEF ON BEEF FAT TOAST WITH BONE MARROW SAUCE & HORSERADISH AOILI £9.50

CHICKEN CEASER SALAD

CHICKEN WITH A HOMEMADE CEASAR DRESSING & CROUTONS £9.50

Mains

HOMEMADE PIE OF THE DAY

SHORTCRUST PASTRY PIE WITH BUTTER MASH, GREENS, GRAVY £17

HAKE SUPREME

SMOKED MASH, SPINACH, CHERRY TOMATO, LEMON HERB & CAPER DRESSING £21

LOIN OF BEEF

GLAZED NEW POTATOES, GREENS, CARROTS, GREENS, PORT & MADEIRA JUS £27

BEER BATTERED COD

CHIPS, PEAS, TARTARE SAUCE £16

SPINACH & RICOTTA TORTELLINI

HOMEMADE TORTELLINI WITH A TOMATO, HERB, CAPER & LEMON RAPSEED OIL DRESSING (V) £15