

Starters / Light Bites

ROASTED BUTTERNUT & PARSNIP SOUP (V,VG*,GF*)

Finished with sage & served with homemade herby croutons £6.5

CRAB, AVOCADO & PRAWN COCKTAIL (GF*) £8

With harissa, lime \mathcal{E} fresh dill. Served with shredded baby gem \mathcal{E} toast

HOMEMADE SCOTCH EGG £8.5

Ask your server about today's Scotch egg flavour, served with mixed leaves & a spiced tomato ketchup

SPANISH STYLE MUSSELS (GF*) £8

Tomato, onion, garlic, chorizo & chilli sauce, served with toasted ciabatta

STUFFED PORTOBELLO MUSHROOM £7.

Garlic, mushroom & stilton sauce topped with Japanese panko breadcrumb & parmesan & served on a bed of rocket

Mains

MONFKFISH, MUSSEL, PRAWN & CHORIZO STEW £19

All cooked in a rich tomato based sauce, finished with fresh parsley & lemon & served with crusty ciabatta

SLOW ROASTED PORK BELLY (GF*) £22

Served with bubble & squeak, Savoy cabbage, black pudding, crispy apple fritter, cider & pork sauce

ADMIRALS FISH PIE

White fish, salmon, smoked haddock, prawn & scallop poached in a parsley & white sauce, topped with a Cheddar mashed potato & baked. Served with seasonal greens & finished with a tempura oyster in its shell

VENISON CASSEROLE

Locally sourced venison, slow braised in a rich sauce with onions, wine & root vegetables, served together with herby dumplings

PORK FILLET WELLINGTON £22.5

Pork tenderloin wrapped in our house stuffing, parma ham & puff pastry, served with fondant potato, winter greens, carrot & swede puree & caramelised red onion gravy.

GAMMON, EGG & CHIPS (GF)

£17

100z Gammon, honey, wholegrain mustard & Inch's cider sauce. Finished with a pineapple ring, fried egg & peas

STEAK & KIDNEY SUET PUDDING £20

Low 'n' slow braised chuck steak & lambs kidneys filled into homemade puddings & steamed, topped with caramelised red onions & more rich gravy. Served with buttery mash, seasonal greens

THE CLASSIC BEEF BURGER & FRIES (GF*) £17.5

DOUBLE UP FOR £4.5
VEGETARIAN/VEGAN OPTION - MOOVING MOUNTAINS PLANT BURGER
Stock prince paths dill pickles burger agree letters to path

<u>S</u>teak mince patty, dill pickles, burger sauce, lettuce, tomato, onion, smoked bacon & melted American cheese, all in a toasted brioche bun, topped with crispy, freshly made onion rings

WILD MUSHROOM & CHESTNUT RISOTTO (V,VG) £17.5

Black truffle & parsnip puree, parmesan crisps & sage

HOUSE CHICKEN CURRY

f 17 5

Our locally loved, medium spiced curry sauce containing onions, garlic, spinach & peppers, finished with fresh coriander & chilli. Served with a garlic & coriander naan bread & basmati rice

FISH & CHIPS (GF*)

£17

Haddock fillet coated in our signature cider tempura batter & fried, Served with peas, curry sauce or tartar sauce

BEEF LASAGNE

£17.5

Chips, house slaw & garlic bread

GF (Gluten free)
V (Vegetarian)
VG (Vegan)
* (available on request)

Sides

MAC & CHEESE £5.5 DIRTY MAC & CHEESE (BACON, ONION & MUSHROOM) £6.5 SIDE SALAD £5 GARLIC BREAD £4.5 / WITH CHEESE £5.5 SIDE OF ROASTED MED VEG £5,5 COLESLAW £2.5 CHIPS/FRIES £4.5 / WITH CHEESE £5.5 PARMESAN & TRUFFLE FRIES £6.5 SWEET POTATO FRIES £5 ONION RINGS £5.5

Please let us know if you have any allergies or dietary requirements, as not all ingredients are listed on each dish.

Most of our dishes can be adapted, please check with your server for more details.

All of our dishes are homemade & cooked to order with fresh ingredients, We ask you to please be patient as there might be a wait at certain times.

An optional 10% gratuity will be added to your bill (tables of 4 persons & above), we thank you in advance.