

Menu

Starters

Devilled Wild Mushrooms on Toast; Poached Egg 8.00 (gfa)
Garlic & Chilli King Prawns with Crusty Bread 8.50 (gfa)
Doughballs with Garlic Butter (v) 6.00
Chicken Liver Pate; Onion Chutney; Crusty Bread 8.50
Breaded Whitebait; Tartare Sauce 8.00
Crispy Calamari Rings with Aioli 8.00
Camembert Sharer; Onion Chutney; Focaccia 15.00

Mains

Parmesan & Rosemary Chicken Schnitzel served with Fries, Green Beans & Parmesan Sauce 19.50 Wild Mushroom Tagliatelle; Parmesan & Truffle Oil 16.95

Beer Battered Haddock, Hand Cuts, Mushy Peas or Garden Peas, Tartar Sauce & Lemon (gfa) 17.95 Whole Rack of BBQ Ribs served with Fries and Coleslaw (gfa) 20.00

Smoked Haddock Kedgeree; Prawns; Peas; Mango & Curried Rice; Poached Egg 17.95 Cajun Chicken Burger with Cajun Mayonnaise, Fries, Coleslaw and Onion Rings 16.95 Fish Of the Day £MVP

80z Sirloin Steak with Triple Cooked Chips, Tomato, Mushrooms and Peppercorn Sauce (gfa) 28.95 Beef and Venison Lion Burger; Bacon, Cheese & Relish served with Fries, Onion Rings & Coleslaw (gfa) 17.95

Pan Fried Duck Breast; Confit Duck-fat New Potatoes; Savoy Cabbage; Tender stem Broccoli; Pear Puree 21.95

Garlic & Chilli Prawn Tagliatelle; Samphire 17.95 Char-Grilled Chicken Ceasar Salad; Anchovies; Croutons; Parmesan; Ceasar Dressing 16.95

Pizzas

Margarita; Tomato, Mozzarella, Oregano (v)10.95 The Vegetarian; Tomato, Mozzarella, Mushroom, Peppers, Onion, Artichoke, Oregano (v) 12.95 Double Pepperoni; Tomato, Mozzarella, Double Pepperoni, Oregano 12.95

Our Selection of Homemade Desserts

Lemon Tart; Blackcurrant Sorbet 8.00 Chocolate Brownie with Salted Caramel Ice Cream (v) 8.00 Cinnamon Doughballs with Chocolate dip (v) 7.00 Vanilla Cheesecake; Biscoff Ice-cream 8.00 Sticky Toffee Pudding with Vanilla Ice Cream & Butterscotch Sauce (v) 8.00 Eaton Mess; Strawberries; Berry Coulis 8.00

Ice Cream & Sorbet

1 scoop 2.50 2 scoops 4.50 3 scoops 6.50

(Truly Chocolate, Salted Caramel, Strawberries & Cream, Very Vanilla, Mango, or Lemon)