

## **SANDWICHES**

All our sandwiches are made using  
Billet made bread.

Open Prawn, Marie Rose & Cucumber Sandwich £7.75

Croque Madame - Toasted Ham & Cheese Sandwich,  
Fried Egg £6.75

Tuna Melt, Toasted Tuna, Cheese & Onion Sandwich £6.75

Bacon, Brie, Lettuce & Tomato £7.00

Sliced Sirloin Steak, Mushroom Fricassee, Fried Onion & Red  
Wine Jus, on Toast £9.00

Mushrooms on Toast, Poached Free Range Hens Egg £6.25

Add Fries £2.00

*Chef: Emma Gilchrist*

*Head Chef: Jennie Bowmaker*

Please note. Game may contain shot. All the products on this menu  
could contain traces of nuts.  
You must inform us of any allergies and intolerances.  
All prices include VAT @ 20%. Service is not included. A 12% Service  
charge will be added to parties of 6 and more.

## STARTERS

### PUMPKIN & GOATS CHEESE

Roasted Pumpkin & Ticklemore Goats Rissotto, Hazelnuts & Sage Pesto £6.75  
2009 Viognier, Domaine de Durban, Rhone £7.50

### SALT COD

Spanish Style Baked Salt Cod & Potato Tortilla, Roasted Beetroots, Leaves, Sherry Vinaigrette £7.00  
2010 Rioja Blanco Rivallana, Ondarre, Spain £5.75

### SCALLOPS

Pan Fried Scottish Scallops, Billet Made Apple Black Pudding, Cauliflower Puree £10.75  
2010 Sauvignon Blanc, Fault Line, Marlborough, New Zealand £5.50

### SMOKED TROUT

Bowdens Farm Smoked Trout, Potato Salad, Leaves, Free Range Garlic Mayonnaise £6.75  
2007 Gruner Veltliner, Spiegel, Weingut Rabi £7.25

### PORK

Confied Pork Shoulder & Chimney Smoked Bacon Terrine, Onion & PX Sherry Marmalade £7.25  
2010 Pinot Gris, Gibbston Highgate, Central Otago, NZ £7.50

### KIDNEY, LIVER, BACON

Pan Fried & Devilled, Lambs Kidneys, Chicken Livers, Chimney Smoked Bacon & Button Mushrooms on Toast £6.75  
2009 Ch Les Sapin de Gaillou, Bordeaux £5.00

Wines are recommended by the glass with each dish.  
We offer another 200 wines by the glass on our wine list.

## MAINS

### SOLE MEUNIERE

Sole Gently Shallow Fried in Lemon Butter, Capers, Pink Fir Potatoes & Confied Tomato £16.25  
2010 Trebbiano, Feudi D'Alba £4.00

### SALMON

Olive Oil Poached Salmon Fillet, Goats Cheese & Tomato Mash, Wilted Spinach, Mussels & Red Wine Butter £15.25  
2010 Negroamano, IGT Puglia Italy £5.00

### MUSHROOM

Mushroom, Spring Onion & Spiced Potato Frittata, Onion Fritter, Creamed Artichokes, Raisins, Pinenuts & Spinach, Poached Free Range Egg £14.75  
2010 Shiraz, Boundary Line, South East Aus £6.00

### VEAL *Classic Weiner Schnitzel*

Lightly Fried English Veal Escalope, Lemon Scented Breadcrumbs, Double Fried Thick Cut Chips, Mustard & Herb Aioli, Lemon, Caper & Cornichon Relish, Roasted Veal Jus £16.75  
2009 Carmenere Reserva Limited Edition, Perez Cruz, Chile £10.00

### DUCK

Roasted Duck Breast, Crispy Confied Duck Leg, Duck Hash, Pan Fried Free Range Duck Egg, Pickled Onions, Spinach Puree £17.75  
2010 Cabernet Franc, Oveja Hegra, Carmenere, Chile £6.00

### PORK

Overnight Roasted Crispy Free Range Pork Belly, Creamed Savoy Cabbage & Mash, Apple, Crackling £16.25  
2006 Le Cigare Volant, Bonny Doon, Santa Cruz £14.50

### STEAKS

Local Sirloin Steak, Double Fried Thick Cut Chips, Onion Rings, Green Peppercorn Sauce £17.95

Butter Fried Skirt Steak, A little Garlic, Thick Cut Chips, Onion Rings £13.95

Skirt has a wonderful robust flavour and is more like rump in texture. We cook our skirt steaks medium to medium rare.  
2007 Ch. Du Pin, Bordeaux £6.25

### Sides

Mash Potato £2.75      French Fries £2.75      Spinach, Pinenuts, Raisins £2.75  
Savoy Cabbage, Cream & Bacon £2.75      Honey Roasted Beetroot & Pumpkin £2.75  
Double Fried Chips & Aioli £4.00

### Pub Classics

Billet Beef Burger, Fried Onion, Tomato, Mustard Mayonnaise, Fries £9.75

Crispy Whitebait, Billet Tartare Sauce    Small £6.25      Large £9.00

Smoked Haddock Fishcake, Chips, Tartare £10.75

Pork Sausages, Mash, Onion Gravy £10.25