



To Start With

- Our Homemade Soup of the Day with Crusty Bread and Butter **6.00**
Creamed Woodland Mushroom and Truffle on Toast **8.00**
Crispy Fried Whitebait with Lemon and Dill Mayonnaise **7.00**
Garlic and Chilli King Prawns **9.00**
Crayfish Tail and Prawn Cocktail with Marie Rose Sauce and Brown Bread and Butter **9.00**
Breaded Goats Cheese with Red Onion and Chilli Jam and Chilli Oil **8.00**
Chefs Chicken Liver Pate with Toasted Bread and Homemade Fruit Chutney **7.50**
Our Homemade Scotch Egg with HP Sauce **5.00**

Mains

- Free Range Breast of Chicken with a Sage and Chestnut Stuffing, Red Wine Sauce and Sweet Potato Croquettes **17.00**
Pan Fried Pork Chop From Our Own Herd with Smoked Bacon, Roasted Tomato, Grilled Field Mushroom, Fried Egg, Chips and Peas **18.00**
Grouse Wellington with Baby Leaf Spinach and Wild Mushroom and Watercress Puree Served with Baby Vegetables and a Madeira Reduction **24.00**
Roast Shottenden Lamb Chops with Cumberland Sauce, Honey Roast Parsnips and a Roast Garlic and Rosemary Mash Potato **17.00**
Cutlers Wood Venison Slow Cooked with Chestnuts and Truffle Served with Mash Potato and Fine Beans **18.00**
Local Pheasant Curry with Braised Rice and Mango Chutney **15.00**
Rare Cooked Fillet Steak with Grilled Field Mushroom, Roast Tomato, Peas, Peppercorn Sauce and a Handful of Chips **25.00**
Pan Fried Venison Liver with Bacon, Mash Potato and Crispy Fried Onions **18.00**
Pan Fried Breast of Local Guinea Fowl with a Cream Stilton and Bacon Sauce, Sauté Curly Kale and Sauté Potatoes **17.00**
Our Homemade Suet Steak and Kidney Pudding with Mash and Winter Cabbage **16.00**
Roast Partridge en Croute with a Pear and Cider Sauce and Goose Fat Roast Potatoes **16.00**
Shottenden Shoulder of Lamb Slow Cooked with Local Ale Served with Mash Potato and Winter Cabbage **17.00**
Our Own Beer Battered Hake with Chips, Peas and a Wedge of Lemon **15.00**
Pan Fried Salmon with Hollandaise Sauce, Crushed Potatoes and Wilted Baby Leaf Spinach **16.00**
Poached Smoked Haddock with Wholegrain Mustard Mash Potato, Wilted Spinach and Poached Egg **17.00**
Grilled Lobster with Garlic Butter, Chips and Side Salad **25.00**
Mixed Nut Roast with Roast Potatoes, Yorkshire pudding and Vegetables **12.00**
Roast Winter Vegetable Lasagne with a Side Salad and Chips **15.00**