

### Starters

Brixworth chicken liver pate- with Dressed Mixed Leaves, Toasted brioche and Onion Chutney. £5.95

Crispy confit duck leg- with chinese pancakes, finely chopped spring onion and cucumber and hoisin sauce. £6.95

Chefs Homemade Soup of the Day - with Crusty Ciabatta Bread and Croutons. £4.95

Beer battered king prawns served with pea puree and sweet chilli sauce. £6.95

Baked mini camembert with crusty bread and onion chutney. £6.95

Pan steamed mussels in a white wine and garlic sauce served with crusty ciabatta bread. £6.95

### Main Course

Homemade Steak and Guinness Pie - with Homemade Chips, Puff Pastry Pie Lid and vegetables of the day. £10.95

Slow cooked Shank of Lamb - Served with Minted Pea Mash, Sprouting Broccoli and a Red Wine Gravy. £13.95

Fish and Chips - Hand beer Battered Fillet of Haddock with Homemade Chips, mushy peas and Tartare Sauce. £10.95

Chicken Madras Curry - pan fried chicken breast in a Madras Sauce Served with coriander Rice and a Garlic and Coriander Naan Bread. £11.95

Pan Fried Cod Loin wrapped in pancetta - with Dauphinoise Potatoes, Fine Green Beans and a White Wine and Garlic Sauce. £12.95

Pan fried chicken breast stuffed with mushroom and shallots, served with fondant potato, fresh asparagus spears and stilton and bacon sauce. £12.95

Battered Whole Tail Scampi - with Homemade Chips, Dressed Mixed Leaf Salad and Tartare Sauce. £9.95

Vegetarian Dish of the Day - Please ask a member of staff for the dish of the day. £9.50

### Steaks and Burgers

Homemade 6oz Beef Burger in a Brioche Bun, Homemade Chips, Dressed Mixed Leaf Salad, Bacon and a Choice of Cheddar Cheese or Stilton. £9.95

- 7oz Fillet steak £19.95      - 10oz Ribeye steak £16.95      - Peppercorn or Stilton sauce £2.00

Steaks are served with homemade chips, dressed leaves, homemade beer battered onion rings and cherry vine tomatoes.

Please see our separate boards for our fortnightly specials, homemade cheesecakes and desserts menu. Please Speak to a member of Staff if you Require any Allergy Information, Thank you.