

Main Course

Pan fried pork chop 14.50

Colcannon mashed potato, black pudding fritter, apple puree, buttered savoy cabbage & a calvados sauce

Oriental spiced duck breast 17.95

Sesame stir fry vegetables, cashew nut & noodle salad with a chilli & ginger dressing

Pan fried garlic & rosemary chicken supreme 14.95

Mushroom, smoked bacon & spinach pappardelle pasta in a herb oil

Tandoori spiced loin of cod 16.50

Served with pilau rice, seafood samosa & a medium curried coconut sauce

Oven roasted shoulder of lamb 16.25 (NGCI)

Tomato & olive ratatouille, new potatoes & redcurrant gravy

8oz rib eye steak (21 day matured) 18.95 (NGCI)

Served with mushroom, tomato & hand cut chips

Sauces: peppercorn, creamy stilton or garlic butter 1.95

8oz sirloin steak (21 day matured) 19.25 (NGCI)

Served with mushroom, tomato & hand cut chips

Sauces: peppercorn, creamy stilton or garlic butter 1.95

Chefs steak & ale pie 13.95

Slow braised beef in suet pastry, mashed potato, seasonal vegetables & a rich gravy

Beer battered fillet of fish 12.95

Deep fried in our homemade crispy beer batter, hand cut chips, mushy peas & tartare sauce

Sweet potato, chick pea & red pepper curry 13.25 (V)

Medium spiced, Indian spiced rice, onion bhaji & naan bread

Add chicken or prawns for 2.00

Asparagus, pea & mint risotto 12.95 (V)

Herb oil, garlic ciabatta & vegan cheese shavings

Homemade Burgers

Foxy steak burger 13.25

Topped with mature cheddar, crispy bacon, gem lettuce & tomato. Served with hand cut chips, coleslaw & salad

Southern fried chicken burger 12.95

Chipotle mayonnaise, gem lettuce & tomato. Served with hand cut chips, coleslaw & salad

Trio of mini burgers 15.25

Steak & cheddar, battered fish & tartare, southern fried chicken. Served with French fries, coleslaw & salad

Vegetarian burger 12.95 (V)

Portobello mushroom, halloumi, onion chutney, tomato & gem lettuce. Served with French fries, coleslaw & salad garnish

.....