

DAILY SPECIALS *Mon- Sat = 13.00, Sun= 15.00*

MONDAY *Lamb Hot Pot* **TUESDAY** *Salt Beef & Pickled Red Cabbage*
WEDNESDAY *Mince & Dumplings* **THURSDAY** *Corned Beef Hash & Fried Egg*
FRIDAY *Fish Goujons, New Potatoes & Peas* **SATURDAY** *Gammon, Egg & Chips*
SUNDAY *Roast Dry Aged Sirloin of Beef with all the trimmings*

SNACKS

RUNNY SCOTCH EGG 4
OYSTERS *with a classic vinaigrette & tabasco. 2.5 each*
1/2 PINT OF FRIED WHITE BAIT *with aioli. 3*
OLD SCHOOL SCAMPI *with marie rose dip. 3.5*
CHEESE ON TOAST *with Lea & Perrins. 3*
SPICED MIXED NUTS. 2.5

STARTERS

GIN CURED SALMON GRAVADLAX *with fresh horseradish, pickled beetroot, chive cream cheese & bread crisps. 8*
MUSSEL & ALE CHOWDER *with warm house bread. 7*
BLACK PUDDING CROQUETTES *with fried hens egg & crispy shallots. 6.5*
SOUP OF THE DAY *with garlic & thyme croutons. 6*
HAM HOCK & TROTTER TERRINE *with scruffy chutney & bread and butter. 7*
WELSH RAREBIT *with a watercress & shallot salad. 6.5*
PICKLED BEETROOT & GOATS CHEESE SALAD *with a balsamic dressing. 6*

MAINS

HAND MADE SAUSAGE & MASH *with mash and rich onion gravy. 15*
BEER BATTERED FISH & CHIPS *with scruffy peas & tartar sauce. 14*
HOMEMADE GARLIC BUTTER CHICKEN KIEV *with triple cooked chips & scruffy slaw. 14*
PIE OF THE WEEK *with butter mash & seasonal greens. 13.5*
NORTH SEA FISH PIE *topped with creamy mash & parsley breadcrumbs. 14*
BRAISED HAM SHANK *with steamed new potatoes, house piccalilli & ham stock gravy. 13*
1/2 ROAST CHICKEN *marinated in lemon & thyme with warm potato salad & light gravy. 16*
SCRUFFY BURGER *with house pickles, smoked cheese, scruffy slaw & triple cooked chips. 13*
6 HOUR CONFIT DUCK LEG *with duck fat roast potatoes, orange glazed carrots & a port jus. 16*
LAMB MADRAS *medium spiced curry with rice and homemade naan bread. 14*

STEAK

IN HOUSE DRY AGED SIRLOIN STEAK *see it hanging in our meat curing fridge 8oz. 24 | 12oz. 26*
served with bone marrow & red wine reduction, triple cooked beef dripping chips and house salad
SAUCES; peppercorn, cafe du paris butter or blue cheese. 2

SANDWICHES

(Served 12-2:30pm)
STEAK & ONION *served in a ciabatta with house garden salad. 9*
SALT BEEF RUEBEN *with swiss cheese & sauerkraut served with house garden salad. 8.50*

SALADS

ASIAN CRISPY DUCK SALAD *with pomegranate, watermelon, coriander & mint. 9*
SMOKED CHICKEN CAESAR SALAD *with anchovies, duck fat croutons & a coddled egg. 8.50*
CHARRED & PICKLED COURGETTE & FETA SALAD *with toasted pine nuts & mint. 8*
SLOW ROAST TOMATO, PEPPERS & BABY LEAF SPINACH *with chilli breadcrumbs & balsamic. 8.5*

SIDES

TRIPLE COOKED BEEF DRIPPING CHIPS 3.5
SKIN ON FRIES 3
DUCK FAT ROAST POTATOES 3.5
HOUSE SALAD *with honey & wholegrain mustard dressing. 3*
BUTTERY MASH POTATO 3.5
SEASONAL BUTTERED GREENS 3.5

DESSERTS

JAM ROLY POLY *with homemade custard and vanilla bean ice cream. 4.5*
STICKY TOFFEE PUDDING *with butterscotch sauce and salted caramel ice cream. 5*
LEMON MERINGUE CHEESECAKE *with raspberry ripple ice cream. 5*
CHOCOLATE DELICE *with espresso and white chocolate ice cream. 5.5*
SELECTION OF HOMEMADE ICE CREAMS *ask your server. 4*

All our food is prepared in a kitchen where nuts, gluten and other ingredients are present. Our menu does not show all ingredients, so please if you have an allergy or intolerance speak to a member of staff before ordering