

Black Board Menu

Starters

- Wild boar meatballs in creamy apple sauce 5.95
- Fishy platter: torpedo prawn, salt & pepper squid & whitebait w chilli mayonnaise 6.50
- 5 spice pork belly in boa bun 6.50
- Goats cheese & beetroot soufflé w chargrilled tomato chutney 6.25
- Pumpkin & parmesan arancini balls 6.25
- Vegan tempura battered vegetables with sweet chilli dip 5.95
- Vegan platter, houmous, salsa, olives & flatbread 5.95

Main Courses

- Gourmet beef burger in brioche bun, chips, salad & sweet chilli dip 12.95 (choice of cheese: cheddar, blue or brie)
- *16oz Gammon Steak with 2 fried eggs 12.95
- Gloucester old spot sausages on mash with onion gravy 11.95
- *8oz Sirloin steak garnished with tomato, mushrooms & fried onion 18.95
- *Ostrich fillet with wild mushroom sauce 15.95
- *Seared tuna steak tomato & basil base with mango, chilli & coriander salsa 12.95
- Mixed grill: gammon, minute steak, sausage & liver with tomato & mushroom garnish 14.95
- *Lambs liver, bacon & onion gravy 11.95
- Rump of lamb with pistachio crust, redcurrant sauce 14.95
- Slow roast 5 spice pork belly with pak choi, noddle's & broth 12.95
- Buttered chicken & Indian spice pie 13.25

Vegetarian & Vegan Mains

- Vegan spiced bean burger in pretzel bun, chips & salad 12.95 (add vegan cheese)
 - *Vegan nut roast 12.95
 - *Vegan Keralan cauliflower & red pepper curry, rice, naan & pickles 12.95
 - Butternut squash, beetroot & goats cheeseburger, brioche bun, chips & salad 12.95
 - *Vegan Cajun spiced sweet potato roulade on tomato base 11.95
 - Spinach & ricotta cannelloni salad & garlic bread 12.95
 - Vegan hickory BBQ jackfruit in pretzel bun, chips & salad 12.95
 - *Vegan cauliflower timbale: cauliflower, coconut & brown rice topped with tangy apricot chutney 12.95
- Main courses are served with a choice of chips, new, mash or jacket potatoes & vegetables, salad or garlic bread unless stated*

*= Gluten free or can be adapted

Desserts

- *Cheese Platter 7.25
- *Sticky toffee pudding 5.25
- Bread & butter pudding 5.25
- Honeycomb cheesecake 5.25
- *Warm chocolate brownie w bubble gum ice cream 5.25
- Chocolate & orange pave (choc & orange mousse w orange curd & sponge base) 5.50
- Lemon meringue pie 5.25
- Vegan Jaffa fudge cake 5.25
- Vegan lemon & blueberry cheesecake 5.25
- *Vegan passion fruit & coconut panna cota 5.50 *Served with choice of cream, custard, or ice cream*