

## NIBBLES

Black & Green Olives  
Marinated in Rosemary & Garlic Oil  
**5.95**

Homemade Bread Selection, Hummus, Crisp Breads,  
Olive Oil & Balsamic  
**9.50**

Sticky Spareribs in BBQ Sauce  
**8.95**

Crispy Pheasant Goujons, Lightly Curried Mayo Dip  
**7.95**

## STARTERS

Homemade Soup of the Day, Homemade Bread  
**7.00**

Crispy Haggis Bonbons,  
Whisky & Wholegrain Mustard Sauce,  
Sticky Red Onion Marmalade, Crispy Onions  
**8.95**

Homemade Country Pate, Fruit Chutney,  
Wholemeal Toast, Pickled Onions & Pine Nut Salad  
**9.95**

Smoked Haddock & Salmon Fishcakes  
In a Malaysian Sauce with Crispy Leeks  
**9.50**

Creamy Courgette & Spinach Bruschetta,  
Truffle Oil, Parmesan Cheese  
**8.50**

Classic Prawn Cocktail with Marie Rose Sauce,  
Lemon Wedge, Buttered Brown Bread  
**10.95**

## MAINS

Homemade Steak & Ale Short Crust Pastry Pie,  
Hand Cut Chips, Mushrooms & Green Beans,  
Proper Beef Gravy  
**19.95**

Whitby Bay Scampi, Mushy Peas, Hand Cut Chips,  
Salad & Tartare Sauce, Lemon Wedge  
**16.95**

Garlic & Herb Chicken Kiev, Cajun Wedges, Cheesy  
Coleslaw, Onion Rings, Salad  
**17.95**

Slow Roasted Shoulder of Gloucestershire Old Spot  
Pork, Crispy Hash Brown, Sage & Onion Stuffing,  
Roasted Carrots & Parsnips, Pork Gravy  
**19.50**

Pan Fried 8oz Ribeye Steak, Peppercorn Sauce,  
Hand Cut Chips, Grilled Tomato,  
Mushroom, Onion Rings  
**28.95**

Grilled Fillet of Seabass, Olive Crushed Potatoes,  
Roasted Mediterranean Vegetables, Sauce Vierge  
**18.50**

Homemade Beef Ragout Lasagne  
In a Neapolitan Sauce  
**16.95**

Slow Cooked Leg of Lamb in Moroccan Spices,  
Chickpeas, Couscous, Mint Yogurt, Jus  
**19.95**

Creamy Mushroom Risotto, Cheese Shavings, Pesto  
**16.95**

## DESSERTS

Warm Sticky Ginger Sponge Pudding  
with Stem Ginger Custard

**9.00**

The Pheasant's Sticky Toffee Pudding,  
Caramel Sauce, Banoffee Ice Cream

**9.00**

Warm Dark Chocolate Fudge Cake, Chantilly Cream,  
Vanilla Ice Cream & Chocolate Sauce

**9.00**

Vanilla Crème Brûlée with Homemade Shortbread

**9.00**

Pear & Pecan Nut Eton Mess with Toffee Sauce,  
Toffee Crunch Ice Cream

**9.00**

Homemade Brandy Snap Basket  
With a Selection of Walling's Ice Cream

**9.00**

Cheese Slate served with Homemade Fruit Chutney.  
Grapes, Apple Slices, Biscuit Selection

**12.00**

**Before Ordering, Please Inform a Member of  
Staff About Any Food Allergies or Intolerances**  
**Please ask for Gluten Free & Vegan Menu**

## COFFEE & TEA

Cafetière Coffee for one 3.50

Americano 2.50

Cappuccino/large 2.80/3.00

Espresso/Double 2.20/2.50

Latte 2.80

Flat White/Large 2.80/3.00

Extra Shot .60

Espresso Macchiato 2.50

Mochaccino 2.95

(Decaf Coffee available)

---

Pot of Tea for one 2.40

Decaffeinated Tea 2.40

Earl Grey 2.50

Pure Assam 2.50

Peppermint 2.50

Pure Camomile 2.50

Green Tea 2.50

Fruit Tea Selection 2.50

Hot Chocolate 3.95

**Please ask for our selection of Liqueurs &  
Whisky if you fancy an after-dinner tippie!**