

Menu Prix Fixé

Two Courses - £19.95 Three Courses - £24.95
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 that our village pub & restaurant survives and improves. 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-marinaded, crispy-coated Chicken Breast strips with a Chilli Tomato Salsa, Chipotle Mayo & Salad Garnish

GREEK SALAD

Feta, Olives, Onion, Tomato, Cucumber & Mixed Leaves Roll sprinkled with Oregano

Main Courses

MARSALA CHICKEN

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

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.

THE GREATER GREEK SALAD

Feta, Olives, Onion, Tomato, Cucumber & Mixed Leaves sprinkled with Oregano and served with giant Baked Garlic Sourdough Croutons

CHARGRILLED GAMMON STEAK

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

HERB BAKED PORTOBELLO MUSHROOMS

Topped with Welsh Rarebit on toasted Focaccia (variation available)

LIGHTLY FRIED WHITEBAIT

Served with fresh Garlic & Lemon Aioli and homemade Bread

DUCK & HOI SIN SPRING ROLLS

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

CAESAR'S ALL DAY BREAKFAST

Mixed Salad with Chicken Breast slices, crispy Bacon, Parmesan, a soft-boiled Egg, Caesar Dressing & giant Baked Garlic Sourdough Croutons

SAUSAGE & MASH

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

STEAK FRITES

A pan-fried approx 7oz (uncooked weight) Steak with Chips & Peas

VEGETABLE LASAGNE

Layered Aubergine, Courgette, Peppers & Onions with a White sauce and Pasta Sheets topped with Cheese, served with French Fries

Side Orders

HOMEMADE RED COLESLAW	£3.50	QUARTER SOURDOUGH BAGUETTE	£2.95
GARDEN PEAS OR MUSHY PEAS	£2.95	With Garlic, Sea Salt & Rosemary	
SWEET POTATO FRIES	£4.50	CHEESY QUARTER SOURDOUGH BAGUETTE	£3.75
CRISPY SALAD WITH HOUSE DRESSING	£3.50	With Cheddar Cheese, Garlic, Sea Salt & Rosemary	
CHIPS OR FRENCH FRIES	£3.95	LOADED FRIES	£5.75
HOMEMADE BATTERED ONION RINGS	£3.95	with Cheese Sauce, Cheddar Cheese, Crispy Bacon & Spring Onion	

Desserts

TWO SCOOPS OF LUXURY ICE CREAM

With a selection of flavours

BISCOFF STACK

Served with Ice Cream

SELECTION OF CHEESES - £2 SUPPLEMENT

Served with Crackers or Bread, Chutney & Grapes

CHOCOLATE BREAD & BUTTER PUDDING

With Custard or Ice Cream

TODAY'S HAND-MADE CHEESECAKE

Served with Chantilly Cream

ICED CARROT CAKE

Served with Cream or Custard