



Home Marinated Olives - £3.95
Selection of Penny Bun Bread - £4.00
Homemade Scotch Egg - £6.00

To Share

Whole Baked Camembert – red onion marmalade, (v)(gfo)£11.50
Butchers Board – cured meats, ham hock terrine, chicken liver pate,
homemade scotch egg, pickles, chutney £15.00
(the above served with penny bun bakehouse bread)

Starters

Soup of the Day - local bread £4.95
Pheasant Terrine – black pudding quails egg, pickled cauliflower (gfo)£6.95
Goats Cheese & Squash Salad– couscous, apricot puree (v)(gfo)£6.50
Thai Cod Cakes – chilli & lemongrass dressing £6.95
Venison Carpaccio – beetroot salsa, chicory (gfo)£7.25

Mains

Lentil Dahl – Bombay potato, onion bhaji, pepper & paneer parcel, (v)(gfo)£14.50
8oz Sirloin Steak - tomato & mushroom, hand cut chips & garlic butter, (gfo)£20.95
Beer Battered Cod - hand cut chips, mushy peas, tartare sauce, (gfo)£12.95
Pork Belly – pork tenderloin, bean cassoulet, confit fennel, cavolo nero (gf)£16.50
Hake Fillet – chorizo, clams, samphire, saffron fondant potato, (gfo)£16.95
Beef Burger – caramelised onion, cheese, Asian slaw, hand cut chips, (gfo)£12.95
Halloumi Burger – mushroom, spinach, peppers, Asian slaw, hand cut chips (v)(gfo)£12.50
Swannington Lamb – French peas, Lyonnaise potatoes, mint puree (gf)£16.95

Side dishes £3.00 –

Hand Cut Chips - Buttered New Potatoes - Panache green veggies – Onion Rings

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are used
and our main menu descriptions do not include all ingredients.

Please ask a member of the team if you require assistance.



pudding Menu

We have a large selection of Tea Pigs Tea & Freshly Ground Coffee,

Whiskies and Liqueurs also available

Chocolate & Cherry Mousse- £6.95

chocolate soil, Belgian chocolate ice cream

Lemon Posset – £6.50

orange shortbread (gf)

Sticky Ginger Pudding - £6.95

toffee sauce, stem ginger ice cream

Rhubarb Three Ways – (n) £6.95

vanilla orange cheesecake, almond crumb

Alburgh Ice Creams & Sorbet (choose 3 scoops) - £5.25

vanilla bean, salted caramel, vintage marmalade

& stem ginger (*ice creams*)

lemon, passion fruit, blackberry, (*sorbets*)(df)

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