

Restaurant Menu

Available 12noon till 3pm and 6 till 8.30pm
to avoid disappointment bookings preferred for the dinner servings

Starters

Homemade soup, served with crusty ciabatta bread 7

Wild boar pate, granary toast and Piccalilli chutney, leaf salad, balsamic reduction and gherkins 7.50

Shredded duck or vegetable spring roll in filo pastry, sweet chili jam and rocket salad 9.50

Salted Calamari with sweet chilli sauce 8.50

Crispy whitebait with leaf salad tartar sauce and lemon 8

Prawn cocktail with lettuce, lemon and granary bread 12.50

King Prawns in a spicy pomodoro sauce with artisan crusty ciabatta 14

King scallops on a sweet potato puree, Petits pois à la française with crispy smoked pancetta, pea shoots and a lemon butter sauce 18

Artisan ciabatta bread with leaf salad and Chips

Brie cheese and Cranberry with leaf salad 13.5

Tuna mayonnaise and red onion with salad 13.5

Ham, cheese and pickle with leaf salad 14

BLT, with mayonnaise and lettuce 14.5

Chicken and Bacon with leaf salad 15

4oz Sirloin Steak and fried onion 17

Three egg omelette, salad and Chips 15.50

*Please choose two of the following fillings:
onion, tomato, cheese, bacon, peppers, ham, or mushroom*

Children's choices (For under 7's Only) 9.50'

Cheesy pasta with garlic bread

Crispy battered Cod and fries with garden peas (may contain bones)

Breaded Chicken goujons, beans and fries

Beef Burger, fries and baked beans

'Includes a ball of vanilla ice cream with sauce

Baked beans on toast 6

Fish mains

Breaded whole scampi with salad, homemade tartar sauce and fries 18

Deep fried breaded whitebait with fries and salad, lemon and tartar sauce 16

Fish platter a combination of cod, scampi, whitebait and prawns in Marie Rose sauce and fries, salad, lemon and tartar sauce 22

Roasted salmon fillet with buttered new potatoes and either salad or green vegetables 19

Baked seabass with Mediterranean vegetables, sauté potatoes, basil pesto and lemon 19

Beer Battered Cod, mushy peas or garden peas, lemon, homemade tartar sauce and French fries 18

Griddle

8 oz Sirloin steak cooked to your liking with grilled tomato, chestnut mushrooms and fries' 29.5

'Add a sauce of either red wine and mushroom or peppercorn 3

4 oz Sirloin steak with skin on fries and peas or plain with salad and fries 17

10 oz Gamon steak with pineapple, fried egg with fries and a choice of salad or garden peas 19.5

Tyrrell beef Burgers

Breaded chicken burger with lettuce, tomato, mayonnaise, with salad, coleslaw, and fries 18

Vegetable burger with lettuce, mayonnaise (not vegan), tomato, salad, coleslaw, and fries 16

Beef Steak burger with lettuce, tomato, gherkin, mayonnaise, with salad, coleslaw, and fries 18

Add bacon 1.00 add cheese 1.00

Madeira chicken fricasee

Cooked in a madeira wine, cream sauce with sliced chestnut mushrooms and finished with baby spinach, on sauteed new potatoes and broccoli fleurettes 19

Pies – Great shortcrust pastry top and bottom

Steak, mushroom and ale pie, Gammon ham, leek and chicken pie, West country potato and cheese

Served with a skin of French fries and seasonal vegetables and gravy 18

Italian corner

Spaghetti Napolitan in a tomato, basil sauce with sliced mushrooms and garlic bread 9 / 18

Spaghetti bolognaises with garlic bread and parmesan cheese 9.5 / 19

Beef steak Rigatoni with parmesan and crusty bread 22

Sides

Garlic buttered artisan ciabatta bread 5 with cheese 6

Chips 4 with cheese 5

Coleslaw 5

Ciabatta Bread 5

Side Salad 5

Desserts & puddings 7.75

Brambley apple and mixed berry crumble with a vanilla custard or with pouring cream

Classic Crème Brulé with Scottish shortbread and a compote of berries

New York baked vanilla cheesecake with summer berry coulis and ice cream

Dark Belgian chocolate brownie with ice cream and toffee sauce

Sticky toffee pudding with ice-cream or custard

Vanilla ice cream with a choice of sauces per ball 1

Our staff are here to help, please ask if you require anything, they are busy and doing their best to provide you with the best service they can. Please be patient during busy times

Please note a service Charge of 10% is added to your bill – and is discretionary

ALLERGENS – PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

Some dishes can be adapted e.g. new potatoes or sauteed new potatoes as an alternative for chips sorry but gluten free bread is not available, Nut allergies cannot be catered for as all surfaces may have traces of nut ,All fryers may contain traces of fish, flour or dairy