



Soup of the day with home made focaccia (V)	£3.50
Smoked haddock crockets with garlic aioli and a herb salad	£3.50
Sun blush and goats cheese risotto balls	£3.50
Hand cut chips with real gravy or applewood cheddar (V)	£3.00 / £3.20
Bangers and mash – Chef Speciality sausages of the week*, parsley mash and lashings of onion gravy	£8.25
Green tomato, feta, olive and baby leaf salad	£6.95
	Add chicken £7.95
Catch of the day* with hand cut chips, minted pea puree and homemade tartare sauce	£8.25
Pie of the week* served with parsley mash and fine beans wrapped in bacon	£8.25

## ROASTS

**BEEF, LAMB, or PORK BELLY @ £9.75**

**WHOLE FREE RANGE WEST COUNTRY CHICKEN @ £19.90**

With lemon & sage stuffing.

All roasts are served with roast potatoes, fresh vegetables, real gravy and a large homemade Yorkshire pudding.

**VEGETARIAN ROAST @ £8.50**

Roasted butternut squash stuffed with Portobello mushroom and applewood cheddar with all the trimmings and vegetarian gravy

Chocolate brownie served with vanilla ice cream	£4.50
Home made apple crumble with a honey, hazelnut and oat topping	£4.50
Baileys pannacotta with a fruit coulis and chocolate lattice	£4.50

**Puddings are only £2.50 when order ordered with a roast**

Farm house cheese - Goats cheese, Oxfordshire blue stilton, Somerset brie and applewood smoked cheddar with oat biscuits and quince jelly	£6.00
---	-------

\*Please see our specials board.

All food is created fresh on the premises with fully traceable, sustainable, locally sourced (where possible) ingredients by our chefs. All attempts have been made to cater for allergies but if in doubt please ask.