



## TO BEGIN

HOMEMADE SCOTCH EGG WITH MUSTARD MAYO & DRESSED LEAVES £8.00  
HOMEMADE SEASONAL SOUP WITH RUSTIC BREAD & BUTTER £6.00 (V)(VG)  
PAN SEARED SCALLOPS WITH CELERIAC PUREE £10.00  
FRESH TOMATOES & BASIL BRUSCHETTA £7.00 (V)(VG)  
PAN FRIED GARLIC MUSHROOMS & RUSTIC BREAD £7.50 (V)  
BEETROOT SALAD WITH GOATS CHEESE & WALNUTS £8.00 (V)  
GAME PATE SERVED WITH RUSTIC BREAD & CHUTNEY £8.00

## MAIN MENU

SLOW ROASTED BELLY OF PORK SERVED WITH WHOLEGRAIN  
CREAMED POTATOES & SEASONAL VEGETABLES £16.00

BEER BATTERED FRESH COD LOIN SERVED WITH  
CARPENTERS CHIPS, GARDEN PEAS & HOMEMADE TARTAR SAUCE £16.00

LIVER AND BACON SERVED IN RICH ONION GRAVY  
ON CREAMED POTATOES WITH SEASONAL VEG £14.50

CHESTNUT MUSHROOM & PESTO TAGLIATELLE (V) £13.00  
ADD CHICKEN £15.00

8oz FILLET STEAK £24.00  
10oz RIB EYE £22.00

ALL SERVED WITH VINE TOMATOES, FLAT MUSHROOM & CARPENTERS CHIPS  
WHY NOT ADD A SAUCE PEPPERCORN, MUSHROOM, STILTON & BRANDY £3.00

2 X 4oz BEEFBURGERS, MATURE CHEESE, SMOKED BACON & PICKLES  
SERVED IN A BRIOCHE BUN & CARPENTERS CHIPS £14.00

CHICKPEA BURGER WITH ROASTED RED PEPPERS  
SERVED IN A BRIOCHE BUN & CARPENTERS CHIPS £ 13.00 (VG)

## SIDES

GARDEN SALAD £3.00  
ONION RINGS £3.50  
SEASONAL VEG £3.50

Please discuss any allergies & intolerances with us before ordering.  
For full details see overleaf.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other food allergens are present.

Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance or Coeliac disease, please let us know in advance.

Other options may be available - please ask in-house about your dietary requirements.

Fish dishes may contain bones. All weights are approximate uncooked.

Menu subject to availability / change.

(V)=Vegetarian (VG)=Vegan.

Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination/contact with other allergens.

Cereals containing gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination/contact which may therefore affect those who are extremely sensitive.

If you are unsure which of our products go through the deep fryer please ask a member of staff.