



Many of our dishes use Red Tractor Farm Assured produce. See our main menu for details.

NIBBLES

Olives marinated with garlic, chilli and coriander (v)

Home cooked spicy prawn crackers with sweet chilli sauce

Stone baked and sour dough breads with olive oil and Modena balsamic vinegar (v)

Poppadoms, mango chutney, onion salad and raita dip (v)

TO START

Homemade Brown Windsor soup

Homemade soup of the day

Grilled Cornish sardines

Welsh rarebit (v)

'Brown's of Kirkconnel' black pudding and bacon fritter

British broad bean and Greek feta bruschetta (v, n)

MUST TRY DISH!

Pan-fried wood pigeon salad (ø) Also available as a main course

Peri peri pepper prawns

Pan-fried Spanish chorizo sausage

Potted pork, chicken liver and real ale pâté

Prawn cocktail

TO SHARE

Bruschetta selection (n)

SANDWICHES

Available 12noon to 6pm daily.

HOT CARVERY BAGUETTE

Filled with your choice of British meat from our Carvery, served with chips

Choose from soft white or malted bloomer, with little gem lettuce and tomato, served with a side of chips.

Tandoori chicken

Barrel aged Greek feta, olives, beef tomato and sun dried tomato pesto (v, n)

Carvery club

Saxon British beef with crispy onions and English mustard mayonnaise

Dingley Dell pork and ruby porter ale sausages and sautéed red onion

North Atlantic prawn and horseradish crème fraîche

Taw Valley mature Cheddar with a mildly spiced plum and ginger chutney (v)

SALADS Choose from:

Pan-fried black tiger prawns and Spanish chorizo sausage

Tandoori chicken

Barrel aged Greek feta (v)

All served on a crisp green salad with tomato and red onion.

Available in starter (S) or main (M) size.

FRESHLY PREPARED

10oz* Rib eye steak with potato wedges, grilled tomato, mushrooms and onion rings

THE ULTIMATE MIXED GRILL

Gammon, chicken breast, rump steak and black pudding served with potato wedges and a fried egg

Homemade shepherd's pie

'Brown's of Kirkconnel' black pudding stuffed chicken breast, served on a bubble and squeak cake

Hand battered fish and chips

Whitby breaded wholetail scampi and chips

Dingley Dell pork and ruby porter ale sausages and mash

Lasagne al forno with garlic bread

Cod loin wrapped in pancetta on a black pudding, curly kale and potato hash

Homemade pie of the day

Seared sea bass fillet

Pan-fried British Farm Assured chicken breast, filled with Cheddar and wrapped in bacon, in a smoky bourbon sauce

8oz* Rump steak with chips, grilled tomato, mushrooms and onion rings

Spinach, butternut squash and goats cheese lasagne with garlic bread (v)

Slow cooked lamb shank smothered in rich mint gravy, with mash or new potatoes

Rich seasonal game casserole (ø)

BURGERS

THE ULTIMATE BURGER

Saxon British beef burger and half chicken breast, topped with Taw Valley mature Cheddar, smoky chilli bourbon sauce and crispy onions with potato wedges

Our burgers below are served in a floured bap with little gem lettuce, beef tomato, red onion and homemade beetroot relish.

Hand pressed Saxon British beef burger with chips

Peri peri chicken burger with chips

Cajun spiced bean burger with chips (v)

CURRIES

All served with basmati rice.

Jungle chicken

Red Thai chicken

Beef Kerala

Add poppadoms, mango chutney, onion salad and raita dip (v)

KIDS

We believe our children should be eating the very best food. Ask to see our tasty children's menu for full details.

THE CLASSIC BRITISH CARVERY

Monday to Saturday ^

Sunday

We only source the very best British meats and seasonal vegetables, so our Carvery offer changes everyday.

Today's roasted meats will be a selection from the following:

Matured Saxon British beef

Norfolk turkey

Stuffed belly of Norfolk pork

Leg of Norfolk pork

Outdoor bred British gammon

West Country shoulder of lamb

SIDES AND TOPPINGS

Hand cut potato wedges

Chips and garlic mayonnaise

Homemade garlic bread with melted Taw Valley mature Cheddar

Homemade garlic bread

Dorset ale battered onion rings

Bread and butter

Add to your steak: Peppercorn or Diane sauce or Pan-fried peri peri black tiger prawns

A side of baby gherkins

DIAMOND CLUB

Exclusively for Diamond Club members. Available Monday - Friday. If you are over 50, why not become an instant member. Ask one of the team for an application form. www.diamondclubcard.co.uk

PUDDINGS

Wild blueberry and raspberry Eton mess

Double chocolate fudge cake (t)

Bramley apple pie (t)

Callestick Farm Cornish dairy ice cream

Belgian chocolate and West Country clotted cream tart (t)

Gingerbread panna cotta

Homemade fruit crumble

Sticky toffee pudding

Homemade jelly and dairy vanilla ice cream

Homemade fresh lemon and blackberry posset

Cherry Bakewell cheesecake (n, t)

Quartet pudding plate to share

The puds marked with (t) are available to takeaway.

Please ask one of our team to see our coffee, tea and wine menu.

(t) These puddings are available to takeaway and are not served with ice cream, cream or dairy custard when purchased to takeaway. *All weights are approximate uncooked weights. (v) These dishes are suitable for vegetarians. (n) Contains nuts. We take care to preserve the integrity of our dishes. However, we must advise that they are prepared in an environment that is not free from nuts, seeds, gluten or lactose. Therefore all dishes on this menu may contain traces of these allergens. From time to time our turkeys may come from other selected British Farm Assured farms. All of our fish products may contain small bones. Our wholetail scampi may be made from more than one wholetail. (ø) May contain buckshot. (^) Bank Holidays will be charged at the Sunday price. All of our food prices are based on a 17.5% VAT rate. All items are subject to availability and may need to be substituted due to circumstances out of our control.