

The middle
Main Courses
Big plates

Beer Battered Fish and Chips A generous Haddock fillet in fresh batter, with mushy peas and homemade chips	£10.25
Mushroom and Polenta v Flat mushroom stuffed with seasoned polenta, with sauté vegetables, spinach And sweet potato puree	£9.95
Bourguignon of Beef Our own take on this classic, A Lean steak slow braised with red wine, onion, mushrooms and bacon. Set on mashed potato	£14.50
Carrot and Coriander Fritters v Fresh fritters of carrot with coriander and halloumi. Layered with rocket Set on herby potato with a balsamic glaze	£9.95
Tenderloin of Pork Wrapped in streaky bacon and pan-fried set on a mushroom and onion medley With sweet potato and watercress	£12.95
Stuffed Chicken Breast of chicken filled with cheddar, herbs and sundried tomato wrapped in leek. Sauté new potato and vegetables	£12.50
Duo of Lamb A two bone rack of lamb, with a rich shepherds pie, green vegetables And a Cranberry and apple Gravy	£15.95
Pan Seared Tuna A tuna steak pan seared and carved onto spinach and pimento served with a spiced butternut squash	£14.95