

STARTERS

Homemade Soup of the Day (G)(G*)(V) £7

A freshly prepared soup served piping hot, with Freshly Baked Bread

Ham Hock Scotch Egg (G)(D)(E) £9

A soft-boiled Egg wrapped with Sausage Meat and Ham Hock coated in breadcrumbs then deep fried and served with a Blue Cheese Sauce

Duck Liver Pâté (G)(G*)(D) £8

A smooth pâté, with a Fig and Honey Chutney, served with toast

Mushrooms on Toast (V)(G)(G*)(D) £8

Pan fried Mushrooms with Shallots and Garlic, fresh double cream,
Served on Toasted Bread and topped with Parmesan Cheese

Stuffed Yorkshire (G)(D)(E) £8

A Homemade Yorkshire Pudding stuffed with your choice of Roast Chicken, Roast Beef
or Roast Pork, topped with gravy, and roast parsnips

TRADITIONAL ROAST DINNERS

All Roasts are served with homemade Yorkshire Pudding (G)(G)(D)(E),
Roast Potatoes, Roast Parsnips, Seasonal Vegetables, and Gravy (G*)*

Dry Aged Beef £19

Prime 21-day dry aged Beef, rubbed with Thyme & Sea Salt and oven roasted

Rare Breed Belly Pork £19

Slow roasted Pork Belly, Crackling, Sage & Onion Stuffing(G)

Free Range Roast Chicken £19

Roasted Chicken Breast, Sage and Onion Stuffing(G)

Roast Platter (2 people to share) £38

Generous slices of Beef, Pork & Chicken
with all the accompanying trimmings.

Vegetable and Nut Roast (V)(G)(N) £19

Nut Roast served with Roast Potatoes, Sage & Onion Stuffing(G)
Roast Parsnips, Yorkshire Pudding, and a veggie Gravy.

WHY NOT ADD A SIDE TO YOUR ROAST?

Braised Red Cabbage to share £5
Cauliflower Cheese(G)(D) to share £5
Honey Roasted Parsnips £3.50
Extra Roast Potatoes £4.50
Extra Yorkshire Pudding(G)(D)(E) 95p

MAIN COURSES

Ballotine of Lamb £26

Locally sourced Lamb slow-cooked, shredded and rolled then pan roasted, served with Roast Potatoes, Yorkshire Pudding **(G)(G*)(D)(E)** braised Red Cabbage. Drizzled with a Redcurrant, Mint & Red Wine Sauce

Hake en paupiette £24

Hake fillet with roasted Red Bell Peppers, sun-dried tomatoes, sliced New Potatoes, and White Wine. Served with a Fresh Salad

Smoked Haddock and Salmon Fishcakes **(D) £21**

Crispy coated Fishcakes served with New Potatoes, Fresh Salad and a Sweet Chilli Sauce

The Big Pig **(G)(D)(E) £21**

A 6oz Wagyu Burger, rare breed Pork Belly and dry-cured smoked streaky Bacon in a brioche-style bun with Lettuce, Apple Sauce and Cheese, Served with homemade Chips

Malayan Curry **(G) (Chicken, Prawn or Vegetable**(V)**) £22**

Malayan Curry Sauce with Butternut Squash, Green Beans and Coconut Milk, served with a Pilau Rice and a Garlic Flat Bread

Salad Bowls

A large bowl with fresh salad of mixed leaves, cherry tomatoes, Broad Beans, new potatoes, pickled Red Onion, Sweetcorn, Grated Carrot, Quinoa, Red Peppers and Cucumber.

Chicken & Bacon with Caesar Dressing **(E) £21, Steak and Blue Cheese Dressing**(E)(D)** £21, Prawn & Smoked Salmon**(E)** £21, Ploughman's **(V)(D)(G)** £19, Vegan Bowl **(V)** £18**



Country Inn



Allergen Key

(V) Vegetarian

(G) Contains Gluten

(G*) Gluten Free Option

(N) Contains Nuts

(D) Contains Dairy

(E) Contains Egg

(S) Contains Sesame

**If you have a food allergy,
please notify your server**

Desserts from £7

Chocolate Delight, Apple Crumble,
Sticky Toffee Pudding, Fruit Pavlova,
Limoncello Cheesecake, Panna Cotta,
Trillionaires Tart, Cheese and Biscuits.

Sneak Peak...

Full descriptions available upon request