



Homemade Bloody Mary with Finlandia vodka and all the trimmings £6.00

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## Starters

- Buffalo mozzarella and beef tomato salad** with basil, olive oil and balsamic £4.25
- Crab and wasabi cakes** with mango crème fraiche £4.75
- Mushrooms on toast** Oyster, Paris Brown and flat mushrooms on seeded brown toast £4.00
- Grilled Cornish sardines** with cherry tomato compote £5.00
- Houmous** with chargrilled flatbread and crudités £3.80
- Potted beef brisket** with seeded brown toast £4.50

## Roasts

All our roasts come with a homemade Yorkshire pudding, buttered green beans, carrots and roasted potatoes, mash, cauliflower cheese, and red wine gravy

- Pork loin** served with crackling and Kentish apple and sage sauce £9.50
- 28 day matured Sirloin of beef** served with horseradish £11.00
- British leg of lamb** served with mint sauce £10.00
- Half a roast chicken** served with bread sauce £9.50
- Nut roast** served with beetroot and horse radish chutney £9.50

## Mains

- Halloumi salad** red pepper, green bean and tomato salad with lemon and chilli marinated Halloumi £7.50
- Fish and chips** line-caught haddock in Hoegaarden batter with chips and minted mushy peas £8.25
- 21 day aged 10oz West Country Ribeye steak** with confit tomato, watercress and chips £14.00
- Barbary duck breast** with honey mustard glaze and an apricot, new potato and watercress salad £12.00
- Grilled sea bass** fillets with piedmont peppers and crushed baby potatoes £11.00
- Bacon and cheese burger** topped with sweet cure Suffolk bacon and Brue Valley mature cheddar £8.50

## Sides

- Buttered carrots and green beans** £2.50
- Dressed side salad** £2.50
- Chips with mango crème fraiche dip** £2.50

**PLEASE ORDER AT THE BAR AND WE WILL BRING YOUR FOOD TO YOU**

