



~ STARTERS & LIGHTER DISHES ~

Baked breads & oils £2.50 - Marinated olives £2.50

Chef's soup of the day with warm bread £4.50 GF bread available V

Chargrilled asparagus with a rosti potato & hollandaise sauce £5.95 V GF

Add smoked streaky bacon or poached egg for £1.50

Baked, smoked mackerel with pickled shallots & a beetroot & potato salad £5.75 GF

Ham hock terrine served with piccalilli & ciabatta croutons £5.50 GF bread available

Breaded king prawns with mixed leaf salad & sweet chilli jam £5.95

Whole baked camembert with red onion marmalade, confit garlic & warm breads £9.50

for two to share - GF bread available V

~ MAIN COURSES ~

Roast Beef £13.50 ~ Roast loin of Pork £12.50 ~ Roast Leg of Lamb £13.50

All roasts available GF

All roasts served with Yorkshire pudding, roast potatoes, gravy & fresh seasonal vegetables

Cullen Skink – smoked haddock in a creamy potato & spinach sauce

topped with a soft poached egg £14.50 GF

Slow cooked pork ribs in a hickory smoked BBQ sauce with coleslaw, chips & mixed leaf salad

Half Rack - £9.50 Full Rack - £14.50 GF

Beer battered market fish with chips, peas & tartar sauce £12.95

'Bangers & mash' award winning Hertfordshire sausages with buttery mashed potato, peas & caramelised onion gravy £9.95

Spicy bean burger with chips & mixed leaf salad £9.50 V

Beer battered halloumi with chips, mix leaf salad & tartar sauce £9.50 V

Baked stuffed aubergine with parmentier potatoes & mixed leaf salad £9.50 V GF

Or have your stuffed aubergine as a vegetarian roast

Children's roasts available £6 for one course

GF = Gluten Free, please advise of any dietary requirements