

Menu May/June 2017

Starters

Pan fried Moroccan lamb meatballs served with a tomato and harissa sauce and garlic flat bread.£6.50

Japanese panko breaded king prawns served with egg linguini and a creamy garlic sauce.£6.95

Aubergine parmigiana – layers of aubergine topped with a tomato and basil sauce, mozzarella and parmesan cheese.£6.50

Roasted lamb kofta served with a mint and yoghurt dip and mini pitta bread.£6.50

Chef's homemade soup of the day served with warm ciabatta bread and croutons.£5.50

Homemade duck liver parfait served with red onion and balsamic chutney, toasted brioche and dressed mixed leaves.£6.50

Pub classic main courses

Hand beer battered fillet of haddock served with hand cut chips, mushy peas, tartare sauce and a lemon garnish.£11.95

Homemade steak and "Doom bar ale" pie topped with a puff pastry pie lid and served with hand cut chips and a medley of green vegetables.£10.95

Whole tail battered scampi served with a dressed salad, tartare sauce and hand cut chips. £11.50

Handmade 6oz beef burger topped with back bacon and cheddar or stilton served in a brioche bun accompanied with hand cut chips and dressed mixed leaves. £9.95

10oz ribeye steak served with hand cut chips, cherry vine tomatoes, beer battered onion rings and dressed leaves. £17.95
- Peppercorn sauce £2.00 - Stilton Sauce £2.00.

A la carte main courses

Pan fried fillet of beef medallions served with gratinated dauphinoise potatoes, fine green beans and a green peppercorn sauce. £19.95

Pan fried fillet of hake wrapped in pancetta served with garlic and chive crushed new potato, tenderstem broccoli and a garlic, parsley and white wine sauce. £15.95

Slow cooked, crackled belly of pork stuffed with black pudding and served with a pea and bacon Maris Piper mashed potato, creamed leeks and a "Stowford" cider and sage sauce. £14.95

Fillet of smoked salmon and pink tail king prawn salad served with honey and mustard dressing, crusty ciabatta bread and warm new potatoes. (fish served cold) £14.50

Please see our separate boards for specials, desserts and homemade cheesecake, please speak to a member of staff if you require any allergy information.

Please ask a member of staff for our vegetarian dish of the day.