



PRE

- Fennel crackling sticks, apple sauce **4**
- Halloumi fries, sour cream, pomegranate **5.50**
- Focaccia, extra virgin olive oil and saba **4**

Fish board: Salmon and trout and dill pate, dressed Lambert and Jackson smoked salmon, king prawns, salt and pepper calamari, pickled mussels, spicy bloody Mary sauce, toasted sourdough **18**

STARTERS

- Morecambe bay potted brown shrimp, toasted sourdough. **8**
- Mutton scrumpet with anchovy mayonnaise and a rocket & chicory salad **7**
- Fried squid, cucumber sambal **7.5**
- Welsh rarebit on toasted sourdough, wild mushroom, egg & truffle **8.5**
- Sesame roasted aubergine, crispy greens, teriyaki **7**
- (v) Soup: Potato, leek & cheddar, focaccia **6**

MAINS

- Pan fried duck breast (served pink) fig and port sauce, braised fennel, potato croquette **17**
- 16 hour braised Ox cheek, grilled hispi, creamy mash and pancetta **18**
- (v) Squash and goats cheese risotto, toasted sunflower seeds and watercress **15**
- Pan fried seabass, warm crab potato salad,, fennel slaw and cider cream **16**
- Beef, Mushroom & Stilton beef dripping shortcrust pie, creamed potato, chips, or new potatoes **16 (30+ mins)**
- Market fish of the day in Spitfire ale batter, chips, smashed peas, lemon, and tartar **14.5**
- The sun burger, Lincolnshire poacher, pancetta, brioche bun, sauce, pickles and fries **14**

DESSERTS

- Rich brownie, vanilla ice cream and strawberries **7**
- Passionfruit crème Brule, shortbread biscuit **7**
- Plum and almond frangipane & cinnamon ice cream **7**
- Sticky toffee pudding, butter scotch sauce & caramelised banana **7**
- Cheeseboard, served with chutney, celery, crackers and walnuts **9**

OUR CHILDREN'S MENU IS HALF PORTIONS OF THIS MENU

Please note: **We do not do fast food.** We have not forgotten you; during busy periods there will be a wait **plus** cooking time. In a hurry?

Please enquire at the bar and they can give an **approximation. Minimum waiting time for some items is +30mins.**
Written allergen information is available on request. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present, which means we cannot 100% stop contamination. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability.

CHEESE

Beauvale

A soft, intensely creamy, full flavoured blue cheese with a smooth, almost spreadable texture and distinctive silver rind. Pasteurized

Coverdale

A medium strength cheese, smooth and crumbly in style with a slight clean tang to its flavour. Pasteurized

Isle of Mull

A hard pressed, full flavoured, powerful and spicy Scottish cheddar named after the island it was made on. Unpasteurized

Tunworth

A superb, handmade, bloomy English Camembert-style cheese. Described as "The best Camembert in the world" by Raymond Blanc. Pasteurized

Vintage red fox

A Red Leicester style cheese with a crunch, Red Fox has a smooth, mellow flavour and a flaky, open texture. Pasteurized

Sharphams rustic

Crumbly in texture, golden in colour due to the use of Jersey cow's milk and a delicate, slightly citrus flavour. Unpasteurized

PORTS

Fonseca LBV 'Unfiltered' 2011/12

Portugal | Fresh intense blackcurrant, eucalyptus and spice

4.10 | 50ml

De Bortoli 'Old Boys' 21 YO Tawny

Australia | Luscious rich, aromas of raisin, mocha and hints of vanilla with nutty aged characters

4.95 | 50ml

Taylors 20 YO Old Tawny

Portugal | Smooth and elegant, rich fruit, almond and honey

7.55 | 50ml