

Autumn menu 2024

Appetizers Garlic & rosemary flatbread (v) £8.50 Garlic & cheese flatbread (v) £7.95 Caramelised onion, balsamic & rocket flatbread (v) £8.95 Toasted flatbread, hummus, garlic aioli (v) £7.95

Starters

Soup of the day, crusty roll(gfa, vg) £7.95 Halloumi fries with sweet chilli dip (v) £7.95 Salt & pepper chicken with sweet chili dip £7.95 Sticky belly pork bites served with a hot honey dip (gf) £7.95 Roasted red pepper and smoked cheese arancini, tomato and chilli sauce (vg) £7.95 Creamy garlic mushrooms in a white wine sauce served garlic ciabatta (gfa) £7.95 Chefs chicken liver pate served with toasted ciabatta & homemade tomato chutney (gfa) £7.95

Mains

Slow braised feather blade of beef in bourguignon sauce, with creamy mash, honey roast parsnips & carrots (gf) £21.95 Roast porchetta served with creamy mash, roasted root veg, buttered greens and chefs red currant jus (gf) £18.95 Coq au vin served with fondant potato, rainbow carrots & buttered greens £19.95 1891 smashed burger, bacon, cheese, handcut chips and creamy coleslaw (gfa) £18.95 Sirloin steak served with mushroom, vine tomato and hand cut chips (gfa) £25.95 Add – king prawns £4.95 Pepper, diane or blue cheese sauce £3.50

Traditional fish & chips served with chunky chips, mushy peas chip shop curry sauce & tartare sauce (gfa) £18.50 Catch of the week – see daily specials board

Vegan burger, smashed avocado, vegan smoked cheese served with onion rings, hand cut chips and sweet chilli dip (vg,gfa) £17.95

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Thai green curry served with coconut rice and poppadum (vg) $\pounds 17.95$

Add chicken or king prawns £4.95

Naan bread £3.50 onion bhajis £3.50

Sizzlers

Chicken, wild mushroom and tarragon, served with chips or fried rice £18.95 Pork and apple cider, served with chips or fried rice £18.95 Beef and peppercorn sauce, served with chips or fried rice £19.95 Kung poa potatoes, served with fried rice (vg)£17.95

Sides

Chilli and garlic tenderstem broccoli (vg) £3.50 Hand cut chips (gf) £4.75 Skin on fries £4.50 Coconut rice (vg,gf) £3.50

Desserts

Sticky toffee pudding, severed with toffee sauce and clotted cream ice cream £7.95 Chocolate and orange brownie sundae, chocolate sauce, clotted cream ice cream £7.95 Coffee and pecan praline roulade, salted caramel sauce (gf) £7.95 Apple and autumn berry cinnamon crumble, Chef's custard £7.95 Lemon tart, served with raspberry coulis, berry compote and raspberry sorbet (vg,gf) £8.50 Ice cream / sorbet £7.95

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order. (V) - Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free available