

LUNCHTIME AND MIDWEEK  
EVENING MENU

Starters - £5.95 each

Roasted Vine Tomato & Red Pepper Soup  
Spinach & ricotta tortellini, basil cream

Pressed Ham Hock

Poached egg, toasted muffin, asparagus,  
hollandaise sauce

Goats Cheese Three Ways

Whipped, fried & Caramelized  
Beetroot variations, balsamic caramel,  
coffee & walnut dressing, chicory

Pan Fried Mackerel

Rosemary & sea salt focaccia,  
peperonata, micro herbs

Mains

Picanha Rump Cap Steak £18.95  
(only served pink or cooked through)  
wild mushroom & spinach fricassée, fine  
green beans, dauphinoise with a blue  
cheese crumb (optional), madeira jus

Homemade Pie £13.95

Mashed potato, seasonal vegetables,  
gravy

Beer Battered Haddock & Chip £11.95  
Mushy Peas, hand cut triple cooked  
chips, tartar sauce

Chicken Ballotine, Goats Cheese, Red  
Pepper Mousse £14.95

Sweet potato fondant, tender stem  
broccoli, tomato frito sauce

Whittakers Gourmet Beef Burger £13.95  
Served on a brioche bun

Stilton and red onion relish or Cheddar &  
tomato and chilli chutney  
Baby gem, fresh tomato & skinny fries

Chicken or Prawn Superfood Salad £13.95

Courgette & Feta Cheese Fritters £13.95  
Sweet & sour peppers, tempura  
aubergine, arrabbiata sauce

Desserts - £5.95 each

Fresh Fruit Pavlova - Chantilly cream

White Chocolate & Pistachio Cheesecake -  
Raspberry sorbet

Starkey's Strawberry Mousse - meringue,  
compressed strawberries

Dark Chocolate & Mocha Parfait  
Homemade honeycomb, salted caramel  
sauce

Cheeseboard  
Stilton, Cheddar

Sides £3.50 each

Cauliflower cheese with bacon crumb  
Glazed carrots

Asparagus & Broccoli spears, crispy  
garlic, nut brown butter, toasted  
almonds

Sweet potato fries / skinny fries /  
homemade chips

Weekend menu available for pre-order  
midweek

PLEASE ADVISE WHEN ORDERING  
OF ANY FOOD INTOLERANCES AND  
ALLERGIES