

PUDDINGS

Sticky Toffee Pudding **8.50** (V)
Vanilla ice cream

Apple & Winter Berry Crumble **8.50** (V)
Vanilla custard

Warm Belgian Chocolate Brownie **8.50** (V)
Chocolate sauce, vanilla ice cream

Oreo Cheesecake **8.50** (V)
Chocolate crumb, chocolate sauce

White Chocolate & Passionfruit Mousse **8.50** (V)
Berry coulis

Café Affogato **5.50** (V)
Home-made vanilla ice cream, double espresso coffee, add your choice of liquor **2.00**

Chef's Cheese Selection **12.00** (V)
Ask your waiting team for chef's current selection of cheese.
Choose your favourite three cheeses, crackers, grapes, apple, balsamic onion chutney

Or "a nose" of cheese, crackers & a 50ml glass of port **7.00**

ICE CREAMS AND SORBETS

Selection of Home-made Ice Cream & Cookie **7.50** (Choose 3 scoops) (V)
Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream
Please ask for today's sorbet selection

DESSERT WINE

Garonelles Sauternes, France – 125ml – / **9.50** 375ml – **27.00**

AFTER DINNER DRINKS

Irish Coffee – Jameson's Whiskey **8.00**

French Coffee – Courvoisier Brandy **8.00**

Baileys Cappuccino **8.00**

Laced Hot Chocolate – Bailey's, Spiced Rum or Cointreau **8.00**

HOT DRINKS

Americano **3.70**

Cappuccino/Latte/Flat White **3.90**

Mocha/Hot Chocolate **4.00**

"Hatch" Hot Chocolate with whipped cream & marshmallows **4.50**

Extra Shot/Decaf/Oat Milk/Soya Milk **0.50**

Selection of Teapig Teas **3.50**
Everyday brew, earl grey strong, apple & cinnamon tea, chocolate flake tea, mao feng green tea, peppermint leaves, lemon & ginger, chamomile flowers, superfruit, liquorice & peppermint, chai tea, honeybush & rooibos

STARTERS

Soup of the Day **7.50** (V)
Home-made bread

Smoked Applewood Arancini **8.00** (V)
Balsamic onion chutney

Whole King Tiger Prawns **8.50**
Garlic chilli butter, grilled toast

Chicken Liver Pate **8.50**
Fig chutney, grilled bread

Cauliflower Fritters **8.00** (V)
Coconut & herb dressing, pomegranate coulis

Smoked Salmon & Dill Fishcake **8.00**
Poached egg, lemon & caper mayo

SHARERS

Home-made Bread & Olives **7.50**(V)
Olive oil, balsamic vinegar, roasted garlic

Baked Camembert **15.00** (V)
Crudities, chilli honey, toasted focaccia

Winter Flat Bread **10.50**
Garlic, mushrooms, mozzarella, truffle oil

Garlic Pizzette **8.00** (V)
Rocket, shaved parmesan

SUNDAY ROASTS

Slow Roasted Pork Loin **18.50**
Crackling

Vegetable Wellington **16.50** (V)
Please ask what today's
wellington is

Add pigs in blankets **4.50**
Add cauliflower cheese **4.50** (V)
Sage & Onion Stuffing **4.50**

All our roasts are served with
olive oil roasted potatoes,
seasonal vegetables & a
Yorkshire pudding

Trio of Roasts **21.50**
Rare striploin of beef, roasted
pork loin and shoulder of lamb

28 days dry aged Striploin Beef **20.50**
Cooked rare

Shoulder of Lamb **19.50**

Roasted Half Spring Chicken **18.50**
Lemon & garlic marinade

MAINS

Cider Battered Fish & Chips **17.50**
Twice cooked chips, mushy peas,
tartare sauce, lemon wedge

Slow Cooked Steak Chilli **16.50**
Cool ranch sauce, steamed rice,
tortilla chips

Hatch Salad **12.00**
Baby gem lettuce, anchovies,
soft boiled egg, croutons, parmesan,
house dressing
Add: Grilled halloumi,
or chicken **4.50 each**

Fisherman's Pie **17.00**
Smoked haddock, salmon, cod,
cheese & chive mash top, cabbage

Catch of the Day **20.00**
Garlic lemon & caper butter,
roasted new potatoes, samphire grass

Cumberland Sausages & Mash **17.00**
Pickled onion rings,
ale gravy

SIDES

Cabbage, leeks & Peas **4.50** (V)

Pickled onion rings **4.50** (V)

Side salad **4.00** (V)