

To Share

*Bread & Olives, oil & balsamic £13 (GFO, VE)
Rosemary, confit garlic & honey glazed baked
camembert, chutney & warm toasted bread £15
(GFO, V)*



Starters

Wild mushroom tacos, sweetcorn salsa, avocado & fresh lime £10 (V)
Pulled chicken flatbread, courgette puree, onions, peppers & green chilli £9 (GFO)
Fresh Cornish mussels, spiced coconut broth & crusty bread £10 (GFO)
Beef ragu arancini, tomato sauce & micro basil £11
Asparagus, crispy Parma ham, sundried tomato & mozzarella salad with a pesto dressing £9 (VO,GF)

Mains

Pan roasted lamb chops, crushed minted peas, carrot puree, confit potatoes & a red wine jus £22 (GF)
Pan seared gin cured trout, spring pea sauce, baby potatoes, sauteed wild mushrooms & truffle oil
£22 (GF)
Wild mushroom stroganoff, long grain rice & salad £16 (V,GF)
Chicken supreme, smoked bacon & leek risotto, roasted vine tomatoes, basil & a parmesan crisp £18
(GF)
Wild garlic, spinach & truffle macaroni cheese, pesto crumb & rocket salad £17 (V,GFO)
Gary's Pie Of The Week, peas, chunky chips & gravy £15
Classic ale battered haddock & chunky chips, homemade tartare sauce &
mushy peas £16

Burgers

The Classic- beef patty, mayo, lettuce, tomato, onion, American cheese & gherkin £16
The 'fun guy' Burger- beef patty, sauteed wild mushrooms, blue cheese, truffle mayo, rocket & crispy
onions
Both Served In a Brioche Bun With Fries £16

Desserts

Affogato - 2 scoops vanilla bean ice cream, shot of espresso, liquor of choice & biscuits £11 (GFO)
Triple chocolate brownie, hot fudge sauce & vanilla ice cream £8
White chocolate & mango cheesecake, coconut ice cream £8
Apple crumble & custard £8
Red berry eton mess £8 (GF)

Sides

*Seasonal veg £4
House salad £3.50
Chips £4
Cheesy chips £5*

*New Potatoes £3.50
Garlic sourdough £4
Cheesy garlic sourdough £5*