

# Menu

## STARTERS

Traditional Prawn Cocktail with Brown Bread and Butter (GFOR)	£8.95
Potted Ham Hock Terrine with Red Onion Chutney and Toasted Ciabatta with Salad Garnish (GFOR)	£7.25
Homemade Soup of the Day with Chunky Bread (GFOR)	£6.50
Oven Baked Flat Mushroom stuffed with Onion Chutney and Stilton (V) (GF)	£7.25
Beetroot, Pear, Walnut and Goats Cheese Tartlet with Tossed Salad (V)	£6.75
Meat Free Meatballs with a Rich Red Pepper and Tomato Sauce (VE)	£7.25
Homemade Panko Breaded Scotch Egg with Salad and Apple Chutney	£8.50
Deep Fried Halloumi with Sweet Chilli Dip (V)	£7.95
Hot Nachos with Sour Cream, Guacamole, Tomato Salsa and Melted Cheddar	£6.50
Or to Share	£10.00

## FROM THE GRIDDLE

Served with Chips, Flat Mushroom, Tomato and Tossed Salad

### JUDD'S MIXED GRILL

Rump Steak, Chicken, Lamb, Gammon, Judds Sausage, Black Pudding & Onion Rings	£22.95
100z Gammon Steak and Duo of Eggs	£16.00
100z Rump Steak	£19.95
Flattened Chicken Breast with Roasted Asparagus	£16.00
Add a Sauce - Peppercorn, Red Wine and Mushroom or Stilton Cream	£2.50

## MAINS

Goats Cheese and Sundried Tomato stuffed Chicken Breast with New Potatoes and a Chardonnay, and Garlic Cream * (GFOR)	£15.95
Oven Baked Pork Belly Wheel topped with Sage and Onion served with a Rich Thyme and Port Sauce served with Homemade Roast Potatoes * (GFOR)	£16.00
Rosemary and Garlic Marinated Lamb Rump with Minted Crushed Potatoes with a Red Wine Sauce * (GF)	£18.95
Oven Poached Salmon Fillet with a Chorizo and Tomato Sauce served with Crushed New Potatoes, Spinach and Fresh Asparagus (GF)	£16.00
Pan Fried Caramelised Duck Breast on a Bed of Crispy Cabbage and Bacon, Hasselback Potatoes and a Rich Cherry and Hoisin Sauce (GFOR)	£20.00
Chicken Pesto and Red Pimento Cream with Tossed Tagliatelle	£15.00

## Vegetarian

Cauliflower, New Potatoes, Spinach and Mushroom Bake with Crusty Bread and Salad	£14.95		
Vegetable Wellington with Rosemary Roasted New Potatoes & Red Wine Jus (VE)	£15.95		
Vegan Miso Broth with Ramen Noodles (VE)	£14.00	add Chicken	£3.00
Vegan Meat Balls with a Homemade Tomato Sauce and Tossed Tagliatelle (VE)	£14.50		

## Salads

Fresh Tossed Salad with Tomato, Onion, Cucumber and Pepper in Vinaigrette and served with hot buttered New Potatoes

Hot Honey Roasted Salmon	£15.50
Southern Fried Chicken and Bacon	£13.25
Ham and Boiled Eggs	£13.00
Beetroot, Walnut, Apple and Goats Cheese	£12.00
Ham and Cheese Ploughmans	£12.00

### SUNDAY ROAST

12PM - 3PM

ROAST CHICKEN WITH  
STUFFING, ROAST  
POTATOES, YORKSHIRE  
PUDDING, RICH GRAVY  
£15.95  
AND A SELECTION OF  
VEGETABLES

## Burgers (GFOR)

(served in a Bun, with Tomato, Lettuce & Chips)

Cheese and Bacon Gourmet Beef Burger with Tomato Relish	£14.00
Stilton, Bacon, Mushroom and Onion Gourmet Burger with Tomato Relish	£16.00
Southern Fried Chicken Burger with Melted Cheddar and Mayonnaise	£14.00
Double Vegan Burger with Flat Mushroom, Beetroot and Mayonnaise (VE)	£14.00

## Pub Classics

Deep Fried Panko Coated Cod Fillet with Lemon Tartare, Chips & Peas	£16.50
Cheesy Mash topped Cottage Pie with Peas and Gravy	£13.25
Homemade Lasagne with Tossed Salad and Chips	£13.25
Scampi, Chips, Peas, Tartare and Lemon	£15.00
Trio of Sausage and Mash with Rich Gravy and Peas	£13.00

## DESSERT

Banana Biscotti and Caramel Topped Vanilla Cheesecake	£7.00
Rich Chocolate Truffle Torte with Fresh Raspberries	£7.00
Cheese and Biscuits with Fruit and Chutney	£9.95
Homemade Bread and Butter Pudding with Custard	£7.00
Black Forest Mousse Romance with Pouring Cream	£7.00
Apple Crumble with Blackberry Crumble Ice Cream	£7.00
Trio of Mixed Sorbet or Ice Cream	£7.00
White Chocolate, Strawberry Scone Afternoon Tea Ice Cream Sundae	£8.50
Mint and Dark Chocolate Ice Cream Sundae	£8.50

WHILST WE TAKE EVERY CARE TO PRESERVE THE INTEGRITY OF OUR VEGETARIAN PRODUCTS, WE MUST ADVISE THAT THESE PRODUCTS ARE HANDLED IN A MULTI-KITCHEN ENVIRONMENT. ALL ITEMS ARE SUBJECT TO AVAILABILITY. WE CANNOT GUARANTEE THAT OUR PRODUCTS DO NOT CONTAIN TRACES OF NUTS AND/OR SEEDS. ALL FISH DISHES MAY CONTAIN BONES. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

PRE BOOKED DINNER BED AND BREAKFAST GUESTS HAVE AN ALLOPANCE OF £25.00 PER PERSON (NOT INCLUDING DRINKS) ANYTHING OVER THIS WILL BE A SUPPLEMENT PAYMENT