

Saturday 17th October 2020

Starters

Mushrooms 3 Ways – Baked Portobello with Melting Onions & Brie;
Wild Mushroom & Mozzarella Arancini;
Wild Mushroom Soup, Cheese Straw **9 (v)**

Creamy Fior Di Latte Mozzarella on a Heritage Beetroot Salad
with Pea Shoots

Baked English Camembert (Tunworth), Crostini, Crudités 9 (v)

Seafood Duo – Chilli-Salt Squid, Chilli Mayo; Tempura Tiger Prawns,
Asian Salad **13**

Egg Mayo Mimosa - with Smoked Salmon & Cold Water Prawns **8**

Pub Classic – Greyhound Scotch Egg, Chutney, Pickles, Salad **9**

Buttermilk Fried Chicken Wings, Chilli Mayo & Sticky BBQ Pork Ribs 9

Crisp Panko-Coated Haggis & Black Pudding ‘Cake’, Poached Egg,
Hollandaise, Crisp Pancetta **9**

Pancetta-Wrapped, Cheese-Stuffed Roast Figs,
Cherry Compôte, Charred Baby Gem **9**

Devilled Duck Hearts on Creamed Mushroom Toast **8**

Wagyu Steak Tartare, Grilled Country Bread 12

Mains

Roast Beetroot & Onion Tart Tatin, Beetroot Risotto,
Melting Goat’s Cheese, Rocket & Parmesan **18 (v)**

Sri Lankan Nine Vegetable & Chickpea Curry, Poppadum,
Katchumber, Chutney, Coriander Rice **18 (vg)**

A Fish Stew in the Style of Bouillabaisse with Scallops,
Tiger Prawns & Gurnard served with Rouille, Crostini, Grated Emmental **22**

Posh Fish ‘n’ Chips – Beer-Battered Goujons of Dover Sole, Mushy Peas,
Chips, Tartare Sauce **22**

Crisp Duck Confit, Duck Sausage Roll, Puy Lentils, Overnight Cabbage,
a Scattering of Peas, Cherry-Port Sauce **19**

Free Range Chicken, Leek & Bacon Puff Pastry Pie,
Colcannon Mash **17**

BBQ Chump of Herdwick Lamb, Garlic Pitta, Greek Salad, Watermelon Salsa,
Aubergine Hummus, Tzatziki, Salsa Verde **17**

Middle Eastern Meatballs, Penne Pasta, Aubergine Fritter, Parmesan 15

‘Dish of the Day’ - Hungarian Free Range Pork Goulash,
Soured Cream, Curly Kale & Parmentier Potatoes **17**

*If you have any **food allergies or intolerances** please make a member of our Team aware as **not all ingredients are listed on the menu.**
We cook in an environment that uses most allergens on a regular basis. Whilst we endeavour to do our best, there can be no guarantee
of an allergen free product. If you have a serious allergy we request that you bring your correct medication with you when dining.*

Thank You

*(n) = contains Nuts (s) = may contain shell (v) = vegetarian (vg) = vegan
An optional service charge of 12.5% will be added to your final bill*