



## WHILST YOU DECIDE...

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	Marinated mixed oliv	es.	£ 3.5	
	Homemade bread.		£ 3.5	
	Antipasti platter		£ 14	
APPETISERS AND SALADS				
Chefs soup, homemade bread.		£ 7		
Garlic, cumin, butter prawns, homemade bread.		£8		
Whitebait, mustard anchovy aioli.		£ 7.5		
Pulled pork, Bao Bun, apple slaw.		£8		
Honey baked Camembert, roasted garlic, chutney, homemade toasted bread.		£ 10		
Chicken Caesar salad.		£ 8.5/£ 15		
Greek salad.		£ 8/£ 14		
SIDES AND SHARERS				
Green leaf salad.	£ 4	Gre	een Vegetable bowl.	£ 4
Garlic bread ADD MOZZARELLA +£1.	£ 4	Pot	rato bowl - New/sauteed/Mash.	£ 4
MAIN3				
Beef Bourguignon, roasted carrot, horseradish mash.			£ 18.5	
Chicken breast, cheese, mustard, bacon, leeks and herby crushed new potatoes.			£ 18.5	
Chargrilled Sirloin steak, bacon & cheese potato cake, oven roasted tomato, field mushroom, parmesan rocket salad. ADD PEPPERCORN OR STILLTON SAUCE +£2			£ 26	
Mariners Pie, creamy white wine & dill sauce, cheesy mashed potato.			£ 18.5	
Today's catch please ask. £ Mark				et Price
3 bean & roasted pepper chilli, spicy rice, sour cream. ADD CHICKEN +£3				£ 15
'Scarecrow pie' lentil, carrot, chestnut mushroom, leek & tomato pie. Sweet potato & cauliflower mash, green leaf salad / garlic bread.				£15
King prawn, tomato, chorizo linguine pasta. (Available as gluten free please ask)				£ 16.5
Pea, pesto, basil & spinach lasagne.				£ 15
Pasta dishes served with a choice of homemade bread or a green leaf salad bowl. (Or have both for £				for £2)
AFTERS				
Chefs crumble, custard / cream / ice cream.				£8
Sticky toffee pudding, toffee sauce, vanilla ice cream.				£8
Cheesecake, white chocolate, pistachios, raspberry.				£8
Lemon posset, shortbread, raspberry.				£8
Ice cream / Sorbet selection.				£ 6
Cheddar, Red Leicester, Stilton, Cam ADD TAYLORS VINTAGE PORT +£4	embert, chefs chutney &	IOW	artisan biscuits.	£ 10

