



Many of our dishes use Red Tractor Farm Assured produce. See our main menu for details.

NIBBLES

- Edamame beans (v).
- Ciabatta and multigrain bread (v).
- Home cooked spicy prawn crackers.
- Poppadoms (v).
- Bowl of olives (v).

TO SHARE

- Blossom honey and thyme baked French camembert.
- Seafood platter.

TO START

- Red and yellow cherry tomato ciabatta bruschetta (v).
- 'Brown's of Kirkconnel' black pudding and bacon fritter.
- Devilled chicken livers.
- Welsh rarebit (v).

MUST TRY DISH!

White onion, ale and Taw Valley mature Cheddar soup topped with a fresh thyme pastry croûte.

- Potted pork, chicken liver and real ale pâté.
- North Atlantic prawn cocktail.
- Smoked peppered mackerel.
- Ginger, garlic and coconut tempura battered black tiger prawns.
- Homemade soup of the day.
- Pan-fried Spanish chorizo sausage.

SANDWICHES

Available 12noon to 6pm daily.

- Carvery stack.
- Enjoy the sandwiches below on either our soft white or malted bloomer with a side of chips.
- North Atlantic prawn, salad and horseradish crème fraîche.
- Carvery club with turkey and gammon, Taw Valley mature Cheddar, salad and mayonnaise.
- Tandoori chicken, salad and a yoghurt, mint and cucumber dressing.
- Saxon™ beef with crispy onions, salad and English mustard mayonnaise.
- Taw Valley mature Cheddar, salad and a mildly spiced plum and ginger chutney (v).
- Barrel aged Greek feta, olives, beef tomato and sun dried tomato pesto (v).
- Dingley Dell pork and herb sausages and sautéed red onion.

FANCY SOUP?

Swap your side of chips for a small bowl of our tasty soup of the day.

(v) These dishes are suitable for vegetarians. We take care to preserve the integrity of our vegetarian products. However, we must advise that these products are handled in a multi-product kitchen environment. *All weights are approximate uncooked weights. Meat, poultry, fish and shellfish dishes may contain bone or shell. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where nuts, seeds and other allergens are handled so we are unable to guarantee our food will not contain traces of a specific allergen. Staff will be happy to supply information regarding the ingredients in dishes so you can make an informed decision as to the suitability of a dish. We cannot guarantee all products are GM free. From time to time our turkeys may come from other selected British Farm Assured farms. ^ Bank Holidays will be charged at the Sunday price. All items are subject to availability and may need to be substituted due to circumstances out of our control.

FRESHLY PREPARED

- Homemade shepherd's pie.
- Rack of pork ribs.
Full rack or Half rack
- Thai spiced cod parcel.

THE ULTIMATE MIXED GRILL

Gammon, half chicken breast, rump steak, black pudding, pork and herb sausage with potato wedges and a fried egg.

- Whitby breaded scampi and chips.
- Oriental sticky chilli beef salad.
- Bangers and mash.
- Seared sea bass fillet.

- 8oz* rump steak.
- Slow cooked lamb shank smothered in rich mint gravy.
- Pan-fried British Farm Assured chicken breast, filled with Cheddar wrapped in bacon.
- Lasagne al forno.
- Hand battered fish and chips.
Add a side of baby gherkins.
- Spinach, butternut squash and goats cheese lasagne (v).
- Scottish wild venison, red wine and roast mushrooms in a mature Cheddar suet pudding.
- 10oz* British Farm Assured rib eye steak.
- Barrel aged Greek feta, olive and grilled red pepper salad (v).

CURRIES

- Massaman duck.
- Punjabi chicken tikka masala.
- Beef panang.
- Kashmiri chicken.

DON'T FORGET THE ESSENTIALS!

Add poppadoms, mango chutney, onion salad and raita dip (v).

BURGERS

THE ULTIMATE SAXON™ BURGER

Saxon™ British beef burger and half chicken breast, topped with melted Taw Valley mature Cheddar, smoky chilli bourbon sauce and crispy onions. With potato wedges.

Our burgers below are served in a floured bap with little gem lettuce, beef tomato, red onion and homemade tomato and chilli relish.

- Hand pressed Farm Assured Saxon™ British beef burger.
- Peri peri chicken burger.
- Cajun spiced bean burger (v).

KIDS

We believe our children should be eating the very best food. Ask to see our tasty children's menu for full details.

THE CLASSIC BRITISH CARVERY

Monday to Saturday ^
Sunday

We only source the very best British meats and seasonal vegetables, so our Carvery offer changes every day.

Today's roasted meats will be a selection from the following:

Matured Saxon™ British beef, Norfolk turkey, Stuffed belly of Norfolk pork, Leg of Norfolk pork, Outdoor bred British gammon, West Country shoulder of lamb

Please ask our Chef for today's choice of meats.

HOMEMADE PIE OF THE DAY

Please ask for today's pie served with your choice of Carvery vegetables.

SIDES & SAUCES

- Homemade lemon and poppy seed coleslaw.
- Hand cut potato wedges.
- Large portion of chips and garlic mayonnaise.
- Homemade garlic bread with melted Taw Valley mature Cheddar.
- Homemade garlic bread.
- Roast sweet potato mash.
- Dorset ale battered onion rings.
- Bread and butter.

ADD TO YOUR STEAK

- Peppercorn sauce.
- Diane sauce.
- Smoky chilli bourbon sauce.

DIAMOND CLUB

Exclusively for Diamond Club members. Available Monday - Friday. If you are over 50, why not become an instant member. Ask one of the team for an application form. www.diamondclubcard.co.uk

PUDDINGS

- Homemade orange marmalade bread and butter pudding.
- Callestick Farm Cornish dairy ice cream.
- Vanilla seed and raspberry panna cotta.
- Sticky toffee pudding.
- Rhubarb, stem ginger and butterscotch sponge.
- Double chocolate fudge cake.
- Homemade blackberry, elderflower and apple jelly.
- Cherry Bakewell cheesecake.
- Homemade crumble.
- Bramley apple pie.
- Wild blueberry and raspberry Eton mess.

TO SHARE

Quartet pudding plate.

Please ask one of our team to see our full main menu with dish descriptions and our coffee, tea and wine menu.