

STARTERS

Soup of the day, crusty bread **£5.00**

Seasonal melon & Parma ham **£7.50**

Classic prawn cocktail, brown bread & butter **£8.00**

Garlic buttered field & wild mushrooms, griddled ciabatta, rocket pesto **£6.50**

Smoked salmon, shallots & capers **£9.00**

MAINS

Roast sirloin of beef, Yorkshire pudding, pan gravy & seasonal vegetables **£15.00**

Moules mariniere & fries **£12.50**

Fillet of haddock, battered or grilled with chips & mushy peas **£14.50**

Braised chicken, little onions, mushrooms & red wine sauce **£13.50**

Pan fried fillet of salmon, leek, fennel & clam broth **£14.50**

Ricotta tortellini, aubergine, red pepper & basil **£10.50**

Classic caesar salad, anchovies, crispy pancetta & croutons **£8.50** (With chicken **£11.00**)

Eggs benedict, royale or florentine **£9.00**

All day breakfast, two free range eggs, smoked back bacon, Dingley dell pork sausage, black pudding, grilled field mushroom, plum tomato & baked beans also served with toasted sourdough **£10.00**

House salad, created daily by our kitchen team

The Butcher Burger Beef
The Gamekeeper Burger Beef & Venison
The Gardener Burger Roast beetroot & sweet potato
The Rooster Burger Grilled chicken

*All burgers served with melted cheese, brioche bun & fries **£13.50***

DESSERTS

Bitter chocolate mousse & blackberry compote **£6.50**

Crème brûlée & sable biscuit **£6.50**

French & east Anglian cheese plate, chutney, grapes & wafers **£7.50**

Ice cream & sorbets, an ever changing selection **£6.50**

If you have any allergies or intolerances, please notify a member of the team