

# Autumn Menu

## Starters

- Soup of the day served with crusty bread and Netherend Farm butter 6.00
- Spicy, home made potato wedges with cheese, chorizo, and a side of sour cream 6.00
- Crispy fried whitebait served with a salad garnish and lemon wedge 6.00
- Black pudding stack with bacon and peppercorn sauce topped with a poached egg 7.00
- Creamy garlic mushrooms on toasted ciabatta served with a salad garnish 7.00

## Main

- Local butcher's lamb shank, served with creamy mashed potato, root vegetables, and a broth style gravy (GF) 15.00
- Oven roasted pressed belly of pork served with wholegrain mustard mash, chorizo sausage, black pudding, seasonal vegetables and a cider apple sauce (GF) 17.00
- Locally sourced faggots served with creamy mashed potato or chips, mushy peas, and onion gravy 12.00
- Chicken chasseur. Chicken breast cooked in red wine with red onions and mushrooms. Served with baby new potatoes and French green beans (GF) 14.00
- Trio of local sausages: Pork, pork and leek, and wild boar sausages served in a giant Yorkshire pudding with creamy mashed potato, garden peas, and gravy 13.00
- Hot and spicy home made chilli served with rice, home made garlic bread and a side of sour cream (GF) 10.00
- Beer battered cod served with home made chips and tartar sauce, served with mushy peas and a lemon wedge (GF option available) 12.00
- Aromatic sweet potato, green bean, and cauliflower curry served with Basmati rice, poppadum, mini naan bread and mango chutney (GF, Vegan) 10.00
- Vegetable lasagne served with home made chips, garlic bread and a salad garnish 12.00

## From the grill

- 12oz locally sourced rump steak served with homemade chips, beer battered onion rings, tomato, and mushrooms (GF option available) 16.00
- 12oz locally sourced rib eye steak served with homemade chips, beer battered onion rings, tomato, and mushrooms. Sauce of your choice; stilton, peppercorn, or garlic butter. (GF option available) 20.00
- 12oz Gammon steak with homemade chips, a slice of pineapple or an egg and peas (GF) 12.00

Please let your server know of any specific dietary/allergy requirements you may have