

Main Course

Braised belly pork 15.95

with pulled pork & sage croquette, roasted root vegetables and a cider sauce

Herb crusted lamb rump 17.50

Dauphinoise potatoes, roasted vegetables and a redcurrant & rosemary sauce

Pan fried chicken breast 13.95 (NGCI)

Fondant potato, wilted kale and a wild mushroom & chestnut mushroom sauce

Pan fried sea bass fillet 16.45

Sesame stir fried vegetables, bean sprouts, egg noodles and a ginger & chilli dressing

Sweet potato, aubergine & chickpea curry 13.50 (V)

Pilau rice, naan bread, poppadum & mango chutney

Add chicken or prawns for 2.00

8oz rib eye steak (21 day matured) 19.95 (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 14.95

Slow braised beef in suet pastry, hand cut chips, roasted vegetables & a rich gravy

Beer battered fillet of fish 13.95

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

Chicken, king prawn & chorizo jambalaya 15.50 (NGCI)

Medium spiced with red peppers and garden peas

Traditional Cumberland sausage 13.95

Crispy bacon, buttery mashed potato, onion gravy & braised red cabbage

Ricotta cheese & spinach tortellini 12.95 (V)

Roasted cherry tomatoes, ratatouille sauce, parmesan & garlic bread

Homemade Burgers

All served with coleslaw, hand cut chips & salad

Foxy steak burger 13.25

Topped with mature cheddar, crispy bacon, gem lettuce & tomato

Southern fried chicken burger 12.95

Chipotle mayonnaise, gem lettuce & tomato

Trio of mini burgers 15.25

Steak & cheddar, battered fish & tartare, southern fried chicken

Vegetarian burger 12.95 (V)

Portobello mushroom, aubergine, tomato & goats cheese

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