

Bar and Snug Menu

Small Plates

Warm focaccia, whipped miso butter 6

Pork, apple, black pudding sausage roll, mustard and sage sauce 11

Salt cod scotch egg, chorizo and red pepper ketchup 11

Pâté de Campagne, confit shallots, focaccia 10 *(gluten free available)*

Thyme roasted squash soup, maple roasted hazelnuts 10 *(gluten free available)*

Coldwater shell on prawns served in the half pint, bloody mary rose 10 *(gluten free)*

Main Course

Shortcrust steak and local ale pie, creamed potatoes, marrow gravy 19

Calves' liver, crispy bacon, braised shallots, whipped potato 18 *(gluten free)*

Our own recipe burger, bacon jam, cognac-soaked onions,
cheddar, pomme frites 19 *(gluten free available)*

Lancashire hotpot - braised lamb, root vegetables, layered potato crust 18 *(gluten free)*

Lightly battered Cornish catch, minted marrowfats, tartare sauce, proper chips 19 *(gluten free)*

Roasted butternut rigatoni, spinach, goats cheese (veg) 18

Mangalorean fish curry, vermicelli noodles, bok choy 20 *(gluten free)*

Classic Desserts

Sticky toffee pudding, pecan butterscotch sauce 9

Crème brûlée, pistachio biscotti 9

Orchard apple crumble, sauce anglaise 9 *(gluten free)*

Minted chocolate mousse (vegan) 10 *(gluten free)*

Baked camembert, honey, pear 13 *(gluten free available)*

Bar and Snug Menu

Sandwiches served from 12pm until 3pm *(Gluten free bread available)*

Grilled cheese – smoked applewood cheddar, gouda, Monterey jack 10

Tahini, whipped feta, honey (veg) 10

Venison pastrami, sauerkraut, mustard aioli 10

Butcher sausage, caramelised onions 10

Sides *(all gluten free)*

Hand cut chips 6

Creamed potatoes 6

Orange glazed carrots 6

Mustard autumnal greens 6

Little ones

Battered fish and chips, hand cut chips, mushy peas 11 *(gluten free)*

Handpressed burger, American cheese, fries 11 *(gluten free available)*

Smoked haddock fishcake, dressed endive, lemon dressing 11 *(gluten free)*

Roasted butternut rigatoni pasta 11