

COUNTRY LIVING  
*classics*



AUTUMN MENU



## COUNTRY LIVING CLASSICS

### TO BEGIN

Roast vegetable tart (V) £8

Freshly prepared soup of the day served with homemade bread (GF) £6

Baked Camembert studded with garlic and thyme served with aged balsamic vinegar and crisp croûte (V) £7.50

Ham hock terrine with beetroot textures £9.50

Watermelon with feta and black olives (GF) (V) £7.50

### THE MAIN EVENT

Black Sheep Ale battered haddock served with chunky chips, homemade mushy peas and tartare sauce £14.50

Oven-roasted salmon fillet served with new potatoes, wilted spinach and vine tomatoes £17.50

Slow-braised shin of beef served with herb mash and red wine sauce £18

Shepherd's pie - slow-braised lamb shank with garden root vegetables and rich lamb jus, piped with buttered mash potato and served with caramelised carrots £17

Chargrilled 100% beef burger with smoked bacon, smoked Cheddar cheese and a fried egg, served on a toasted brioche bun with chunky chips £15.50

Pan-fried pork rump served with dauphinoise potatoes and apple purée £16.50

Pan-seared, Soanes & Sons chicken breast served with sautéed mixed wild mushrooms and fondant potato with white wine and tarragon cream sauce £17

Vegetarian lasagne, topped and glazed with mozzarella cheese served with salad and garlic bread (V) £15

Crispy tofu with a tamarind and lime dressing (V) £15

### ON THE SIDE

£4 each

Chunky chips | Heritage tomato salad | Hand-battered onion rings  
Cabbage, kale and broccoli | New potatoes

FOOD ALLERGIES AND INTOLERANCES: Before you order please ask for more information about our ingredients.

*"Laughter is brightest, in the place where the food is."*

*Irish proverb*