



Menu

Nibbles

Bread with English rapeseed oil and balsamic vinegar	£3
Olives	£3

Starters

Garlic Breaded Mushrooms – Deep fried, breaded chestnut mushrooms with blue cheese mayo	£6
Soup of The Day – With warm sourdough bread	£5
Scotch Duck Egg – Soft boiled duck egg, wrapped in sausage meat and black pudding, breaded and deep fried with Charlie's chutney	£6
Pork Belly Bits – Slow cooked pork belly, honey & mustard glaze with apple sauce	£6
Smoked Salmon & Crayfish Tails – A platter of smoked salmon & crayfish tails dressed with Marie rose sauce, mixed leaf	£7

Mains

10oz Sirloin - Grilled steak with confit vine tomatoes, sautéed chestnut mushroom, onion rings, hand cut chips and a red wine sauce	£21
The Ashill Burger – Grilled beef burger topped with smoked cheddar In a sourdough bun, with tomato chutney, garlic mayo, leaf and tomato, served with chips and red slaw	£12
Fish & Chips – Beer battered fish & chips with homemade mushy peas & tartare sauce	£12.50
Lamb Shank – Slow roasted lamb shank with creamed carrot & swede mash, glazed green beans and lamb jus.	£16
Steak & Ale Pie – Homemade local steak & ale pie with mashed potato & seasonal vegetables	£13
Calves Liver – Pan seared calves liver & bacon, English mustard mashed potato, silver skin onions, seasonal vegetables and red wine jus	£14
Roasted Plaice Fillet – Roast plaice fillet wrapped in prosciutto on a pea & spring onion risotto topped with a pesto dressing	£14
Homemade Tart – Vegetable tart of the day with sautéed new potatoes and seasonal vegetables	£12
Pork Belly – Slow cooked and pressed belly of pork with dauphinoise potatoes, braised red cabbage, seasonal vegetables and red wine jus	£14
Spinach, Mushroom & Cherry Tomato Risotto – In a roast pepper & tomato sauce, topped with parmesan and herb dressing	£12

For any allergen information please ask a member of staff