



Bistro Menu

Homemade Pie Of The Day Served With Chef's Creamed Potato, Seasonal Vegetables & Gravy
£10.95

Home Baked Ham, Eggs & Chunky Chips Served With Bread & Butter
£8.95

Billingsgate Fresh Fish , Chunky Chips, Mushy Peas, Charred Lemon & Tartare Sauce (Can Be
Gluten Free)
£9.95

Locally Sourced Sausages Or Veggie Sausages, Buttery Mash Potato, Crispy Onions & Rich Red
Wine Gravy (Gluten Free)
£9.95

Roasted Mediterranean Vegan Tart Served With Potatoes & Vegetables Or House Salad (Vegan)
£10.95

Homemade Vegetable Lasagne, Mixed Dressed Salad & Homemade
Garlic Baguette
£10.95

8oz Rump Steak - £12.95

A lean cut with little fat, the steak cooks well to all preferences from blue right through to well done
(GLUTEN FREE)

8oz Rib-Eye Steak - £16.95

Considered a more flavourful cut than other steaks, its marbling of fat favours slower cooking. We
recommend a medium cook (GLUTEN FREE)



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FARMHOUSE & BAGUETTES SANDWICH MENU

Served With Seasoned French Fries

- Warm Roast Beef, Rocket & Beetroot Horseradish Sauce - £5.95
- Home Baked Ham, Tomato & Dijon Mustard - £5.95
- Roast Chicken, Crispy Bacon & Tarragon Mayonnaise
- Atlantic Prawn, Baby Gem & Marie Rose - £6.95
- Crispy Smoked Bacon, Brie & Cranberry - £5.95
- Cellar Mature Cheddar & Apple & Ale Chutney - £5.95
- Hummus, Flame Roasted Pepper & Artichoke - £5.95

All Available In Gluten Free !!

Jacket Potatoes

Served With Dressed Salad

- Roast Chicken, Crispy Bacon & Tarragon Mayonnaise - £6.95
- Atlantic Prawn & Marie Rose - £6.95
- Tuna & Dill Mayonnaise - £5.95
- Cellar Mature Cheddar & Baked Beans - £5.95
- Hummus, Flame Roasted Pepper & Artichoke - £5.95

All Gluten Free !!



Sunday Lunch Menu

Starters

Chef's Homemade Seasonal Soup Of The Day With Farmhouse Bread
Smooth Chicken Liver Pate, Beetroot & Apple Chutney & Toasted Brioche (Available In Gluten Free)

Peppered Wexford Mushroom Topped With Stilton On Toasted Crouton (Available In Gluten Free)

Roasted Chorizo Halloumi Topped With Sweet Chilli Sauce
Panko Breaded Brie Served On Cranberry Compote & Rocket
Dressed Salad

Main Courses

British Topside Of Beef Served With Homemade Yorkshire Pudding
Welsh Lamb Served With A Red Wine Sauce & Yorkie (Supplement £2.45)
Roast Norfolk Turkey, Crispy Bacon Breast Served With Roasted Gravy & Yorkie
Honey Home Baked Ham Roast Dinner
Vegan Mediterranean Roasted Vegetable Tart (Vegan)
Meat Free Sunday Roast Dinner (Gluten Free)

All Dishes Are Served With Seasonal Vegetable, Homemade Yorkshire Pudding,
Stuffing & Seasoned Roasted Potatoes

Desserts

Apple & Cinnamon Crumble With Cream Or Custard
Gluten Free Brownie Served With Vanilla Pod Ice Cream
Baked Lemon Tart Served With Pouring Cream
Triple Chocolate Fudge Cake Served With Cream
Honeycomb & Chocolate Cheesecake
Loaded Waffles Topped With Sauce &
- Fudge Pieces
- Salted Caramel
- Oreo Cookie
- Kit kat Pieces

1 Course - £11.95 (£6.95 for children)

2 Course - £16.95 (£9.95 for children)

3 Course - £19.95 (£12.95 for children)