

# Autumn/Winter Menu

## STARTERS

Soup of the day £7.50

Cheese tartlet, Sharpham rustic and sun-blushed tomato tartlet £7.95

Chicken liver parfait, red onion marmalade, crostini £8.95

Oak smoked wild mushroom arancini  
Garlic aioli & parmesan tuille £8.95

Apple & chestnut scotch egg  
Soft boiled scotch egg served with celeriac remoulade £9.95

Home cured salmon gravadlax  
Port cooked beetroot horseradish Chantilly and. Sourdough crisp £10.95

## MAINS

### From the sea

Gf Tempura battered fish of the day, chunky chips, crushed peas & tartare sauce £17.95

#### Fish pie

Medley of fish, white creamy sauce, topped with cheddar mash, king prawn, seasonal vegetables £15.95

### From the earth

#### Grilled Halloumi salad

Mixed leaves, soft boiled egg, quinoa, walnut, pumpkin seed & sweet red pepper dressing £16.95

Wild mushroom tagliatelle  
Garlic Bread £16.95

### From the land

Cajun Chicken fillet burger, buttermilk marinade, rocket & aioli, salad, coleslaw, skin on fries £15.95

Chicken Kiev, mash, tender stem broccoli, mushroom sauce £17.95

6oz steak burger, caramelised ale onions, smoked cheddar, beetroot ketchup, skin on fries, salad, coleslaw £16.95

'Moving mountain' veggie burger, skin on fries, salad, coleslaw £16.95







## Pub classics

### Turkey ham & leek pie

Tender chunks of meat in a creamy white wine sauce homemade shortcrust pastry, creamy mashed potato, gravy and vegetables  
£17.95

### Steak & Ale pie

homemade shortcrust pastry, served with skin-on fries, garden peas & gravy  
£18.95

### Beef Lasagne

Mixed seasonal salad & garlic bread  
£15.95

### Chicken Caesar salad

Poached chicken breast, baby gem lettuce, garlic croutons, parmesan Caesar dressing  
£16.95

### Grilled Gammon Steak

10oz gammon, 2 free range eggs, chunky chips & garden peas  
£15.95

## Steaks

### Hand cut 28-day mature sirloin steak

tomato, flat field mushroom, chunky chips, peas and your choice of steak butter  
8oz £26 - 10oz £29 - 12oz £32

### 28-day dry aged 8oz fillet

tomato, flat field mushroom, chunky chips, peas and your choice of steak butter £32.00

### 28-day dry aged chateaubriand to share

500g fillet cooked to your liking, parmesan truffle fries, chilli fried tender stem, beef tomatoes, onion rings £60.00

### selection of steak butters

Steak butters- cowboy butter/chefs fresh zesty spiced butter, confit garlic and herb, peppercorn

