

### **Starters**

Prawns pil pil, warm bread 7 gf  
Creamy chesnut mushrooms on toast 8 gf v  
pork belly bites, slaw 10  
Balsamic port and pistachio baked brie, warm ciabatta 9 gf v

### **Roast dinners (gf)**

Yorkshire pudding, roast potatoes, vegetables & pork stuffing  
Topside of beef 18/10  
chicken supreme 18/10  
Mushroom, brie & cranberry wellington 17/10

### **Top up your roast**

Cauliflower cheese 3, Pigs in blanket 3

### **Black lab pubs ploughman's**

Piccalilli, sausage roll, pork pie, tomato chutney, ham, cheese, crusty bread and apple and pickle onions 18

### **Mains**

Fish and chips, tartare, lemon and garden peas 18/10 gf  
Hunters chicken, coleslaw, salad and chips 17/10 gf  
Crispy beef salad, sweet chilli sauce and roasted cashews 19/10 gf  
Lemon and herb chicken, avocado and Pico salad 18/10 gf  
Baked salmon on spring vegetables, new potatoes, limoncello sauce 19 gf  
Sirloin steak salad, balsamic glaze 21

### **Burgers ~ with fries, coleslaw and onion rings**

Beef, cheese and bacon with burger sauce 18  
Saganaki halloumi burger, honey and poppy seeds 18 v

### **Children ~ peas or beans, chips or fries 8**

Fish goujons or chicken nuggets  
Spaghetti Bolognese and garlic bread

### **Sides**

Onion rings 4 Chips 4 Fries 4 Sweet potato fries 5

### **Desserts 7**

Vanilla cheesecake ~ Biscoff, ice cream  
Sundae of the day ~ see server  
S'mores board ~ hazelnut chocolate, marshmallows and biscuits  
Treacle tart ~ ice cream v  
Affogato ~ hazelnut or amaretto liquor gf  
Ice cream ~ please see server for flavours

Please let us know of any allergies or intolerances V=vegetarian GF=gluten free