

Starters

To Share

Trio of Specialty Breads Rosemary focaccia, Basil & tomato Focaccia & Sourdough served with homemade Garlic & Herb Butter and Oil & Balsamic Vinegar £6.50 (V)

Baked garlic Camembert served with sourdough bread (V) £12.50

Soup of the day Homemade Soup served with Sourdough bread £6.50 (V)

Chicken & Pea Potato Cake Deep fried patties of chicken, pea, carrot and potato served with a lightly spiced Tomato sauce £7.50

Fried Zucchini with mint mayo (V) £4.95

Prawn & Crayfish Cocktail, served with a traditional Marie Rose sauce with a sprinkling of paprika on Baby Gem lettuce £8.95

Pan fried King Scallops with a sweet potato puree and crispy smoked bacon £9.95

Tomato Bruschetta with Garlic, Basil and Mozzarella £6.50 (V) **Vegan option available**

Fried Calamari with lemon mayo, fresh red pepper & spring onion £6.00

Wild Mushroom tart Sautéed Wild & Chestnut Mushrooms on Puff Pastry served with a creamy cheddar cheese sauce £7.50 (V)

FOOD ALLERGY OR INTOLERANCE: If you have a food allergy or intolerance, please let us know before ordering and we can advise you of the ingredients in your meal.

Mains

Baked Fillet of Salmon with a tomato, caper and olive sauce served with a lemon and herb risotto £16.50

Brewers Burger Homemade Burger with Cheese, Bacon, lettuce, tomato, ale onions, mayo served with a homemade Brioche Sesame Bun & Skinny Fries £12.95

Halloumi & Courgette Burger with a Homemade Brioche Sesame Bun, cheddar cheese, lettuce, tomato, Ale onions, basil oil and Skinny Fries £10.95

Prime Cod and Chips Centre cut cod loin encased in a crisp light beer batter served with chunky chips, Garden Peas and homemade Tartare Sauce £14.50

Chicken breast wrapped in Parma ham, oven baked and served with a creamy Mushroom sauce and Parmentier Potatoes £15.50

Pan fried Duck Breast served with a simple blueberry sauce, Rosemary Roast Potatoes & Broccoli £19.50

Pan fried Rump of Lamb Served Pink served with Parmentier Potatoes and broccoli and finished with a Rosemary gravy £17.50

Baked Aubergine, served with an authentic Italian tomato sauce, topped with Buffalo mozzarella and served with a mixed fresh salad (V) £15.95
Try without the Mozzarella for a Vegan alternative

Pasta Dish of the Day -Please ask for details £12.50

Sides

Roasted sweet potato with cheddar cheese (V) £3.95 Mixed Salad (V) £3.95

 Skinny Fries/ Chunky Chips (V) £3.95

Mac and truffle oil cheese (V) £4.50 Mozzarella, tomato and basil salad (V) £3.95

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Desserts
£6.50 each

Chocolate brownie with a pear puree and Served with a scoop of ice cream (V)

Pannacotta served with a berry coulis (V)

Eton Mess with Mixed berries and cream (V)

Apple cake with cinnamon and served with custard or ice-cream (V)

Tiramisu Traditional Italian Dessert made with Fresh Ground Coffee and Mascarpone (V)

Selection of Ice creams or sorbets 3 scoops of your choice:

Chocolate, Strawberry & clotted cream, Vanilla, Salted caramel, Honeycomb, Rum & Raisin, . Lemon, Mango or blackcurrant sorbet (V) £5.95

Selection of English and Continental cheeses and biscuits (V)

Served with seasonal chutney, grapes and biscuits £8.95

Add a 50ml Glass of Port: **Taylors vintage** £3.20

Affogato/Boozy Affogato A scoop of salted caramel ice cream drowned in an espresso coffee...add a shot of Licor43 for a boozy experience £4.50/£7.50 (V)

Why not enjoy a Dessert wine with your Dessert – See our selection from our
Wine List