

Starters

Homemade soup of the day

served with a fresh bread bun 5.25

Fan of honeydew melon

with mixed berries and a drizzle of Midori melon liqueur 5.25

Deep-fried brie

in our own crumb, served with plum and apple chutney 7.95

Grilled French goat's cheese

on mixed leaves with our pear, walnut and local honey dressing 8.95

Homemade duck liver & Cointreau pâté

with mixed fruit chutney and toasted brioche 7.95

Deep-fried tiger prawns

in our own crispy batter, with sweet chilli dip and salad garnish 10.95

Norwegian prawn cocktail

with classic Marie Rose sauce and wholemeal bread & butter 8.95

Grilled New Zealand green-lipped mussel Thermidor

cream, brandy, mushroom and onion sauce, melted cheese, wholemeal bread & butter 10.95

Deep-fried goujons of haddock

in our own crispy batter, with tartare sauce and salad garnish 8.95

Duo of scallops and tiger prawns

pan-fried in garlic butter, with wholemeal bread & butter 12.95

Mains

All mains are served with a selection of seasonal fresh vegetables and potatoes served separately. Extra portions are available on request.

Fish

Hand-battered deluxe jumbo scampi
in our own crispy batter 19.95

Deep-fried fillet of haddock
in our own crispy batter 16.95

Poached fillet of Scottish salmon
in our prawn & brandy sauce 18.95

Poached fillet of haddock stuffed with Norwegian prawns
in our prawn & brandy sauce 18.95

Smoked poached haddock
with sauce of your choice 18.95

Fisherman's seafood platter
Norwegian prawns, Scottish smoked salmon, tiger prawns, mussels, & smoked mackerel,
with Marie Rose sauce and wholemeal bread & butter 19.95

Norwegian prawn fruity salad
with classic Marie Rose sauce and wholemeal bread and butter 18.95

Meats

Homemade steak pie

topped with a shortcrust pastry 16.95

Homemade meat lasagne

topped with grilled cheddar cheese, served with cheesy garlic bread 16.95

Slowly roasted lamb shank

with Yorkshire pudding and minted gravy 19.95

Pan-fried breast of chicken

with your choice of our homemade sauces 16.95

Chicken Hunter's Style (bacon, BBQ sauce, melted cheese) 18.95

Medallions of locally sourced venison and black pudding stack

in our Stilton sauce 21.95

Two pan-fried breasts of locally sourced wild duck

with our fresh orange and Cointreau sauce 21.95

Two pan-fried breasts of locally sourced pheasant

with your choice of our homemade sauces 19.95

Steaks

8 oz fillet 30.95

10 oz sirloin 24.95

Large T-Bone (as available) 31.95

All steaks are served with a garni (hand-battered onion rings, pan-fried mushrooms, & grilled tomatoes), or, your choice of our homemade sauces. Garni and sauce +4.50

Homemade sauces

Stilton

Peppercorn

Red wine, mushroom and onion

Diane (cream, brandy, mushroom and onion)

Fresh orange and Cointreau

Norwegian prawn and brandy

Hollandaise

Sides

Fruity side salad 3.95

Two Yorkshire puddings 2.00

Four cheesy garlic breads 3.95

Any of our homemade sauces 3.95

Hand-battered onion rings 4.30

Four bread buns & butter 3.25

Portion of chips 4.50

Vegetarian & Vegan

Homemade vegetarian lasagne

topped with grilled cheddar cheese and cheesy garlic bread 16.95

Grilled French goat's cheese salad

with mixed berries and our pear, walnut and local honey dressing 16.95

Free-range omelette of your choice

served with seasonal vegetables and potatoes, or a fruity side salad 14.95

Homemade vegan nut roast

with vegan gravy, or your choice of our homemade sauces. Yorkshire pudding optional 16.95

Vegan chilli non carne

served with rice and poppadoms 16.95

Vegan Thai coconut Penang curry

served with rice, mango chutney and poppadoms 16.95

Gluten-free

We do not have a separate gluten-free menu: many of our dishes, including those with batters and sauces, can be made gluten-free.

Please ask your server for more details.

Children's menu

Sausages

5.95

Chicken nuggets

5.95

Fish fingers

5.95

Fish and chips

6.95

Homemade steak pie

6.95

Homemade meat lasagne

6.95

Homemade vegetable lasagne

6.95

Roast of the day with Yorkshire pudding (as available)

6.95

All children's meals are served with chips and
peas or baked beans.

Desserts

Choice of dessert from our famous sweet trolley 6.25

Homemade hot dessert (as available) 6.25

Ices or fruit sorbet 5.50

English and Continental cheese & biscuits
served with fruit chutney 8.95

Hot beverages

(Decaffeinated available)

Cafetière of fresh ground Dutch coffee 4.50

Latte, Cappuccino, Espresso, Hot Chocolate, Mocha 4.50

Selection of Teas (fruit, peppermint, Earl Grey, green tea) 4.50

Liqueur coffees 7.50

A selection of liqueurs is available from our bar, including:

Bailey's Irish Whiskey Tia Maria Dark Rum

Malibu Amaretto Cointreau Vodka Drambuie

and many more ...