

BEGINNINGS

Cherry tomato focaccia bread, served with olive oil and balsamic vinegar for dipping (v)	£2.95
A bowl of Mediterranean herb marinated mixed olives (v)	£3.50
A jar of sweet mini bell peppers stuffed with feta and drizzled with olive oil (v)	£3.50
Cockles, malt vinegar and white pepper	£3.75
Anchovies marinated in oil	£3.75

STARTERS

Creamed broccoli soup (v)	£6.95
Topped with Barkham blue cheese, toasted almonds and a mini onion loaf	
Crispy British whitebait	£7.25
Served simply with lemon, tartare sauce, granary bread & butter	
Parma Ham bruschetta	£7.75
Topped with sun blushed tomato, cream cheese, artichokes, Parma ham, wild rocket and fig relish	
The classic 1970's prawn cocktail	£7.75
Served simply with lemon, Marie Rose sauce, granary bread & butter	
Winter game terrine	£7.95
Madeira and Port seasoned game with chopped pistachios, served with piccalilli, parsnip crisps and toasted sourdough	

MAINS

Roast chicken breast	£11.95
With stuffing and 'pigs in blankets' and gravy	
Welsh topside rump of beef	£12.50
With Yorkshire pudding, roasted potatoes, parsnips and a rich beef and red wine gravy	
Mushroom, cranberry and brie Wellington (v)	£12.95
Folded with spinach and herbs, and wrapped in puff pastry, with a rich red wine	
Slow roasted lamb shoulder	£13.50
With apricot stuffing, roasted potatoes, parsnips and a red wine gravy	
Beer battered Cod and chips	£13.95
Classic British fish and chips in beer batter and served with mushy peas and tartar sauce	
Welsh steak and Guinness pie	£14.50
Slow cooked Welsh beef in a rich Guinness gravy, with Per Las Stilton cheese and topped with a suet pastry crust, served with mash or homemade chips	

All mains except the Cod & chips are served with traditional seasonal vegetables