

Working with fresh ingredients often takes slightly longer, as it involves careful preparation. We appreciate your understanding and patience.

If you have any special dietary requirements or allergies, please let us know, as certain allergies may relate to just one component of the dish which can easily be substituted or removed.

Please speak to a member of the team who will be happy to help.

A fresh food environment allows us the flexibility to ensure we can cater to any requirement. A fresh food environment also means that we DO NOT offer a 100% guarantee that no trace elements of an allergen may be found in our dishes.



SAMPLE MENU

STARTERS

Soup of the Day ~ £6.50

Olives, Balsamic Oil and Bread ~ £6.00

Prawn Cocktail with Brown Bread and Butter ~ £8.00

Devilled Whitebait and Tartare Sauce ~ £6.00

Caesar Salad ~ £5.50

Plum Tomato, Mozzarella and Red Onion Salad ~ £6.50

MAINS

10oz Rump Steak, Chips ~ £20 (add Blue Cheese or Peppercorn Sauce ~ £3.00)

Slow Roasted Duck Leg, Sauté Potatoes, Vegetables, Grand Marnier Sauce ~ £18.00

Pulled Pork Burger, BBQ Sauce and Fries ~ £15.00

Beer Battered North Atlantic Cod Loin, Chips, Peas, Tartare Sauce ~ £16.50

Local Pork and Apple Sausages, Buttery Mash and Dijon Sauce ~ £15.00

Breast of Chicken, Mozzarella, Serrano Ham and Sage Butter, New Potatoes Dressed Salad ~ £17.00

Halloumi Burger, Slaw and Fries ~ £15.00

Goats Cheese, Sundried Tomato and Spinach Penne Pasta and Garlic Bread ~ £15.00

DESSERTS

See our Dessert Board





CHILDRENS MENU £8.50

Chicken Nuggets

Gammon Steak

Burger

Fish Goujons

Sausage and Chips

Childs portion of Sunday Lunch available on Sunday Only
(All above meals include a free scoop of Oak Farms Ice Cream)