

Marinated olives 3.00 (VE)

Bar snacks

Mushrooms & Dolcelatte on toasted sourdough 5.00 (v)

Chilli non-carne soup with pumpkin seeds, crème fraîche & toasted sourdough 5.00 (v)

Devon crab on toasted sourdough with avocado 6.75

Pea & ham soup with pumpkin seeds, crème fraîche & toasted sourdough 5.00

Cod goujons served with tartare sauce 4.00

Scotch egg with celeriac remoulade 4.50

Grilled asparagus on toast with cherry tomatoes and pesto dressing 4.75 (VE)

To Share - Rosemary & garlic baked Camembert served with warm sourdough & celery 10.00 (v)

Roasts

All our roasts come with a home-made Yorkshire pudding, roasted vegetables and braised red cabbage

Sirloin of beef, beef dripping roast potatoes & red wine jus 11.75 (A)

Half Shropshire roast chicken with pigs in blankets, beef dripping roast potatoes, gingerbread stuffing & chicken gravy 10.75 (A)

Rosemary & garlic rubbed leg of lamb with beef dripping roast potatoes & red wine jus 12.25 (A)

Orange & whisky glazed gammon joint with beef dripping roast potatoes & red wine jus 10.75 (A)

To Share - whole British chicken with pigs in blankets, beef dripping roast potatoes, gingerbread stuffing, & chicken gravy 19.50 (A)

Mains

Sausage & mash - Cherry Orchard Farm sausages, spring onion mash, crispy onions & red wine jus 9.50 (A)
Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce & ketchup (large- add £2.50) 10.25 (A)
Miso-glazed aubergine, cashews & fried cavolo nero with jasmine rice 8.50 (A,VE)

Handmade bacon & cheese British beef burger in a brioche bun with gherkin & fries (add a patty for 3.00) 10.50 Fish & chips - ale-battered cod with triple-cooked chips, mushy peas, tartare sauce & ketchup 9.95 (A) Sausage & mash - Cherry Orchard Farm sausages, spring onion mash, crispy onions & red wine jus 9.50 (A)

Sides

Creamed leeks 3.25
Yorkshire pudding 0.50
Cauliflower cheese 3.25
Fries 2.75
Bread board - warm sourdough boule with butter 3.75 (v)

Desserts

Sticky toffee pudding with vanilla ice cream 5.00 (v)
British cheese plate - Taw Valley Cheddar & Garstang Blue with savoury biscuits, apple & fig chutney, celery & grapes 6.75 (v)
Chocolate tart, scoop of iced coconut milk & red fruits 5.25 (VE)