



**Two Courses £23 Three Courses £26**

**Starters**

Bowl of Soup, Homemade Bread & Butter

Spiced Vegetable Filo Samosa & Mango Chutney

Cured & Smoked Trout, Chicory, Apple & Walnut Salad, Lemon Mayonnaise

Polenta Crusted Ham & Pea Cake, Poached Egg & Wholegrain Mustard Butter Sauce

Baked Gruyere & Cream Cheese Stuffed Portobello Mushroom, Herby Breadcrumbs

**Mains**

Lincolnshire Sausage, Leek Mash, Buttered Cabbage, Crispy Onions & Gravy

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

Confit Duck Leg, Cannellini Bean, Mushroom, Bacon, Peas & Baby Onion Cassoulet

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

Homemade Tagliatelle, Roasted Squash, Garlic, Chilli, Parmesan & Sage

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

Roast Hake, Spinach, Tomato & Indian Spiced Lentils, Coriander & Mint Yoghurt  
(£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.**