

Starters

White Lion chicken liver and mushroom pate with wholemeal toast and homemade mango chutney

Deep fried whitebait with brown bread and tartare sauce

Breaded mushrooms with garlic mayonnaise

Lightly spiced crab cake with sweet chilli sauce

Spicy chicken goujons with mango chutney

Prawn cocktail

Cream of parsnip soup

Main Courses

Prime British sirloin steak with grilled tomato and onion rings. Serve plain or with pepper sauce or garlic butter

Fillet steak medallions with roasted onions and mushrooms and pepper sauce.

Hand cut gammon steak with fresh pineapple or fried egg.

Lime and ginger chicken goujons with chilli sauce and mango chutney

Homemade steak and ale pie

Fresh cod fillet fried in our own batter with homemade tartare sauce

Fresh cod fillet roasted with sea salt and cracked pepper and served with a lemon, caper and parsley butter

Breaded whole tail scampi with homemade tartare sauce

Pan fried fillet of sea bass with a lime, chilli and ginger butter

Cajun roasted salmon steaks

Summer vegetable Wellington

Specials

Local partridge breasts wrapped in smoked bacon on a cheese and onion mash with a port and redcurrant gravy

Local pheasant breasts cooked in cider with a cider gravy and onion jelly

Roast chicken breast with a creamy stilton and mushroom sauce

Prime dry-aged scotch rib-eye steak

Fillet of monkfish with a lemon and parsley sauce

Side Orders

Breaded onion rings

Crusty baked baguette and butter

Garlic baguette

Please note - Many of our dishes are made with seasonal and local ingredients which means the menu may vary depending on availability.

Sweets

Homemade Baileys and white chocolate cheesecake

Homemade sticky toffee pudding

Homemade whiskey and marmalade bread and butter
pudding

Homemade treacle and coconut tart

Homemade cherry Bakewell tart

Vanilla ice-cream with raspberry coulis

Cheese and biscuits