



Starters

Homemade Soup of the Day - £6.50

Served with Crusty Bread (V)(VE)

Pulled Pork and Green Apple Croquette- £8

With poached quail egg and rocket puree

Beetroot Cured Salmon with Dressed Leaves- £8

With dressed leaves and horseradish crème fraiche (G)

Tempura Cauliflower Fritter - £7

With harissa hummus and carrot and avocado salad (V) (VE)

Whole Baked Camembert (for 2 to share) - £12.50

With house chutney and crusty bread

Mains

Waterford Farm 28 Day Aged Sirloin Steak – £24.50

With cherry vine tomatoes, wild mushroom fricassee, onion rings and a choice of skinny fired or chunky chips or make it **Surf and Turf with King Prawns for £29** (GF)

Chicken 3 ways - £18

Pan fried chicken breast, confit chicken drumstick, poached chicken moussilin with thyme fondant potato and buttered greens (G)

Fish and Chips - £15.50 or small £12.50

Served with minted mushy, tartare sauce and fresh lemon (GF on request)

Wild Mushroom, Bay Onion and Kale Bourginon- £13

With a sage suet scone (V) (VE) (G)

Steamed Shetland Mussels - £14

In white wine, garlic and cream served with skinny fries and crusty bread (GF with GF bread)

(V) Vegetarian (G) Gluten Free (VE) Vegan.

We cannot guarantee that any items are completely allergen free due to kitchen production methods. Please ask to see our complete menu allergy matrix.



Desserts

Raspberry Brioche Bread and Butter Pudding - £7

With white chocolate and vanilla Anglaise

Trio of Beacon Farm Ice cream – £5.50

3 scoops of award-winning ice cream (GF)

Dark Chocolate Delice - £8

With salted caramel popcorn (GF)

Praline Cheesecake - £8

With honeycomb

WH&G Cheeseboard – Full £15 or Individual Cheese - £4.50

A selection of French & English Cheeses served with biscuits and house chutney
(GF biscuits available)