



Menu Prix Fixé

Two Courses - £19.50 Three Courses - £24.50
Available Monday to Saturday from Mid-day

Breakfast Served 9.30am to 11.30am daily
Food served all day to 8pm Sunday to Tuesday & Wednesday to Saturday until 9pm

Dishes marked with 🌿 are suitable for a vegetarian diet
dishes marked with 🌿🌿 are suitable for a vegan diet
Some of our Vegetarian Dishes can be made Vegan by
using Vegan Cheese or Plant Cream. Please ask.
Many of our dishes can be made Gluten Free on request
Please see our notes overleaf for those with food allergies

We have a children's menu for smaller guests dining with their parents

Thank-you for Visiting

We hope that you enjoy your meal. We would really appreciate a good online review on Facebook, Tripadvisor or Google as it will help us to ensure the survival of our village pub. If we got something wrong, please tell us and we will put it right!

IMPORTANT ALLERGY NOTICE

ALL OF OUR DISHES AND PRODUCTS MAY CONTAIN TRACES OF NUTS, GLUTEN, CAFFEINE, MUSTARD, SHELLFISH, DAIRY PRODUCTS AND OTHER POTENTIAL ALLERGENS DUE TO THE SHARED PREPARATION AND COOKING SPACES IN OUR KITCHEN. SHOULD YOU SUFFER FROM ANY POTENTIAL REACTION OR ALLERGY PLEASE CHECK WITH YOUR SERVER BEFORE ORDERING. WE HAVE A WIDE RANGE OF MEALS SUITABLE FOR THOSE FOLLOWING A GLUTEN FREE DIET, BUT THESE DISHES MAY STILL CONTAIN VERY SMALL TRACES OF GLUTEN DUE TO SHARED PREPARATION AND COOKING SPACES.

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Choose from:

To Start

HOMEMADE SOUP WITH FRESH BREAD 🌿🌿

Freshly made soup of the day, or Roasted Tomato & Basil Soup, finished with a swirl of Plant Cream

ANCHOR FRIED CHICKEN

Buttermilk-marinated, crispy-coated Chicken Breast strips with a Chilli Tomato Salsa, Chipotle Mayo & Salad Garnish

TERIYAKI PORK FILLET BITES

With a Jalapeno Slaw

MUSHROOM BRUSCHETTA 🌿🌿

Fried Mushrooms in a Creamy Sauce on Bread toasted with Garlic Oil

LIGHTLY FRIED WHITEBAIT

Served with fresh Garlic & Lemon Aioli and home-made Bread

DUCK & HOI SIN SPRING ROLLS

Confit Duck & Hoi Sin Sauce in a home made Spring Roll

Main Courses

MARSALA CHICKEN

Pan-fried sliced Breast of Chicken in a Marsala Sauce with Sauté Mushrooms, French Fries & Rocket Salad

EGG PLANT PARMIGIANA 🌿

Baked Aubergine with a Parmesan Crumb, Tomato & Oregano Coulis, Salad & French Fries

HAM & CHEESE PLOUGHMANS

Home-made Sausage Roll, Roast Gammon Ham, Mature Cheddar, Grapes, Chutneys and fresh Bread

CHARGRILLED GAMMON STEAK

Fresh Gammon Steak, approx 8oz uncooked weight, served with Brandied Black Cherries, Onion Rings, Peas, Grilled Beef Tomato & Chips

SWEET POTATO & SQUASH CASSEROLE 🌿🌿

Slow cooked with Vegetables in a rich gravy and served with Mashed Potato and Roasted Roots.

SMOKED FISHCAKE SALAD

White & Smoked Fish in a Fishcake served with a Salad Niçoise and a Hollandaise Dip

SAUSAGE & MASH

Butcher's Sausages, Creamed Mash, Onion Rings, Peas, Roasted Root Veg & Caramelised Onion Gravy
ALTER: Available with Vegan Sausages 🌿🌿

BATTERED CATCH OF THE DAY GOUJONS

A smaller portion of the Catch of the Day cooked in our own special batter. Served with Chips and Peas or Mushy Peas.

Side Orders

AVAILABLE WITH ANY DISH FOR THE ADDITIONAL COST SHOWN

HOMEMADE COLESLAW	£3.50	CHIPS OR FRIES	£3.95	QUARTER SOURDOUGH BAGUETTE	£2.95
GARDEN PEAS OR MUSHY PEAS	£2.95	BATTERED ONION RINGS	£3.95	With Garlic, Sea Salt & Rosemary	
SWEET POTATO FRIES	£4.50	ROAST ROOT VEGETABLES	£2.95	SHARING SOURDOUGH BAGUETTE	£3.95
CRISPY SALAD/HOUSE DRESSING	£3.50	LOADED FRIES	£5.50	With Garlic, Sea Salt & Rosemary	

Desserts

TWO SCOOPS OF LUXURY ICE CREAM

With a selection of flavours

STICKY TOFFEE PUDDING

Served with Ice Cream or Custard

SELECTION OF CHEESES - £2 SUPPLEMENT

Served with Crackers or Bread, Chutney & Grapes

CHOCOLATE FUDGE CAKE

With Cream or Ice Cream

TODAY'S HAND-MADE CHEESECAKE

Served with Chantilly Cream

BREAD & BUTTER PUDDING

Served with Ice Cream or Custard