Menu

TO START

Pork belly bites, pickled slaw gf £8

White onion & thyme soup, crusty bread gf, v £7

Creamy white wine & wild mushroom stack on toast gf, v £7

Black pudding, bacon & fried egg £8

Garlic & chilli prawns, ciabatta gf £8

MAIN EVENT

Bacon chop, bubble and squeak & fried egg & mustard sauce gf £18

Liver & bacon, colcannon **gf 18**

Lamb stew & dumplings £19

Cottage pie with root vegetable mash, side of cabbage & bacon gf £18

Roasted vegetable & tomato risotto ~ add chicken £2 gf, v £17

Jungle curry, shrimp crackers & rice gf, v £19

Fish & chips, tartare & minted pea puree **gf**, **v** £18

Halloumi, flat mushroom & pepper burger, fries, slaw & onion rings gf, v £17

Scampi & chips, tartare & minted pea puree £17

Sausage & mash, caramelised red onion gravy, crispy kale v £18

Wild mushroom tagliatelle ~ add chicken £2 **gf v £17**

Mixed grill ~ steak, gammon, chicken, sausage, chips, tomato and egg gf £24

Black lab burger, Monterey jack, caramelised onion, fries, slaw, onion rings gf £17

Hunters chicken, salad, slaw, chips gf £17

Pick your own steak ~ sirloin, ribeye or fillet. Cooked to your liking gf £26, £28, £30

(onion rings, roasted tomato, flat mushroom, rocket, chips) wild mushroom & white wine or cracked black pepper or garlic butter £2

TO FINISH

(served with ice cream, cream or custard)

Whiskey & marmalade bread & butter pudding £8

Apple and blackberry crumble gf £8

Spotted dick £8

Winterberry cheesecake, mulled wine ice cream gf £8

Chocolate fondant **gf £8**

Affogato, vanilla ice cream with a choice of amaretto or hazelnut gf £6

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