

Nibbles

Marinated Olives	£3.00
Artisan Bread	£3.50
Warm Chorizo,	

£4.50

Tapas Board to Share £12.50

Hummus, Olive Oil and Balsamic Olives Chorizo Tzatziki and Pitta bread

Sandwiches

Granary / White Tin. Rustic Sour

All Served with salad and Crisps

Dough Baguette

Honey Roast Ham and Wholegrain Mustard	£6.95	£7.95
Mild Cheddar and Sweet Pickle	£6.25	£7.25
Egg Mayo and Rocket	£6.25	£7.25
Bacon, Brie & Cranberry sauce	£7.25	£8.25
Warm Roast Beef, Oxford Blue & caramelized onion	£7.50	£8.50
Scottish Smoked Salmon with cream cheese	£7.75	£8.75
White Hart Club Sandwich	£11.95	
Grilled Chicken Bacon Egg Tomato mayo and gem lettuce		

Light Bites

Freshly Prepared Soup of the Day	£6.00
Warm Bread Roll	
Goats Cheese Fritters	£6.50
butternut purée , balsamic pearls & ciabatta croute	
Smoked Mackerel Terrine	£6.95
Minted pea purée , horseradish Chantilly , herbed crushed crouton	
Cristian's Scotch Egg	£7.50
Mustard Mayo and peppery rocket	
Warm Chicken Caesar Salad	£7.50
Baby Gem Lettuce anchovy's bacon bits, crisp croutons, parmesan and Caesar dressing	

Food Allergies and Intolerances: Before ordering your food and drink please speak to our staff if you need to know about ingredients.

Served from midday to 2.30pm Monday – Friday
and midday to 6pm Saturday and Sunday

Feeling Hungry

Homemade Cheese Burger Bacon Coleslaw Lettuce Tomato Gherkin Onion Rings and Rosemary chips	£14.95
Hooky Beer Battered Fish n Chips Mushy Peas and Tartar Sauce	£13.50
Free Range Chicken and Bacon Roulade Sweet potato mash, parsnip, tender stem broccoli baby leek and thyme jus	£15.95
Slow cooked Lamb Shoulder Creamed Mash, chantaney carrots samphire butternut squash purée	£18.50
Wild Mushroom and Tarragon Risotto Spring onion garlic and parmesan crisp	£14.50

Salads

Warm Chicken Caesar Salad Baby Gem Lettuce anchovy's bacon bits, crisp croutons, parmesan and Caesar dressing	£13.50
Goats Cheese and Roasted Butternut Squash Baby leaf salad orange segments toasted almond flakes French dressing	£13.00

Sides Rosemary Chips, Creamy Mash, Onion Rings, Sauté New Potatoes, Tender stem Broccoli, Tomato and red onion Salad, Mixed Salad, Roquette and Parmesan salad,	£3.00
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Pizzas

Margherita The Classic Spicy Tomato and Mozzarella	£10.00
Diavola Spiced chorizo, Pepperoni, Jalapenos	£13.50
Pepperoni Pepperoni, Spicy Tomato Sauce and Mozzarella	£12.50
Goat's Cheese Red Onion, Spinach spicy tomato and mozzarella	£13.00
Prosciutto E Fungi Prosciutto , fresh mushrooms tomato and basil	£13.00

Prices include VAT.

No service charge is added except for tables of six or more adults when an optional 10% will be added to your bill.

Desserts

Layered White and Dark Chocolate Mousse with honeycomb ice cream	£7.50
Vanilla and Berry Cheesecake with a strawberry compote	£7.00
Classic Eton Mess The best accident of Strawberries Meringue and Chantilly Cream	£6.50
Warm Apricot Cake Toffee Sauce and Ginger ice cream	£7.50
Ice Cream and Sorbets Vanilla , Strawberry , Chocolate, Ginger Raspberry, Lemon , Orange,	£2.00 , per scoop
Chefs Special please ask the team	£7.50

Coffee and Liqueurs

Caffinated/Decaffinated

Regular	£2.00
Espresso	£2.20
Double Espresso	£2.60
Cappuccino	£2.60
Latte	£2.60
Selection of Teas	£2.40

Liqueurs

Tia Maria	£2.70
Grand Marnier	£2.70
Drambuie	£2.70
Cointreau	£2.70
Benedictine	£3.00

Cognac

Courvoisier	£2.80
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£2.70	Remy Martin VSOP	£3.90
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Armagnac

Janneau	£3.75
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Godminster Cheddar

This semi-soft cheese . Once ripe it is smooth and succulent, melting on the tongue with a tangy after taste from the ale.

French Brie

A double crème cheese with a soft, creamy texture that is luxuriously fresh with a mild flavor. French Brie Cheese is made by a small producer in France's Lorraine region in the traditional manner and slowly ripened in cellars to achieve its distinctive soft rind.

Chevre Goats cheese

This is our fantastic soft goat cheese shaped in a truncated log . The flavour deepens with age. It was one of the original goats cheeses produced in France and remains a firm favourite.

Oxford Blue

Oxford Blue cheese could once be found in nearly every farmhouse in the county. It was an ideal way of using the 'left-over' milk after the cream had been skimmed off for butter-making.

Chefs Guest Cheese please ask the staff

3 Cheese Plate £7.50

Additional cheese £1.50

Port

Ruby £3.25/£25.75 Bottle

Grahams LBV £3.75/£46.20 Bottle

Malt Whisky

Selection From £3.70