

AUTUMN MENU

STARTERS

Olives or bread and olive oil	£2.50
Soup of the day with sourdough bread (GF*, N, V) 378k/cal	£6.50
Classic smoked salmon with shallots, capers, gherkins, soft egg and crispy croûtes (GF*, N) 218k/cal	£7.50
Breaded chicken strips served with sweet chilli mayonnaise dip 598k/cal	£7.50
Wild chestnut mushroom fricassee with puff pastry, Jerusalem artichoke purée and mustard cress (GF*,VE) 413k/cal	£7.50

MAINS

Beer battered haddock and chips with peas and tartar sauce Regular 1287k/cal Small 1182k/cal	£18.25 £14.25
8oz sirloin steak served with triple cooked chips, field mushroom, roast tomato and watercress 957k/cal Add peppercorn or Diane sauce £2.50	£28.00 £2.50
Confit chicken leg slow cooked with mash potatoes, glazed carrots, kale and a bourguignon jus 931k/cal	£17.00
Slow braised feather blade of beef cooked in Guinness, with colcannon mash, beef dripping carrots, and a rich pan jus 601k/cal	£19.50
Red mullet with courgette and watercress risotto, topped with pistachio and black olive crumb (N) 661k/cal	£19.50

HEALTHY

Caramelised endive with blue cheese and apple served with celery, walnuts and finished with a sultana and apple dressing (N, V) 381k/cal	£13.00
Charred courgette and mushroom with quinoa, edamame, topped with toasted seeds and a lemon-tahini drizzle (VE) Regular 1044k/cal Small 732k/cal	£15.50 £11.50
Mediterranean tagliatelle sun-blushed cherry tomatoes, roasted aubergine, basil and cabbage pesto with saffron oil (N, VE*) Regular 911k/cal Small 725k/cal	£15.50 £11.50

SIDES

House salad served with French dressing (V) 61k/cal	£4.00
Seasonal vegetables (GF, V) 75k/cal	£4.00
Triple cooked chips 398k/cal	£4.00
Bistro fries 387k/cal	£4.00

DESSERTS

Traditional bread pudding served with rum and raisin ice cream and a cinnamon apple compôte (N, V) 470k/cal	£7.50
Pear and almond frangipane tart with blood orange sorbet (N, V) 414k/cal	£8.50
Classic Italian tiramisu (V) 675k/cal	£8.00
Caramelised apricots topped with an almond oat crumble, served with Amaretto cream (GF*, N, V) 1041k/cal	£8.50
Ice cream and sorbet selection (GF, N, V, VE*) 145k/cal (per scoop)	£2.00

INSPIRED BY CLARISSA

Autumn salad

Roasted sweet potato and butternut squash with quinoa and kale, served with a light dressing (VE)
Regular 426k/cal £13.50
Small 213k/cal £9.50

Mediterranean cod

served with braised green lentils, a rich red pepper sauce and crispy kale 498k/cal £21.00

Chocolate and walnut brownie

served with Greek yogurt (GF, N, V) 490k/cal £7.00



Inspired by nutritionist Clarissa Lenherr, these dishes celebrate seasonal ingredients with added health benefits – scan the QR code to explore more in her blog.

CLARISSA LENHERR
NUTRITION