

chef's selection and grill

Served Monday to Saturday 12pm to 2:30pm and 6pm to 9:30pm
Sundays 5:30pm to 9pm



starters

Soup of the day £4.60

Homemade soup served with warmed seeded rolls

Duck Wontons £5.40

Fresh homemade wontons of duck, ginger, spring onion and peppers served with lime pickle, plum sauce and sweet chilli

Prawn Cocktail £5.70

Succulent prawns bound in Marie Rose sauce, served with salad garnish and brown bread and butter

NEW Braised Mussels Starter £5.60

Bantry Bay mussels cooked with bacon, leek, cider & cream, served with warm seeded roll (main course served with chips) Main £10.60

Mexican Nachos Small £5.05

Warmed tortilla chips smothered with melting cheese, beef chilli and topped with crisp lettuce and sour cream. To Share £7.95

NEW Ham Hock Terrine £5.45

Homemade pressed terrine of ham hock and leek served with piccalilli and warm toasted flatbread

NEW Jack's Wild Mushroom Paté £5.55

Homemade paté of wild mushroom, shallot, cayenne pepper and nutmeg served with toasted bread, chutney and truffle oil

NEW Salmon Gratin £5.65

Flaked salmon fillet bound in a creamy caper and garden herb sauce topped with crispy crumb and warmed flat breads

Goats Cheese Salad £5.75

Deep fried goats cheese pieces rolled in fresh crispy crumb set on a salad of gem lettuce, pear, cherry tomato and celery drizzled with a light mustard dressing

chef's selection

NEW Stuffed Chicken Fillet £13.50

Tender chicken fillet stuffed with tarragon, shallot and goats cheese mousseline set on pan fried broccoli and pancetta, wrapped in parma ham, and drizzled with herb infused olive oil, and a choice of potatoes

NEW Seared Duck £14.95

Seared duck breast stuffed with black pudding and finished with crushed potato, pancetta crisps and drizzled with a Calvados jus and a selection of vegetables

NEW Belly of Pork £13.95

Twice roasted belly of pork served with bacon and sage potato purée, sautéed leeks, whole grain mustard reduction and a selection of vegetables

Pan Fried Lambs Liver £10.50

Tender slices of thinly cut lambs liver flash fried with shallot and pancetta lardons served with creamy potato purée and drizzled with a rich homemade gravy and a selection of vegetables

Baked Wild Mushrooms £12.50

Sautéed wild mushrooms, spinach and Roquefort, baked in a butter puff pastry case finished with a light creamed mushroom sauce, served with vegetables and choice of potatoes

Pesto Penne £9.95

Penne pasta dressed with red pesto, rocket, cherry tomatoes and black olives with cream, served with garlic baguette

NEW Catch of the Day

See our chalk boards for the two fish options of the day

from the grill

Porterhouse Steak £17.50

A 12oz butterfly sirloin steak cooked to your liking with garlic topped field mushrooms, grilled tomato and deep fried onion goujons served with salad or vegetables and a choice of potatoes

Rib Eye Steak £16.85

The chef's favourite, a 10oz rib eye steak cooked to your liking with garlic topped field mushrooms, grilled tomato and deep fried onion goujons served with salad or vegetables and a choice of potatoes

Halloumi and Butternut Squash Kebab £12.30

Our sizzling kebab with sautéed potatoes and drizzled with garlic butter, served with a salad bowl or vegetables

Steak Sauces

Smoky BBQ £2.15
Green peppercorn £2.15
Blue cheese £2.70
Brandy and mushroom £2.70

Side Orders

Spicy onion goujons and sour cream dip £2.15
Garlic baguette £2.15
Garlic baguette and cheese £2.75
Chips £2.15
Cheesy chips £2.80
Side Salad £3.50
Coleslaw £1.95
Warmed Breads £1.95



the stag carvery

Open Monday to Saturday 12pm - 2.30pm and 6pm - 9.30pm
Open Sunday 12pm - 2.00pm and 5.30pm - 9.00pm

Monday - Friday Lunch £8.25
Monday - Tuesday Evening £9.25
All other times £10.80
Childs Carvery (9 and under) £5.05

A selection of locally sourced meats with all the trimmings. Once ordered, our chef will carve your desired meat selection and then you may help yourself to the other carvery dishes available