

Lunch

To complement our menu and provide you with additional choice, see our range of chef's specials. Children's menus are available – please ask

Starters & Sharers

King prawn cocktail, mixed seasonal leaves with multi-grain bread & Somerset butter †

Grilled field mushroom with goat's cheese & baby spinach, pineapple & cracked black pepper chutney √

Hand-made shredded aromatic duck & hoisin spring rolls with spring onions & hoisin dipping sauce

Seasonal soup of the day with thick-cut bread & Somerset butter

Loch Fyne smoked Scottish salmon & baby spinach on potato rösti topped with yoghurt & cucumber dressing, lemon wedge & chopped chives †

To Share: **Oven-baked garlic & herb sharing bread**, balsamic glaze √
Also available topped with red chard & mixed olives

Cheese fondue, chunks of bread, celery sticks & slices of red apple to dip

Lunchtime Classics

House deli board: hand-carved Chiltern-cured ham with watercress, sliced roast chicken breast & baby spinach, with a wedge of Shropshire Blue cheese on red chard. Accompanied by chunky piccalilli, caramelised red onion chutney, pickled onion, thick-cut multi-grain bread & Somerset butter

Suffolk pork sausages with Devon Cheddar mash, red onion gravy & root vegetable crisps

British beef & Ruddles ale pie served with chips or mashed potatoes, British seasonal vegetables & gravy
Available as a smaller portion

Traditional baked beef lasagne with mixed salad, chips or garlic ciabatta

Summer ploughman's platter: hand-carved Chiltern-cured ham & Devon Cheddar with pickled onion, chunky piccalilli, red apple & mixed salad, celery stick, multi-grain bread & Somerset butter

Hand-carved Chiltern-cured ham, free-range eggs, chips & petits pois

Hand-battered cod & chips, mushy peas or petits pois & tartare sauce †

Or treat yourself to **Hand-battered lemon sole fillet, chips & minted peas** with tartare sauce †

Breaded Scottish wholetail scampi, chips, mushy peas or petits pois & tartare sauce †

Butternut squash, spinach, lentil & spicy coconut curry served with lemon & parsley basmati & wild rice & poppadoms √

Grilled 10oz* gammon steak served with chips, petits pois & either cracked black pepper & pineapple chutney or free-range fried eggs

Chef's Selection

Baked cod fillet, on a bed of bacon, pea & red onion crushed new potatoes with rosemary-roasted cherry tomatoes †

Peppered mushroom suet pudding served with mashed potatoes, British seasonal vegetables & a Portobello mushroom & Colman's Diane sauce √

Slow-cooked New Zealand lamb shank with pea mash & minted gravy

Farm-assured 'smothered' chicken breast with grilled bacon, goat's cheese & a tomato Provençal sauce, topped with watercress, served with chips & salad garnish

Pan-seared Barbary duck breast on a bed of baby spinach leaves with wild blueberry & balsamic sauce & dauphinoise potatoes

Steaks

Prime British steaks:

8oz* Sirloin

8oz* Rump

10oz* Rib-eye

Served with chips & onion rings, watercress, grilled plum tomato & field mushroom, with your choice of green peppercorn & cognac, Portobello mushroom & Colman's Diane sauce, or classic béarnaise sauce

Topped steaks:

8oz* Sirloin

8oz* Rump

10oz* Rib-eye

Prime British steak topped with spicy tomato relish, Devon Cheddar, grilled bacon & watercress, served with chips, grilled plum tomato, grilled flat mushroom & onion rings

Steak surf 'n' turf:

8oz* Sirloin

8oz* Rump

10oz* Rib-eye

Prime British steak topped with tail-on tempura battered king prawns & watercress, served with chips, grilled plum tomato, grilled flat mushroom & onion rings †

Gourmet Burgers

Cheese & bacon burger: 100% British beef burger topped with your choice of Devon Cheddar or Shropshire Blue cheese & grilled bacon in a toasted, rustic flour bap with mayonnaise, lettuce, plum tomato & red onion. Served with chips, salad garnish & our spicy tomato relish on the side

Surf 'n' turf burger: Tail-on tempura battered king prawns on top of our 100% British beef burger with Devon Cheddar & grilled bacon in a toasted, rustic flour bap with mayonnaise, lettuce, plum tomato & red onion. Served with chips, salad garnish & our spicy tomato relish on the side

Red Leicester & spinach burger: Red Leicester, spinach & cream cheese deep-fried in breadcrumbs topped with fresh yellow pepper & mango salsa, in a toasted flour bap with mayonnaise, lettuce, plum tomato & red onion, served with chips & salad garnish √

Summer Salads

Wensleydale, grape, Tiptree honey & mint salad with red chard, baby spinach & mixed leaves, cucumber & cherry tomatoes ↘

Tandoori chicken breast salad, baby spinach, red chard, shredded mint leaves, yellow pepper & mango salsa, cherry tomatoes & red onion, cucumber & yoghurt dressing on a poppadom base

Loch Fyne smoked Scottish salmon & king prawn salad, red chard, mixed salad leaves & baby spinach, baby new potatoes, cherry tomatoes & cucumber, fresh chopped mint & chives with avocado oil, lemon & cracked black pepper dressing †

Sandwiches & Wraps

Served in your choice of thick-cut, white or multi-grain bread or ciabatta-style baguette. Wraps are served as specified

Triple-decker 'Club' with farm-assured chicken & bacon, lettuce, plum tomato & mayonnaise on toasted multi-grain bread

Rosemary-marinated rump steak with horseradish mayonnaise & caramelised red onion chutney

Hand-carved Chiltern-cured ham & chunky piccalilli on the side

Shredded aromatic hoisin duck wrap with cucumber

Tandoori chicken wrap, baby spinach, yellow pepper & mango salsa, yoghurt & cucumber

Baked field mushroom & Shropshire Blue wrap with spicy red pepper & chilli sauce ↘

Open king prawn cocktail & Loch Fyne smoked Scottish salmon on toasted multi-grain bread †

Jacket Potatoes

Served with dressed salad garnish

Devon Cheddar
& baked beans ↘

King prawns in
cocktail sauce †

Tuna with
chive mayonnaise †

Devon Cheddar
& grilled bacon

Sides

Baby spinach, red chard, cherry tomato & red onion salad, with yellow pepper & mango salsa, yoghurt & cucumber dressing

Dressed side salad, mixed leaves, cherry tomatoes, cucumber, new potatoes & house dressing

Chips

Bread, balsamic & olive oil

British seasonal vegetables

Carrots in chive butter

Onion rings

Garlic ciabatta

Garlic ciabatta with Devon Cheddar

Puddings

Kentish Bramley apple pie with dairy custard, double cream or Cornish clotted cream ice-cream

Swiss dark chocolate & mint chocolate ice-cream sundae with chocolate sauce

Madagascan vanilla & mascarpone cheesecake with a chilli, toffee, lime & ginger sauce, served with double cream

Sundae of the day

Sticky dark chocolate & walnut brownie with mint chocolate ice-cream

Trio of classic hot puddings: lemon & ginger pudding, jam roly-poly & sticky toffee pudding, served with double cream or dairy custard

Cornish clotted cream ice-cream with chocolate sauce

Cheese platter: Shropshire Blue cheese, Devon Cheddar & crumbly Wensleydale, served with caramelised red onion chutney, grapes, celery, crackers & Scottish oatcakes

Tea, Fairtrade Coffee & Soft Drinks

Most coffees from our range are available in standard or large

Americano

Espresso

Moccacino

Hot chocolate

Cappuccino

Latte

Tea or Fruit tea

Fruitiser 100% fruit juice with a touch of sparkle – and one of your five a day. Choose from: **Pomegranate & Raspberry** or **Mandarin & Mango**

Appletiser 100% fruit juice with a touch of sparkle – and one of your five a day

Delicious, traditional family Sunday roasts available every Sunday

Where possible we use seasonal British produce in our recipes in order to ensure the best quality and flavour.

† May contain fishbones or shell. ↘ Suitable for vegetarians. * All weights approximate before cooking. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives & our menu descriptions do not contain all ingredients, so please ask a member of our staff before ordering if you have any particular allergy or requirement. All menu items are subject to availability. Prices include VAT at the current rate. Visa & Mastercard are accepted & Maestro/Delta/Amex where applicable, together with personal cheques, accompanied by an appropriate banker's card.