



Dairy Free A la carte menu

Kitchen Nibbles

- Mixed olives v 3.00
- Crackling and apple sauce 3.00
- Crispy prawns, chipotle mayonnaise 3 for 4.50 6 for 7.50 9 for 11.95
- 8 mini hot chorizo picante 3.95

Starters

- Soup of the day bloomer bread v 5.95
- Marinated heritage tomato quinoa, balsamic, rocket, dressing 7.25
- Oak smoked salmon, shaved fennel, capers, cucumber dill, lemon
Starter 7.95 Main size 14.95 with a house salad
- Hand picked ham hock, sweet piccalilli mayonnaise, pickled shallot, egg and
cress salad 6.50
- Garlic chilli king prawns, tomato fennel ragu, rocket, lemon
5 prawns 7.95 10 prawns 15.95

Main meals

- Slow cooked maple glazed pork belly, barbeque bean casserole, roasted gem,
chipotle rosti chips 16.95
- Poached and grilled chicken breast, greens, new potatoes, pearl barley
vegetable broth 16.95
- Pan fried stone bass, warm basil infused summer vegetables, green salad 16.95
- 10oz Rib -eye Steak, balsamic glazed baby onions, garlic mushrooms, vine on
cherry tomatoes, proper chips 23.50
- Pappardelle pasta, minted peas, broad beans, asparagus, roast garlic v 14.50

On the side 3.95 each

- Proper chips v
- Minted new potatoes v
- House salad v
- Chantennay carrots v
- Rocket, balsamic, parmesan salad
- Summer greens, bacon, asparagus 4.75



Classic Pub Menu

Broughton burger, pickle, baconslaw, proper chips 14.50

Beer battered fish of the day, proper chips, crushed minted peas, tartare sauce
,lemon 14.95

English charcuterie platter including pork pie, ham, haslet, warm sausage roll,
piccalilli dip, baconslaw, onion marmalade, bloomer bread 13.50 or 25.00 for 2
sharing

Seafood platter including smoked salmon, smoked mackerel, pickled
cucumber, crispy prawns, salt and pepper squid, lemon mayonnaise, dressed
green salad, granary bloomer 13.50 or 25.00 for 2 sharing

Warm salad of broccoli, wood roasted pepper, spring onion, chicory, rocket,
avocado, lime ginger sesame dressing, toasted almonds v 12.95

Puddings

Sorbet 1.50 per scoop v

Summer berry fruit salad with raspberry sorbet v 4.50

Graham's 10-year Tawny Port 4.50

Cockburn's Special Reserve Port 3.50

Tea & coffee 2.00

Speciality coffee 2.50

Liqueur coffee (priced as taken)

Dessert Wine 18.55 Bottle / 5.20 100ml

Concha y Toro Late Harvest Sauvignon Blanc, Maule Valley Chile

Papaya, peach, apricot and mango combine well with honey and spice on the nose. Very rich but not cloying, shows a nice touch of orange blossom and orange and lemon acidity

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.