

# ALL DAY DINING

## STARTERS

|  |      |
|--|------|
| Soup of the day, homemade bread roll (V)   | 6.50 |
| Thai crab fish cake, chicory, mango salsa, herb oil <i>352kcal</i>                     | 8.50 |
| Beetroot gin cured salmon gravadlax, beetroot pickled cucumber (GF) <i>353kcal</i>     | 8.00 |
| Ham hock and leek terrine, piccalilli, sourdough croute (GF*, N) <i>205kcal</i>        | 8.50 |
| Wild mushroom and artichoke salad, toasted hazelnut vinaigrette (VE, N) <i>562kcal</i> | 9.50 |

## CLASSICS

|   |       |
|---|-------|
| Caesar salad: baby gem, garlic croutons, parmesan, pancetta, soft boiled hen's egg, anchovies (GF*) |       |
| Regular <i>409kcal</i>  | 10.50 |
| Small <i>295kcal</i>  | 7.50  |
| Add grilled chicken breast  |       |
| Regular <i>726kcal</i>  | 15.50 |
| Small <i>501kcal</i>  | 10.50 |
| Add chalk stream trout  |       |
| Regular <i>552kcal</i>  | 15.50 |
| Small <i>386kcal</i>  | 10.50 |
| Beer battered haddock and chips, peas, tartare sauce, lemon   |       |
| Regular <i>1111kcal</i>   | 16.50 |
| Small <i>1053kcal</i>   | 12.50 |
| Cumberland sausage and mash, onion gravy  |       |
| Regular <i>1070kcal</i>   | 13.50 |
| Small <i>926kcal</i>  | 11.50 |
| Calves liver, bacon, mashed potato, kale, baby onion gravy  |       |
| Regular <i>844kcal</i>  | 16.95 |
| Small <i>642kcal</i>  | 13.50 |

## WE ALSO SERVE

Sunday lunch and afternoon tea.  
Please ask a member of our team for details.

## MAINS

|   |       |
|---|-------|
| 8oz sirloin steak, triple cooked chips, mushroom, vine cherry tomato (GF) <i>784kcal</i>                        | 26.00 |
| Add peppercorn sauce, blue cheese or bearnaise sauce  | 2.00  |
| Teriyaki glazed chalk stream trout, coconut rice, bok choy, pineapple and pomegranate salsa (GF) <i>622kcal</i> | 18.50 |
| Cider braised pork belly, potato gratin, savoy cabbage, wholegrain mustard jus (GF) <i>1585kcal</i>             | 19.95 |
| Pan roasted cod loin, piperade soft gruyere crust, chive butter sauce (GF*) <i>936kcal</i>                      | 22.95 |
| Braised blade beef, celeriac potato puree, griddled carrots, chasseur sauce (GF) <i>569kcal</i>                 | 18.50 |
| Ratatouille stuffed courgette, herb crust, garlic infused fondant potato (GF*, VE) <i>626kcal</i>               | 15.50 |

## SIDES

|  |      |
|--|------|
| House salad, French dressing (V) <i>61kcal</i> | 4.50 |
| Seasonal vegetables (GF, V)                    | 4.50 |
| Triple cooked chips (GF, VE) <i>257kcal</i>    | 4.50 |
| Bistro fries (GF, VE) <i>254kcal</i>           | 4.50 |

## DESSERTS

|   |       |
|---|-------|
| Apple & blackberry crumble and custard (V) <i>385kcal</i>                                     | 7.50  |
| Clementine tart, raspberry sorbet (V) <i>337kcal</i>  | 8.00  |
| Dark chocolate fondant, pistachio crumb, pistachio ice cream (GF, VE*, N) <i>942kcal</i>      | 8.50  |
| Cheeseboard – cheddar, blue cheese, brie, plum chutney, grapes, crackers (GF*) <i>632kcal</i> | 11.95 |
| Selection of ice cream and sorbets (GF, V, VE*, N)  |       |
| 1 scoop   | 2.00  |
| 2 scoops  | 4.00  |
| 3 scoops  | 6.00  |