

Nibbles While We Cook

Mixed Olives Marinated in Chilli, Garlic & Lemon (V, GF, DF) £4.95

Mixed Olives & Feta (GF) £5.95

Oven Baked Bread with dipping oil & balsamic syrup (V, DF, GF adaptable) £3.95

Sharing Nibbles a board of oven baked bread Feta & mixed olives, balsamic & dipping oil (GF adaptable) £9.95

Starters

Soup of the Day garnished with Parmesan straw (adaptable for V GF DF) £7.50

King Prawn Bruschetta headless king prawns chilli, spring onion & tomato on homemade bruschetta, laced in garlic butter sauce (GF adaptable) £11

Pressed Ham Hock & Caper Terrine served with piccalilli & toasted ciabatta (GF adaptable) £9.95

Scorched Mackerel blow torched fillet, rustic pâté, beetroot purée, apple matchsticks, with horseradish cream £9.95

Avocado, Mozzarella, Tomato & Olive Salad basil oil, balsamic dressing (GF) £9.95

Crab Bon Bons spring onion, chilli, coriander peppers, panko crumbed, lemon & dill mayo £9.95

Portwood Asparagus wrapped in Parma Ham set on potato rosti, with sauce Hollandaise (GF) £9.95

Classic Mains

Beer Battered Fish & Chips with minted mushy peas, homemade tartare sauce & lemon – ask for today's fresh fish variety £15.95

Whole Tail Scampi tartare sauce, skinny fries peas & dressed salad £14.50

Vegetable Tikka Masala with basmati rice chutney, onion relish & poppadom (GF) £13.95
Chicken £15 King Prawns £18 Halloumi £14.50

Sides

Garlic Bread £2.95 with Cheese £3.95
Battered Onion Rings £2.95 Chunky Chips £4
Skinny Fries £4 Seasonal Vegetables £3.50
Coleslaw £3 Buttered Baby Potatoes £4

Salads & Boards

Rump Steak & Blue Cheese Salad
a warm salad of peppers, mushrooms & onions set on dressed mixed leaves, topped with succulent sliced 6 oz char grilled rump, finished with crumbled blue cheese (GF) £17.95

Classic Caesar Salad
crisp Baby Gem, lardons & anchovies, bound in our cream, egg, Parmesan & anchovy dressing, choose it topped with either a chargrilled chicken breast or succulent roasted fillet of salmon £19.95

Seafood Board
tian of crab meat & crayfish tails, shell on prawns smoked mackerel paté & fillet, crab bon bon & crevette, salad leaves, fresh baked bread, butter lemon & dill mayo, Marie Rose sauce £21.95

The Parson's Ploughman's Board
Swannington hand cut ham, Black Bomber Cheddar pork pie, apple, piccalilli, tomato relish, mixed leaf salad, fresh baked bread & butter £16.95

Field Mushroom, Wilted Spinach & Grilled Halloumi Burger Stack
served in toasted brioche with skinny fries coleslaw & crispy onion rings (adaptable Vegan & GF) £14.95

From the Char Grill

Chef's Hand Pressed 8oz Steak Burger
with Monterey jack cheese, skinny fries, coleslaw & crispy onion rings £15.50 (GF adaptable)
Add bacon or mushrooms or egg £1.50

Calves Liver & Smoked Bacon
Char grilled bacon & pan fried calves' liver on creamy mash with buttered cabbage, crispy onions & red wine jus (GF adaptable) £15.95

Butterflied Breast of Chicken with skinny fries garden peas, seasonal salad & Chef's special garlic white wine, butter sauce £16.95

Surf & Turf 6oz rump steak topped with three tempura battered king prawns, served with basil roasted tomato, sautéed mushrooms, chunky chips crispy fried onions & dressed leaves (GF adaptable) £21.95

8oz Sirloin Steak
with basil roasted tomato, sautéed mushrooms chunky chips, crispy fried onions & dressed leaves (GF adaptable) £27
Steak Sauces – all GF -
Choose Peppercorn or White Wine & Garlic or top with Binham Blue Butter each £3.50