

## **Starters**

Bread Board & Oils (v)	5.25
Soup of the Day (v)	5.25
Garlic injected baked Camembert (v)	6.25
Confit of Chicken & Chorizo Roulade, red onion compote & crispy bread	6.25
Thai Platter finished with lemon grass	6.95
King Prawns in garlic and chilli oil	8.95
Pink Pigeon Breast Salad with raspberry balsamic reduction	7.25

## **Mains**

Northumbrian Gamekeepers Stew in Cheviot Ale and a savoy mash	11.95
French trimmed Lemon Garlic Chicken Breast, new potatoes & pea puree	11.95
Cauliflower & Red Pepper Curry in a mildly spiced tomato based sauce (v)(vegan)(GF)	10.95
From the Sea Platter	18.95
Crispy Belly Pork on a puree made with apples from our own orchard	12.95
Mushroom & Asparagus Pie, baby carrots and a creamy potato puree (v)	11.95
Picked Lamb Shank, beetroot fondant, carrot & rosemary puree & wilted spinach jus	13.95
Maple Glazed Tofu & apricot stuffing with pan roasted carrots, kale & cabbage (v)	10.95
Ribeye or Sirloin Steak with confit tomato & triple cooked chips	17.95
Red Wine Beef Ragu Lasagne	11.95
Beer doused Ham Hock on a bed of puy lentils	12.95
Fajita spiced chicken with onions and peppers served on a sizzling platter	11.95
Fillet of Haddock with a pea puree & homemade tartare sauce	10.95
Braised Ox Cheeks cooked in red wine with pomme puree	12.95
Pan Seared Duck Breast, wilted savoy, baby carrots & orange jus	13.95
Macaroni Cheese (v)	10.95
Lamb Kofta with flatbread, red onion and yoghurt and mint drizzle	11.95

## **Sides**

Green Veg Medley	2.95
Sweet Potato Fries	2.95
Skin on Triple Cooked Chips	2.95
Mixed Salad	2.95

All our food is cooked to order so please allow for cooking time

If you have any allergies or queries, please bring it to our attention