



### Winter menu

**2 courses £24 or 3 courses £29 including a glass of house red or white wine**

#### STARTERS

Mixed olives 4

Char grilled bread, olive oil & balsamic, Dukka 4.5

Seasonal soup of the day(VG on request) 7.5

Home Cured Trout, fennel jam, chicken skin and toasted soda bread 8.5

Pressed chicken and ham terrine, piccalilli and toasted bread 7.5

Beetroot carpaccio, blood orange and chicory salad served with toasted walnuts and citrus vinaigrette 8

Scotch Egg with sauce Gribiche and Aioli 8.5

Ox Cheek croquettes with smoked wood sauce and lambs' lettuce 8

#### MAIN COURSE

Aspalls Cider battered haddock, chips, crushed peas, tartare sauce (GF) 18.5

Pan roasted fillet of salmon, hollandaise sauce, buttered new potatoes & tender stem broccoli 18.5

Confit duck leg, Lyonnaise potatoes kale and peppercorn sauce 18.5

Chicken or Crispy tofu Thai green curry, Pilau rice and seasonal vegetables (VG on request) 21.5/16.5

Quarter pounder beef burger, American cheese, maple glazed bacon, tomatoes, pickles, burger sauce, chips (GF on request) 18

Vegan sweet potato and black bean burger, served with vegan slaw and chips (VG) 16.5

Pot roasted lamb shank, pearl onions, peas, broad beans and chorizo 23

8 oz Sirloin steak, peppercorn sauce, slow roasted vine tomatoes, Portobello mushroom, chips 30.0

[£7.50 supplement if served as part of the set menu]

#### SIDES

Chips 3/ Chips with parmesan and truffle oil 4/seasonal greens, almond butter 4.5/Mixed salad, vinaigrette 4.5/ Cheesy garlic bread to share 6

#### DESSERTS

Sticky toffee pudding served with toffee sauce and clotted cream 7.5

Plough bread and butter pudding with chocolate 7.5

Chocolate Fondant served with cherry ice cream 7.5

Seasonal crumble served with custard 7.5

Ice cream selection from "Gray's Gelato" 2.25 per scoop – ask your server for today's flavours

A selection of three very local cheeses- (Served with grapes, date and fig chutney and crackers) 11

(£3 supplement if ordered from the set menu)

We are happy to provide allergen guidelines for all our menu items. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are removed.

An optional discretionary 12.5% service charge will be added to the bill.