

Sandwiches and Wraps

Available Monday to Saturday lunchtimes, served with smoked paprika seasoned chunky chips

- Cajun Spiced Chicken and Caesar Wrap**
- Duck and Hoisin Hot Wrap**
- Brie, Cranberry and Bacon Toasted Sandwich**
- Grilled Mediterranean Vegetable Ciabatta**
with rocket, pesto and Buffalo Mozzarella
- Chefs 'Treat' Fish Finger bap**
with a Monterey Jack cheese slice, gem leaf and homemade tartare sauce

Wine Matches

- Olive Grove £6.45
- d'Arry's Original £7.95
- Hermit Crab £6.95
- Broken Fishplate £6.45
- Last Ditch £6.95

Small Plates

- Soup of the Day** - served with Bloomer bread and salted butter £5.95
- Smoked Paprika Potato Skins**
served on a skillet, topped with Mozzarella, guacamole, sour cream and spicy tomato salsa
with smoked bacon £7.95
- Tempura Dipping Mushrooms**
served with smoked chilli jam and garlic mayonnaise £7.35
- Crispy Duck and Hoisin Dumplings**
with rocket, bean sprouts, spring onion salad, soya & ginger dip and a plum compote £7.95
- Haloumi Stack**
with roasted Mediterranean vegetables and rocket salad £6.95 / £8.95
- Tiger Prawn and Smoked Trout Cocktail**
on a granary croute with Wellington Thousand Island dressing and a rosemary skewered crevette £8.95
- Baked Camembert in a Box (to share)**
studded with garlic and rosemary, served with apple, cinnamon chutney and crusty bread £11.95
- Stone Baked Flatbread**
topped with spinach, red onion and blue cheese with a pine nut dressing £6.95 / £8.95

Wine Matches

- Stump Jump (Red) £6.95
- Footbolt £7.35
- d'Arry's Original £7.95
- Custodian £6.95 / £8.95
- Lucky Lizard £8.95
- Laughing Magpie £11.95
- Feral Fox £6.95 / £8.95

Today's Specials

Vegetarian Dish of the Day - see the fireplace or ask your waiter

Fish of the Day - see the fireplace or ask your waiter

We are proud to cook from fresh and do so as quickly as quality allows.

Wheat and Nuts are in daily use in our kitchen. All weights are approximate and are taken prior to cooking. VAT is included at the current rate.

Salads

Classic Greek Salad

with feta and an oregano dressing

Roasted Pepper and Goat's Cheese

with sun blushed tomatoes, mixed leaves, garlic croutons and balsamic dressing

Gem Leaf Caesar Salad

with marinated anchovies and croutons

add chicken (we can remove the anchovies so please do ask)

Crispy Duck and Hoisin Dumplings

with rocket, bean sprouts, spring onion salad, soya & ginger dip and a plum compote

Wine Matches

Broken Fishplate £6.95 / £8.95

Galvo Garage £6.95 / £8.95

Dry Dam £5.95 / £7.95

£6.95 / £9.95

d'Arry's Original £10.95

Large Plates

Beef and Guinness Pie

with silver skin onions and button mushrooms, topped with a herb shortcrust pastry served with handcut chips and seasonal vegetables

Wellington BBQ Chicken

Slow roast chicken breast with chorizo, gruyere cheese and homemade barbecue sauce served with handcut chips and seasonal vegetables

Haddock Fillet

in a lemon and lime tempura batter with chunky chips and French creamy peas

Wellington Fillet Burger

With spicy tomato sauce, smoked Applewood, slow roast tomato, homemade coleslaw and hand cut chips

Our Original Fish Pie

salmon, pollock, smoked haddock and prawns cooked in a white wine and Moroccan lemon sauce served with a green salad and roasted new potatoes

10oz Rib Eye Steak

served with chunky chips, seasoned vegetables, blue cheese sauce & red onion compote

add fresh Tempura battered onions rings to your Steak

Pan-fried Calves Liver and Bacon

finished with onion gravy, bubble & squeak, seasonal vegetables and smoked bacon

Aromatic Slow Roast Pork Belly

with apple and cider chutney, wilted greens and caramelised shallot mash

Saffron Baked Lamb Shank

with horseradish mash, curly kayle and a spiced jus

Wine Matches

d'Arry's Original £9.95

Stump Jump (White) £12.95

Broken Fishplate £12.25

Lovegrass £15.95

Last Ditch £13.95

Derelict Vineyard £16.95

£19.00

Feral Fox £14.95

Ironstone Pressings £15.95

High Trellis £15.95

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