

Starters

Pea Shooter baked ash goats' cheese, roasted smoked garlic, minted pea soup shot, lemon & thyme crème fraîche, onion seed cracker £8

Wild Mushroom & Goats' Cheese Tart deconstructed with caramelised onion & apples rocket salad & balsamic dressing £7

Honey & Whiskey Glazed Pork Belly petit pois purée, black pudding & braised pigs cheek croquette & thyme reduction £8

Sweet Potato & Cod Fishcakes avocado salad & tomato salsa £7

Scallop Gratin baked with spinach & sundried tomato cream, topped & glazed with smoked Applewood Cheddar g/f £10.50

Lamb Koftas, Homemade Chargrilled Naan Bread spicy tomato sauce tomato & red onion salad, cucumber & mint yoghurt dressing £7

Moules Marinières House garlic toast £7/£14

King Prawns sautéed in garlic & chilli butter on warm bruschetta £10

Homemade Ham Hock & Chicken Terrine pickled quails' egg, honey & mustard dressing homemade piccalilli, brioche toasts £7

Favourites

Wild Boar & Apple Sausages set on pappardelle pasta, bound in a rich ragout of beef, tomato, wild mushroom & spinach, finished with Parmesan £15

Thai Green Vegetable Curry* prawn crackers steamed rice g/f £11

Add chicken £3 **or King Prawns** £6
*curry paste base contains 0.05% shellfish, as do prawn crackers

Suet Pastry Pie of braised beef in ale, with new potatoes, carrots & gravy £12

Macaroni Cheese rich Cheddar sauce, spinach mushrooms, topped with garlic & herb crumb £11

Moroccan Chickpea, Bean & Roasted Mediterranean Vegetable Tagine with roasted garlic Israeli cous cous (vegan friendly) £11

Beef Lasagne homemade pub classic, with garlic toast & dressed salad £13

Hand Carved Ham, Eggs & Chips £12

From the Char Grill

Swannington Calves' Liver & Bacon mashed potato & caramelised onion gravy g/f £13

Homemade 8oz Beef Burger Monterey Jack cheese, skinny fries, coleslaw, onion rings £13
Add bacon or mushrooms £1.50

Halloumi & Field Mushroom Burger stacked with charred aubergine & Rxced pepper in a brioche skinny fries, coleslaw, onion rings £12

Choose 8oz Rib Eye or Sirloin Steak served with roasted vine tomato, grilled field mushroom chef's onion rings & chunky chips £24
Add peppercorn or blue cheese sauce £3

The Parson's Mixed Grill chargrilled rump steak, lamb chop, gammon steak, chicken breast pork sausage, lamb's liver, fried egg, grilled tomato, baked mushroom, peas & chunky chips £27

Yellow Fin Tuna Loin cooked until perfectly medium, served with a timbale of wild rice, cherry tomato compôte & baked rosary ash goats' cheese £16

From the Sea

Wholetail Scampi garden peas, homemade tartare sauce, skinny fries, dressed leaves £13

Proper Beer Battered Fish & Chips minted mushy peas, homemade tartare sauce & lemon £13

Fish Pie white fish, salmon, smoked haddock prawns & leeks in a creamy cheese sauce topped with mashed potato and served with seasonal vegetables (25 min bake) g/f £14

Monkfish & King Prawn Madras timbale of rice, homemade coriander naan, chutney, onion salad & poppadoms £15

Pan Fried Fillet of Sea Trout with samphire prawn & new potato salad, beetroot purée, buttered kale & asparagus, Parma ham crisp £15

Seared Fillet of Turbot on crushed purple potatoes, wilted spinach, heritage carrots & a petit pois & pancetta fish cream reduction £16

Food Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food. Please note that whilst every care is taken, some game items may contain shot.