

A la Carte

Served Monday - Saturday 12:00 - 14:00 & 17:30 - 21:00

Sunday (Including Roast Dinners) 12:00—18:00

The County Bread Board - Local artisan bread, butter, hummus and balsamic glaze £4.00

Starters

Soup of the Day - Served with local artisan bread (GF) £5.00

Heritage tomatoes, basil pesto, buffalo mozzarella, rocket and toasted pine nuts £6.50

Sautéed king prawns in garlic butter on seasonal greens £9.00

Chicken liver pate wrapped in bacon, homemade plum chutney and toasted sour dough £7.00

Warm blue cheese and red onion tart with balsamic dressed salad £6.50

Mains

Moroccan spiced lamb shank, chick pea and apricot tagine served with lemon cous cous £18.00

Pork fillet wrapped in parma ham, goats cheese and sun blushed tomato tortellini, passata sauce and parmesan shavings £16.50

Vegetable Balti, pilau rice and home made onion bhajis £14.50

Grilled fillets of sea bass, truffle infused mash potato, cray fish brown butter sauce and asparagus spears £17.00

Pan fried halibut supreme, spinach and smoked bacon potato cake, pea veloute and tempura samphire £21.00

28 Day matured 8oz fillet steak, field mushrooms, water cress, cherry vine tomatoes, peppercorn sauce and triple cooked chips (GF) £28.00

Homemade steak and ale pie, in a shortcrust pastry, triple cooked chips, gravy and a choice of mushy or garden peas £14.50

Homemade Cheese, Potato and red onion pie in a shortcrust pastry, triple cooked chips, gravy and a choice of mushy or garden peas £14.50

Beer battered cod fillet with triple cooked chips and a choice of mushy or garden peas £14.50

Extra Side Orders

Seasonal vegetables £3.50 | Buttered new potatoes £2.50 | Creamed mash potato £2.50

Triple cooked chips £2.50 | House salad £2.50 | Garden or mushy peas £1.50 | Onion rings £2

Peppercorn sauce £3 | Chinese Curry Sauce £1.50

Please inform your waiter of any food allergies you have when placing your order, as not all ingredients can be listed. Prices inclusive of 5% VAT. Menu subject to change

V - Suitable for Vegetarians

GF - Gluten free alternative available

PLEASE REMEMBER TO WEAR A FACE COVERING WHEN MOVING AROUND THE RESTAURANT

Desserts

Black forest sundae (Chocolate flake ice cream, chocolate sponge pieces, black cherries in kirsch, whipped cream, chopped nuts and chocolate sauce)	£7.00
Lemon posset tart with a ginger biscuit base, raspberry compote and lime meringue	£7.50
Pimms, lemonade and strawberry jelly, fresh berries and sweet orange scented cream	£7.00
Homemade spotted dick, with a mini toffee apple and dairy custard	£7.00
Selection of cheeses, savoury biscuits, homemade fruit cake and chutney (GF)	£10.00

Port

50ml Quady winery starboard batch 88 -California port style wine £3
Barros Port - £4

Dessert wines

Elysium black muscat – quady winery, California 100ml £6
Elysium orange muscat – quady winery, California, 100ml £6

Beckleberry's' handmade ice cream with Rossini wafers £2.50 per scoop

Create your own with a choice of:

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| - Salted Caramel | - Vanilla | - Chocolate |
| - Strawberry | - Raspberry Sorbet | - Liquorice with Blackcurrant |

Ice cream toppers £2 per shot (20ml)

Shot of espresso (£1.75), Tia Maria (Coffee liqueur), Disaronno or Baileys Irish cream liqueur

Coffees

Espresso £1.75 | Double Espresso £2.50 | Cappuccino £2.50 | Latte £2.50 | Americano £2
Flat white £2.60 | Hot chocolate topped with whipped cream £3 | Decaffeinated coffee £2
Pot of tea £2.50 | Pot of decaffeinated tea £2.50