

To Start Soup of the Day £5.95 Warm bread roll Pan-fried fresh mackerel with slow roasted tomatoes £7.50 (GF) Horseradish cream Steamed Rudham asparagus £7.50 (GF, V) Hollandaise sauce Devilled whitebait with basil mayonnaise £6.50 (GF) Fresh brown bread Confit duck leg and onion marmalade £8.50 (GF, DF) Rocket and red onion salad

Main Courses

Slow roasted lamb shank with a Greek tomato, olive and orange sauce £18.00 (GF) Buttered mash potato and purple sprouting broccoli Crab and tiger prawn linguine with spring onions £16.50 Served with coriander, lime and Parmesan Sri Lankan coconut, chickpea and potato curry £14.50 (GF, DF, V) Basmati rice, minted yoghurt, and flat bread Cajun chicken fillet burger with a glazed brioche bun £14.00 Lettuce, tomato, fried potato wedges, sweet chilli and sour cream

FROM THE GRILL

(All served with Aioli, fries and a mixed leaf salad)

Duncan Jeary Aberdeen Angus ribeye steak **£22.00 (GF, DF)** Local pork loin chop with a confit garlic and rosemary marmalade **£13.00 (GF, DF)** Moroccan salmon fillet **£13.50 (GF, DF)** Graves 10oz rump steak **£16.00 (GF, DF)** Halloumi slices and Mediterranean aubergine **£12.00 (GF, DF)**

Side Dishes

Skinny fries - £3.00 Chunky Chips - £3.00 Mixed green vegetables - £4.00 Potato wedges with sweet chilli and sour cream - £4.00 Dressed leaf salad - £3.50

Desserts

Dark chocolate and rum torte with liqueur cherries £6.00 Sticky toffee pudding with salted caramel sauce and cream £6.00 Lemon posset with fresh raspberries £6.00 A selection of British cheese with biscuits, celery and chutney £7.00 Selection of ice cream - Chocolate, Vanilla, Toffee, Coffee £1.50 per scoop Selection of sorbet - Mango, Mandarin, Elderflower £1.50 per scoop

Please advise of specific allergen requirements at the time of ordering. If you have any queries, please feel free to ask!