

7 @ 7.5

BROCCOLI & GORGONZOLA SOUP, welsh rarebit
KING PRAWN LINGUINE, garlic, chilli & parsley

GORGONZOLA, BROCCOLI & CHILLI TART, green bean & baby gem salad

ROASTED PEPPER, stuffed with aubergine, goat`s cheese, caramelised onions
& pine nuts, superfood salad

MIXED BEAN BURGER, coleslaw & chips

BEEF STEW, garlic & rosemary saute potatoes

WILD MUSHROOM RISOTTO, truffle oil

SANDWICHES

all served with chips

BLT 5.7

CHEDDAR & ONION MARMALADE 5.5

ROAST BEEF 7

WINE OF THE MONTH

TUCKHEIM CAVE TRADITION PINOT GRIS; 25

Lovely, ripe and aromatic - from a producer who really knows how to make a great Pinot Gris. Fine floral aromas mixed with a tad of honey and spice; quite full and rich, lightly smoky honeysuckle perfume with smooth but dry(ish) finish.

