



DINING MENU

ALLERGENS INFORMATION

GF GLUTEN FREE - **DF DAIRY FREE** - ***N CONTAINS NUTS**

STARTERS

- SEASONAL SOUP OF THE DAY, homemade bread **GF DF** 6.95
BEETROOT CURED SALMON, dill cream cheese, pickled cucumbers, rye bread **GF** 10.5
BUTTERNUT SQUASH RAVIOLI, sage butter, toasted hazelnuts, crispy sage **DF *N** 9.95
BRAISED BEEF, HORSERADISH PEARL BARLEY RISOTTO, watercress 10.25
SEARED TUNA, Asian slaw, sesame seeds, honey dressing **GF DF** 12.5
CHICKEN, CHORIZO FLATBREAD, pickled red onion, harissa yoghurt, coriander cress **DF** 12.5

SHARING PLATTERS FOR 2

- SEAFOOD PLATTER: smoked salmon, local oysters, whitebait, crevettes, roll mops, lemon mayonnaise, homemade bread 27.5
SHIP'S PLOUGHMAN'S: Maple-glazed ham, vintage cheddar, honey mustard sausages, piccalilli, pickled onions, homemade bread 22.5

MAINS

- BEER BATTERED FISH & CHIPS, crushed peas, tartar sauce **GF DF** 17.5
8oz STEAK BURGER, applewood cheese, streaky bacon, brioche bun, burger sauce, triple-cooked chips **GF DF** 17.5
MUSHROOM, STILTON BURGER, onion marmalade, rocket, brioche bun, triple-cooked chips 16.5
GRILLED HALLOUMI, roasted tomato orzo, mozzarella, green herb sauce 17.5
ROLLED PORK BELLY, black pudding, potato hash, kale, burnt apple purée, crackling **DF** 23.5
MOULES MARINIÈRE, focaccia bread, skinny fries **GF DF** 17
PAPRIKA SPICED CHICKEN THIGHS, roasted tomato orzo, mozzarella, green herb sauce **DF** - See Server 21.95
GAME PIE, creamed potato, whole roasted carrot, jus 19.5
FISH OF THE DAY - See Server

- 10oz RIBEYE STEAK **GF DF** 29.5 8oz FILLET STEAK **GF DF** 35.5
28-day steaks served with triple-cooked chips, slow-roasted tomatoes
Choice of sauce: red wine jus – Peppercorn – Blue cheese – Garlic butter

CHATEAUBRIAND (600g) for 2

- Slow-roasted tomatoes, choice of 2 sides and 2 sauces **GF DF** 38.5 pp
Please check availability and allow a minimum of 30 minutes cooking time

SIDES

- Triple-cooked chips/skinny fries **GF DF** 4.5
Slow-roasted tomato, baby leaf, parmesan salad **GF** 4.5 - Buttered Autumn greens **GF DF** 5.5
Creamed potatoes, crispy onions **DF** 5.5 – Beer-battered onion rings **GF DF** 5.5

DESSERTS

- STICKY TOFFEE PUDDING, toffee sauce, vanilla ice cream **DF** 7.95
HONEY, FIG, VANILLA CHEESECAKE, ginger biscuit 8.95
APPLE BLACKBERRY CRUMBLE TART, crème anglaise 7.95
MILK CHOCOLATE MOUSSE, hazelnut brittle **GF** 7.95
AFFOGATO: vanilla ice cream, espresso coffee - choice of liqueur: Cointreau, Baileys or Amaretto **GF DF** 8.95
CHEESE BOARD, chutney, grapes, crackers **GF**
3 cheeses 8.95 - 5 cheeses 12.95
(Cornish Yarg, Goat's Cheese, French Brie, Cashel Blue, Vintage Cheddar)

All our dishes are prepared in kitchens where nuts, gluten, and other allergens are present. Due to the risk of cross-contamination, we cannot guarantee that any food is completely free from allergens.