

30/01/2018

**Please see below our menu, dishes may change due to busy periods. We also have a daily specials board. Please ask a member of staff to go through the specials with you.**

**Before you order your food and drinks, if you have any food allergens or intolerances, please speak to Diana**

### **STARTERS**

Homemade Seasonal Soup of The Day served with Multi-seeded Bread from Hume's of Halstead £5.95

Wild Mushrooms with Garlic, Shallots in a Creamy White Wine Sauce on Ciabatta Toast £6.50

Tiger Prawns in Tempura Batter with a Sweet Chilli Dip £6.95

Grilled Goats Cheese with a Freshly Prepared Salad £6.25

### **MAINS**

Char-grilled Cajun Chicken Breast with Freshly Prepared Salad and a Side order of Chips £13.95

Fillet of Haddock cooked in Pheasant Beer Batter with Hand-Cut Chips and Mushy Peas £14.95

Homemade Pie of the day served with Hand-Cut Chips and a freshly Prepared Salad £15.95

Slow Roasted Pork Belly with Crackling, Caramelised Cider Gravy, Creamy Mashed Potato & Seasonal Vegetables £16.95

Venison Steak with Balsamic Glazed Onions With Hand-Cut Chips and Salad £20.95

Slow Roast Shoulder of Lamb with a Cote du Rhone Gravy, Crushed New Potatoes, Seasonal Vegetables £16.95

Gressingham Duck Breast with an Orange Gravy, Crushed New Potatoes, and Seasonal Vegetables £17.95

### **DESSERTS**

Warm Chocolate Fondant with Hadley's Vanilla Ice Cream £6.25

Raspberries in Jelly with Crushed Stem Ginger Ice Cream £6.25

Sticky Toffee Pudding with Caramel Sauce and Honeycomb Crunch Ice Cream £6.25

Crème Caramel with a Soft Amoretti Biscuit £6.25

Hadley's Ice Cream from Colne Engaine, Choice of Three Scoops of Chocolate, Vanilla, Honeycomb, or Crushed Stem Ginger £ 5.95

Dessert Wine Essencia Orange Muscat, Quady, California £7.50 125ml, ½ Bottle £22.00

British Cheese Platter with the Pheasant's Relish and Biscuits £7.95  
Late Bottled Vintage Port £4.95