



Starters

Toasted Pitta Bread with Homemade Hummus and Olives £5

Bread Board with Coriander Pesto, Hummus and Balsamic Dipping Oil £7.5

Soup of the Day with Parmesan Crouton £5 GF

Classic Smoked Salmon, Shallot and Chive Cream with Buttered Bloomer £8 Main Course £16 GF

Whipped Goats Cheese, Beetroot and Blushed Tomato £7.5 GF

Blanched Bait with Saffron Aioli £7.5 GF

Prosciutto, Galia Melon, Raspberry Vinaigrette £7.5

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Mains

Butcombe Beer Battered Fish and Chunky Chips, Minted Mushy Peas or Garden Peas, Tartar Sauce £15.5 GFA

Scampi and Chunky Chips, Minted Mushy Peas or Garden Peas, Tartar Sauce £15.5

Pulled Ham Hock, Parsley Sauce, Brace of Fried Eggs, Chunky Chips, Tomato Chutney £15.5 GF

Cajun Chicken Burger, Smoked Applewood Cheddar, Bacon Jam, Chunky Chips and Ruby Coleslaw £15.5 GFA

Braised Ox Cheek, Wholegrain Mustard Mash, Wilted Greens and a Red Wine Jus £17.5

Smoked Haddock, Bubble and Squeak with Poached Hens Egg £16.5 GF

Wild Mushroom and Pea Risotto, Truffle Oil and Parmesan Crisp £17.5 GF

Pan fried 10oz Ribeye, Chunky Chips, Slow Roasted Tomato and Field Mushroom £21 GF

Pan Fried 10oz Sirloin Steak, Chunky Chips, Slow Roasted Tomato and Field Mushroom £19.5 GF

Add a Sauce- Peppercorn, Diane or Blue Cheese Sauce £3

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Sides All £4

Onion Rings, Mixed Leaf Salad, Chunky Chips, Seasonal Vegetables

Gluten Free options available

(Please inform your server of any dietary requirements)