

## Sandwiches

Granary/White Tin.    Rustic Sourdough  
Baguette

All Served with Salad and Fries

Honey Glazed Ham and Wholegrain Mustard	£6.95	£7.95
Smoked Applewood Cheddar and Sweet Pickle	£6.25	£7.25
Egg Mayo and Rocket	£6.25	£7.25
Bacon, Brie and Cranberry Sauce	£7.25	£8.25
Steak and Blue Cheese ,Rocket and red onion	£7.50	£8.50
Smoked Salmon cucumber and Cream Cheese	£7.75	£8.75

## PANINI'S

Sundried Tomato Pesto and Mozzarella	£7.49
Goats Cheese Red Onion Jam and Rocket	£7.95
Steak and Blue Cheese ,Rocket and Red Onion Jam	£8.50
Chicken Pepperoni and Parmesan	£7.95
Strawberry Brie and Chocolate	£6.95

## Light Bites

Marinated Olives	£3
Toasted Bloomer and hummus	£3.50
Garlic Flat Bread /add Mozzarella	£4.50/£5.50
Extra Rolls	£1.50
Freshly Prepared Soup of the Day	£5.00
Warm Bread	
Mackerel Fillet	£6.95
sweet and sour beetroot radish pickled red onion	
White Hart Duck Spring Rolls	£7.25
Plum dressing and micro cress	
Pressed Ham Hock Terrine	£6.50
Pineapple Chutney with crostini	
Watermelon Mint and Feta Salad	£6.75
Raspberry and balsamic dressing and toasted pumpkin seeds	

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

## To Share

Rosemary and Garlic Baked Camembert £14  
Baked bloomer and red onion marmalade

Charcuterie Board £15  
Continental meats ,baked bloomer, red onion jam, olives  
Feta, sundried tomato pesto, frozen grapes

## Feeling Hungry

Classic Cheese Burger £13.95  
Bacon, Apple wood, Coleslaw, Fries and Onion Ring

Chicken Burger £13.95  
Bacon, Apple wood, Coleslaw, Fries and Onion Ring

Traditional Fish n Chips £13.50  
lemon batter, mushy peas and tartar sauce

Grilled Rib Eye Steak 8oz £26.49

Seared Sirloin Steak 8oz £21.49  
Served with  
Grilled Plum Tomato, Portobello Mushroom, Chips and Onion rings

Ham Egg and Chips £10.50  
pineapple chutney

Bangers Mash peas and onion gravy £9.50

Sides £3.00

Chunky Chips, Fries, New Potatoes, Summer Greens ,  
Buttered Savoy Cabbage, Mixed Salad, Rocket and Parmesan, Onion Rings

## Pizzas

Margherita £11  
The Classic Spicy Tomato, basil and mozzarella

Diavola £14  
Pepperoni, Salami, Jalapenos and mozzarella

Mediterranean £12  
Cherry Tomatoes, spinach, red onion, mozzarella

Calzone "The Italian Pasty" £14  
Prosciutto spinach, mushroom and mozzarella

"Hawaiian" Love it or Hate it the Classic Ham and Pineapple £13

**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.**

### **ADMIRAL COLLINGWOOD DODINGTON CHEESE**

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

### **BELTON RED FOX**

The cheese, which is handmade at Belton Farm, It has a russet colour and a wonderful rugged mouth-feel with a hint of 'crunch'. The subtle crunch comes from the naturally occurring calcium lactate crystals which form as the cheese matures.

Red Fox is typically aged for around 14 to 18 months before it gets the Belton seal of approval and is ready for you to enjoy.

### **OXFORD ISIS      Semi soft cheese**

One of the cheeses from Baron Robert Pouget's collection , the rind of which is washed in Oxfordshire Honey Mead,

### **CERNEY ASH**

This is our fantastic soft goat cheese shaped in a truncated pyramid called Cerney Ash. It is hand-coated with an oakash/seasalt mix. It has a subtle flavour with a hint of a lemony tang. The flavour deepens with age. It was one of the original goats cheeses produced in the UK and remains a firm favourite.

### **DORSET BLUE VINNEY**

Dorset Blue Vinny 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.

**3 Cheese Plate    £7.50**

**Extra Cheese    £1.50**

**Chilli Jam, Frozen grapes**

**And Biscuits**

## Desserts

<b>Sticky Toffee Pudding</b>	<b>£6.95</b>
<b>Vanilla Ice cream</b>	
<b>Gluten Free Chocolate Brownie,</b>	<b>£6.95</b>
<b>chocolate sauce and mint choc chip ice cream</b>	
<b>Lemon and Raspberry Posset</b>	<b>£6.50</b>
<b>raspberry coulis, white chocolate mousse and shortbread</b>	
<b>Ice Cream and Sorbets</b>	<b>£2.00 per scoop</b>
<b>Classic Tiramisu</b>	<b>£6.50</b>
<b>baileys ice-cream and honeycomb</b>	
<b>Truffle Torte</b>	<b>£6.50</b>
<b>profiterole, caramel sauce</b>	
<b>Chefs Special Dessert</b>	<b>£6.50</b>
<b>Please ask the team (they probably won't Know !!!!)</b>	

## Coffee and Liqueurs

### Caffinated/Decaffinated

<b>Regular</b>	<b>£2.00</b>
<b>Espresso</b>	<b>£2.20</b>
<b>Double Espresso</b>	<b>£2.60</b>
<b>Cappuccino</b>	<b>£2.60</b>
<b>Latte</b>	<b>£2.60</b>
<b>Selection of Teas</b>	<b>£2.40</b>

### Liqueurs

<b>Tia Maria</b>	<b>£2.70</b>
<b>Grand Marnier</b>	<b>£2.70</b>
<b>Drambuie</b>	<b>£2.70</b>
<b>Cointreau</b>	<b>£2.70</b>
<b>Benedictine</b>	<b>£3.00</b>

### Port

<b>Ruby</b>	<b>£3.25/£25.75 Bottle</b>
<b>Grahams LBV</b>	<b>£3.75/£46.20 Bottle</b>

### Cognac

<b>Courvoisier</b>	<b>£2.80</b>
<b>Remy Martin VSOP</b>	<b>£3.90</b>
<b>Armagnac</b>	
<b>Janneau</b>	<b>£3.75</b>

### Malt Whisky

**Selection From £3.70**