

MAIN COURSES

MEAT DISHES

Meadow Farm rack of lamb with shoulder hotpot, parsnips and roast shallots	£18.00
Moss Valley pork fillet wrapped in Parma ham with pork spring roll, roast sweet potato, bok choy and pineapple curry	£16.00
Calves liver with fondant potato, creamed cabbage and red onion marmalade	£15.00
Shepherd's Pie with pickled cabbage and homemade brown sauce	£10.50
Beef cheeks with nutmeg mash, button mushrooms, pancetta lardons and glazed shallots	£16.00
Crawshaws Cumberland curl with mashed potato, black pudding and onion rings	£11.50
Chicken breast with French style beans, potato rosti and watercress	£12.50
Round Green Farm venison haunch with puy lentils, creamed cabbage and Shepherd's pie croquette	£20.50

FISH DISHES

Beer battered fish and chips with mushy peas and homemade tartar sauce	£12.50
Pan-fried salmon with poached egg, colcannon, asparagus and Béarnaise sauce	£15.00
Pan-fried cod with dahl, wilted spinach and vegetable pakhora	£15.00

FROM THE GRILL

Gammon steak with griddled pineapple, chips and dressed salad	£10.50
Seven Hills sirloin steak with chips, ranch salad and confit tomatoes	£17.50
Beef burger with chips, onion rings wholegrain mustard mayonnaise and homemade spicy ketchup	£11.00
Round Green Farm venison burger with chips, brioche bun and smoked Cheddar	£12.50
Lamb burger with sweet potato wedges, onion bhaji and aubergine pickle	£12.00

Dietary information:

Please ask a member of our staff who will be happy to help and advise