



Two Courses £23 Three Courses £26

Starters

Bowl of Soup & Homemade Bread

Crispy Stuffed Cheddar & Spring Onion Potato Skins, Sour Cream & Chive

Smoked Salmon, Baby Capers, Shallots, Watercress & Marie Rose Sauce

Korean Fried Chicken, Pickled Vegetables & Toasted Sesame Seeds

Asparagus, Soft Poached Egg & Hollandaise

Mains

Slow Roast Shoulder of Lamb, Dauphinoise Potatoes, Crushed Minted Peas, Oven Dried Tomato
Salsa Verde & Red Wine Gravy

Creamy Mushroom & Spinach Lasagne, Shaved Parmesan, Basil Oil & Rocket Salad

Roast Chicken Supreme, Spring Onion Mash, Purple Sprouting Broccoli & Onion Gravy

Stoppard's 7oz Rump Steak, Skinny Fries, Slow Roast Tomato, Watercress & Pepper Sauce
(Steak £2.50 Supplement)

Shin Beef, Real Ale & Chestnut Mushroom Pie, Chunky Chips, Peas & Gravy

Waggon's Steak or Crispy Chicken Burger, Onion Slaw, Dill Pickles
Barbecue Sauce & Fries (Add Bacon & Cheese £1)

Pan Fried Seabass, Spring Onion Mash, Asparagus & Pink Grapefruit Hollandaise Sauce
(£2.00 Fish Supplement)

Twice Baked Cheddar Cheese Soufflé, Creamy Spinach Sauce, Fries & Salad

Beer Battered Haddock & Hand Cut Chips, Chunky Tartar Sauce & Minted Mushy Peas

Side Orders

Mixed Seasonal Vegetables £3.50 · Beer Battered Onion Rings £3.50
Hand Cut Chunky Chips £3.50 · House Dressed Salad £3.50 · Fries £3.00

Please note set menu prices are per person. If choosing a one course meal this will be charged individually so prices may vary. All our products are locally sourced whenever possible. All food is freshly prepared to order so your patience is appreciated. If you have any allergies or dietary requirements, please let us know and we will do our best to adapt the menu to your needs.