



Starters (Example)

Leek & Potato Soup

Game Terrine with Chutney & Toasted Artisan Bread

Smoked Salmon Roulade with Crayfish, King Prawns and Rocket Salad

Wild Mushroom Aranchini with Tomato Jam and Balsamic Glaze

Main Courses (Example)

Roast Sirloin of Hereford Beef & Yorkshire Pudding

Roast Leg of Lamb flavoured with Rosemary & Garlic

Half a Roast Chicken with Lemon and Thyme

Grilled Fillet of Seabass with Crushed Potatoes and Tomato Hollandaise Sauce

All Roast dishes are served with Roasted Potatoes,

Seasonal Vegetables & Roast Gravy

Desserts (Example)

Warm Prune and Almond Tart with Crustard

Sticky Toffee Pudding with Toffee Sauce and Honeycomb Ice Cream

Blueberry Cheesecake with Vanilla Sauce

Selection of Ice Cream & Sorbets (v)

2 Courses £22.50

3 Courses £25.50

Our menu descriptions do not list all the ingredients, so please ask our staff if you have a particular allergy or requirement. Some food may contain nuts



Bar Menu (Example)

*Beer Battered Haddock, Steak Cut Chips, Tartar Sauce
& Mushy Peas £14.00*

*Stirrups Homemade Beef Burger, Toasted Brioche Bun,
Gherkin Relish, Cheddar, Bacon, Frites £14.00*

Breaded Scampi, Chips & Salad Garnish £11.50

*Chicken Nasi Goring with Fried Egg £12.95,
Vegetable £10.50 (v), King Prawn £14.50*

*Free Range Chicken Caesar Salad, Cos Lettuce, Croutons,
Anchovies, Egg, Bacon & Parmesan £13.00*

*Salmon Nicoise – Pan Seared Salmon, Green Beans, Olives,
Tomatoes, Boiled Egg, Red Onions & Baby Potatoes £12.95*

Ciabattas

Roast Pork & Apple Sauce Ciabatta £7.95

Roast Beef and Horseradish Ciabatta £8.50

Smoked Salmon & Cream Cheese £7.95

Avocado & Mozzarella with Sundried Tomato £8.50

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