

MENU

While you wait

- Mixed pitted marinated olives - **3.00**
- Warm Chorizo lollipops, Aioli dip - **4.95**
- Crispy sausage bites, grain mustard mayonnaise - **4.50**
- A basket of crispy baguette slices and butter - **3.00**

Starters and Light Bites

- Soup, always home made, crispy sliced baguette and butter - **5.00**
- Crispy whitebait, Piri Piri salt, Chipotle mayo and griddled lime - **6.95**
- ✓ Pan fried Halloumi, ratatouille, green pesto dressing - **7.25 / 13.50 MAIN**
- Grilled smoked mackerel, toasted Ciabatta, soft poached hens' egg, Hollandaise sauce - **6.75 / 12.00 MAIN**
- Mini fillet of sustainable white fish, crispy batter, seasoned skinny fries, mushy peas, homemade tartare sauce - **9.00**
- ✓ Box baked Camembert, rosemary and garlic sea salt, crispy baguette slices, cranberry onion chutney - **9.00**
- Crispy shredded duck, spring onion and cucumber, Staffordshire oatcake, hoi sin dressing - **7.95 / 15.00 MAIN**
- Button mushrooms in Madagascan green peppercorn sauce, crispy bacon bits, warm Focaccia bread "soldiers" - **6.95**

Pie of the day - 13.50

With mash or twice cooked chips, buttered greens

Catch of the Day - 15.00

Fresh fish from a sustainable source, Please enquire for today's dish

Roast of the day - 13.00

With roast potatoes, Panache of fresh vegetables and rich homemade gravy

Sandwiches white or malted brown bread, salad and crisps - 6.25

Or upgrade to skinny or sweet potato fries 1.60 extra

- Home cooked ham, grain mustard mayo
- Home cooked beef and horseradish sauce
- ✓ Mature cheddar and red onion
- Smoked salmon, and cream cheese
- Roast turkey breast, stuffing, bacon and cranberry (cold)
- ✓ Brie and sweet chilli avocado
- Tuna mayonnaise, red onion and gherkin
- ✓ Applewood smoked cheddar and spice apple chutney

Mains

- ✓ Butternut squash and walnut tart, roasted baby potatoes and Chantenay carrots - **14.50**
- Battered sustainable white fish fillet, twice cooked chips, mushy peas, homemade tartare sauce - **13.50**
- Grilled 28 day dry aged Sirloin steak (8oz), baked tomato and mushrooms, twice cooked chips and beer battered onion rings - **21.00**
- A brace of confit duck legs, winter spiced red cabbage with apple, duck fat roast potatoes, pink peppercorn sauce - **16.95**
- ✓ Vegetable Thai red curry with coconut milk and Jasmine rice - **13.95**
- Grilled gammon steak (12oz), two fried hens' eggs, baked tomato and mushrooms, beer battered onion rings, twice cooked chips - **16.50**
- Rump of lamb (served pink) rosemary and garlic smashed potatoes, Chantenay carrots, redcurrant lamb gravy, crispy kale - **18.95**
- Tillington burger, homemade beef pattie, smoked bacon, toasted sesame bun, Applewood smoked cheese, Piri Piri seasoned skinny fries - **11.95**
- Chicken breast, gentle curry cream and mango sauce, cumin scented rice, griddled pineapple - **13.95**
- Slow braised belly pork, champ, black pudding bon-bon, cooking juice gravy - **17.95**
- Butter baked fillet of smoked Haddock, sag aloo, rice and curry spiced aioli - **15.95**

Add pink peppercorn or blue cheese sauce for steak 2.50 each

Side orders - 3.00 each

- Piri Piri skinny fries || Twice cooked chips || Seasoned skinny fries || Sweet potato fries || Baby potatoes
- Panache of fresh vegetables || Mixed dressed salad || Beer battered onion rings || Garlic and herb Ciabatta
- Garlic and herb Ciabatta with cheese || Basket of crispy baguette slices and butter

Please speak to a member of our team if you have any food allergies, intolerances or dietary requirements.

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, NUTS, SOYBEANS, MILK, PEANUTS, MUSTARD, LUPIN, SESAME, SULPHITES, CELERY, CRUSTACEANS & MOLLUSCS ARE PRESENT

DESSERT MENU

Cheeseboard - 8.00

Mature cheddar, Blue Stilton and French Brie with biscuits, chutney and grapes

Desserts - 5.95

New York style baked cheesecake, cookie crumble ice cream
Chocolate orange brioche pudding, custard sauce
Warm Belgian waffle, vanilla pod ice cream, maple syrup
Lemon posset with raspberries and shortcake biscuit
Apple tart, salted caramel ice cream

Ice creams - 5.25

Three scoops of Yarde Farm ice cream, choose from these flavours:
Vanilla, honeycomb, strawberry, salted caramel, dark chocolate

Coffee & Hot Chocolate

Espresso - 1.75
Double Espresso - 2.50
Americano - 2.50

Liqueur Coffee - 5.95
Hot Chocolate - 2.50
Deluxe Hot Chocolate - 2.70

Cappucino - 2.70
Latte - 2.50
Latte Macchiato - 2.70

Tea

English Breakfast Tea - 2.50
Earl Grey - 2.50
Specialty Tea - 2.70

Choose from: Green, Mint Fusion, Lemon & Ginger,
Camomile, Raspberry & Pomegranate and many more.

Please speak to a member of our team if you have any food allergies, intolerances or dietary requirements.

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, NUTS, SOYBEANS, MILK, PEANUTS, MUSTARD, LUPIN, SESAME, SULPHITES, CELERY, CRUSTACEANS & MOLLUSCS ARE PRESENT