

A LA CARTE MENU

APPETISERS

Homemade bread and oils **4.00**

Marinated Olives **3.00**

STARTERS

Prawn cocktail, Marie rose sauce, king prawn, paprika and brown bread **6.00**

Ham hock terrine sweet onion chutney, crostini **6.50**

Tender stem broccoli spears with a poached egg, butternut purée and truffle oil (v) **5.50**

Goats cheesecake with red onion chutney (v) **6.50**

Soup of the day with warm, crusty bread **5.00**

Crab cakes, mash potato, crab, chilli and sweet chilli sauce **6.00**

Mussels cooked in white wine and garlic served with bread **6.75**

SHARERS

Oven-baked camembert, served with crusty bread and onion chutney (v) **13.00**

Antipasti, selection of meats, sun dried tomatoes, white anchovies, chorizo, olives, parmesan shavings and homemade bread **7.50 for 1 or 15.00 for 2**

MAINS

Baked smoked haddock, crushed new potatoes topped with leeks, a poached egg and butter sauce **13.95**

Slow cooked shoulder of lamb served with spring onion mash, honey roasted carrots and veal jus **14.95**

6oz beef burger, grilled cheddar, pickled cucumber and crispy bacon on a burger bun with homemade chips and coleslaw **12.95**

Mussels cooked in white wine and garlic served with homemade chips **12.50**

Lamb's liver and bacon, mustard mash, braised onion gravy, crispy leeks **11.95**

Red onion, camembert and sun-dried tomato tart served with salad and new potatoes (v) **10.95**

Beer-battered fish and chips, mushy peas and tartare sauce **11.95**

8oz sirloin steak with chips **16.95**
...add peppercorn sauce **1.50**
...add king prawn skewer **3.00**

Pea and shallot tortellini toasted pine nuts, parmesan and a slice of homemade garlic bread (v) **11.95**

Fish pie, cod, smoked haddock, prawns, cream sauce topped with mash **12.95**

Pan roasted chicken supreme served with leeks and a mushroom and tarragon sauce and saute new potatoes **12.95**

Vegan salad with lemon and coriander bulgur wheat, roast butternut squash, tender stem broccoli, tomatoes, pickled cucumber (v) **10.95**

Tuna salad, flaked tuna, egg, potato, pickled green beans, white anchovies **11.50**

Kids menu available, please ask your server for details

SIDES

Homemade hand-cut chips **3.50**

Side salad **4.00**

Spring onion mash **3.50**

Beer battered onion rings **3.50**

Market vegetables **4.00**

Garlic bread **3.00** ...add cheese **1.00**

HOMEMADE DESSERTS

Apple and cinnamon crumble served with custard **5.95**

Warm chocolate brownie with clotted cream ice cream **5.95**

Mulled poached pear and cream filled brandy snap **5.95**

Steamed jam sponge and custard **5.95**

Cheese and biscuits with chutney and celery **5.95**

BREAKFAST

Available everyday from 10.30am - 12.00pm

Cooked breakfast with 2 sausages, 2 rashers of bacon, 2 eggs, tomato, mushrooms and toast **7.00**

Poached eggs and mushroom on toast **4.95**

Eggs Benedict **5.50**

Egg sandwich **3.50**

Bacon sandwich **4.00**

Sausage sandwich **4.00**

Bacon & egg sandwich **4.50**

Toast and jam **3.00**

Mini Danish pastries **1.20**

Toasted tea cake **2.50**

SANDWICHES

Choice of freshly filled sandwiches, served with homemade chips and salad **from 5.50**
Please ask your server for today's fillings

Watermark Ploughman's with cheese, ham, onion chutney, homemade pickles, celery and salad; served with crusty bread and butter **10.00 for 1 or 15.95 for 2**

AFTERNOON TEA

Your choice of hot beverage with sandwiches, cakes, scones, clotted cream, butter and jam **9.95 per person**
Add a glass of prosecco 15.00 per person

A slice of one of our delicious cakes served with a hot beverage of your choice **4.95**

A freshly toasted tea cake and butter served with a hot beverage of your choice **3.95**

A scone, clotted cream, butter and jam served with a hot beverage of your choice **4.95**

SUNDAY ROAST

Choose from traditional roast beef, roast chicken or the roast of the day. All served with yorkshire pudding and all the trimmings **10.00 per person**

**Only available on Sundays*

LUNCH SET MENU

Available lunchtimes Monday - Friday
2 courses **12.95** - 3 courses **15.95**

STARTERS

Tender stem broccoli spears with a poached egg, butternut purée and truffle oil (v)

Soup of the day with warm, crusty bread

Crab cakes, mash potato, crab, chilli and sweet chilli sauce

MAINS

Beer-battered fish and chips, mushy peas and tartare sauce

Pea and shallot tortellini toasted pine nuts, parmesan and a slice of homemade garlic bread (v)

6oz beef burger, grilled cheddar, pickled cucumber and crispy bacon on a burger bun with homemade chips and coleslaw

Minute steak, homemade chips and coleslaw **(£2 supplement)**

HOMEMADE DESSERTS

Warm chocolate brownie with clotted cream ice cream

Steamed jam sponge and custard

Apple and cinnamon crumble served with custard