



To Start With

- Our Homemade Soup of the Day with Crusty Bread and Butter **6.00**
Field Mushrooms Slow Cooked with Garlic, Topped with Kentish Blue Cheese and Grilled **7.00**
Chicken Liver and Brandy Pate with Toasted Bread and Apple Chutney **7.50**
Crayfish Cocktail with Mixed Leaves and Marie Rose Sauce **8.00**
Pan Fried King Prawns with Garlic, Chilli and Chilli Dressing **8.00**
Creamed Wild Mushroom and Kidney on Toast **8.50**
Our Homemade Pork Terrine with Fruit Chutney and Toast **7.50**

Mains

- Prime Roast Beef with Yorkshire Pudding and Roast Potatoes **15.00**
Roast Pork from Our Own Herd with, Roast Potatoes, Stuffing and Yorkshire Pudding **15.00**
Free Range Roast Breast of Chicken with Roast Potatoes, Stuffing and Yorkshire Pudding **15.00**
Roast Leg of Shottenden Lamb with Roast Potatoes and Yorkshire Pudding **15.00**
Half Roast Guinea Fowl with Yorkshire Pudding **17.00**
Our Homemade Suet Steak and Kidney Pudding **16.00**
Roast Partridge with Pear and Cider Gravy **16.00**
Shottenden Shoulder of Lamb Slow Cooked with Local Ale **16.00**
Pheasant Curry with Braised Rice and Mango Chutney **14.00**
Cutlers Wood Venison Slow Cooked with Chestnuts and Truffle **18.00**
Shottenden Lamb Stew with Crusty Bread and Butter **14.00**

Poached Salmon with Hollandaise and Buttered New Potatoes **15.00**
Grilled Lobster with a Thermidor Sauce and Mixed Salad **18.00**
Oven Roasted Hake with a Roast Tomato and Pepper Sauce, Crushed Potatoes and Spinach **17.00**

Mixed Nut Roast with Roast Potatoes and Yorkshire Pudding **13.00**
Roasted Winter Vegetable Lasagne with a Mixed Salad **13.00**