



Two Courses £23 Three Courses £26

Starters

Bowl of Soup, Homemade Bread & Butter

Whipped Goats Cheese, Roasted Squash & Pickled Walnut Salad

Smoked Haddock, Chorizo & Real Ale Rarebit

Crispy Breaded Black Pudding, Crushed Peas & Poached Egg

Soy Marinated Mushroom Parfait, Homemade Bread & Pickled Red Onion Chutney

Mains

Slow Roast Belly Pork, Leek Mash, Roasted Root Vegetables & Onion Gravy

Stoppard's 7oz Rump Steak, Skinny Fries, Mushroom, Onion, Peas & Pepper Sauce
(Steak £2.50 Supplement)

Roast Chicken Supreme, Garlic Potato Fondant, Roasted Hispi Cabbage, Miso Chicken Sauce

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

Baked Aubergine, Roast Tomato & Basil Sauce, Mozzarella, Parmesan, Salad & Garlic Bread

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

Grilled Seabass, Butter Bean, Chorizo & Root Vegetable Ragout, Buttered Spinach
(£2.00 Supplement)

Twice Baked Cheddar Cheese Soufflé, Creamy Mushroom 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.