

APPETISERS

Soup of the Day

Chefs Baked Focaccia

(V/VEO/GFO)

£8.95

Crispy Duck Leg

Hoisin, Port & Orange Glaze, Dressed Leaves & Melba Toast

£9.25

Ham Hock Terrine

Homemade Piccalilli & Melba Toast (GFO)

£9.25

Classic Prawn Cocktail

Shredded Little Gem, Norwegian Prawns & Marie Rose Sauce, Lemon with Brown Bread & Butter (GFO)

£9.25

Sticky Pear Salad

Sticky Pear, Stilton, Pickled Walnuts and Dressed Leaves

£9.50

Warm Focaccia

Olive Oil & Balsamic Vinegar - Sharing (V/VEO)

£9.95

MAINS

Beef Ragu Cannelloni

Topped with Cheese Sauce & Mature Cheddar, Dressed Leaf Salad, Garlic & Chive Butter Roll

£19.95

Beer Battered Haddock Fillet

Chips, Peas & Homemade Tartare Sauce (or replace the chips with Salad), Lemon Wedge (GFO)

£18.50

Scampi & Chips

Chips, Peas & Homemade Tartare Sauce (or replace the Chips with Salad), Lemon Wedge

£17.95

The Camp Burger

6oz Beef Patty in a Brioche Bun with Red Onion Marmalade, Bacon, Cheddar Cheese, Chips, BBQ sauce & Corn on the Cob (GFO)

£19.50

The Camp Veggi Burger

Portobello Mushroom in a Brioche Bun, with Red Onion Marmalade, Blue Cheese, Chips, Corn on the Cob (GFO/V)

£19.50

Pan Roasted Haddock Fillet

With Tarragon & White Wine Cream Sauce, Pilau Rice (GFO)

£22.95

Supreme of Chicken

With Bubble & Squeak, a rich Red Wine, Redcurrant, Mushroom & Thyme Sauce, Roasted Roots (GFO)

£22.95

Braised Kashmiri Lamb Shank

Pilau Rice, Buttermilk Flatbread, Lime & Coriander

£23.95

10oz Ribeye Steak –

28 day matured Rib eye steak, Grilled Tomato, Peas, Portobello Mushroom, Hand Cut Chip (GFO)

£29.95

Béarnaise Sauce (V/GFO) £4.00

Traditional Steamed Steak & Kidney Pudding

Buttered Mashed Potato, Roasted Roots, Proper Gravy

£22.95

Feta, Courgette, Spinach & Lemon Zest Linguine

Basil Pesto (GFO/V)

£21.50

LIGHT LUNCHES

SANDWICHES

*All sandwiches served on Fresh Brown, White or
Gluten Free bread with Hand Cut Chips (GFO)*

Atlantic Prawn & Marie Rose Sauce	£12.95
Our Own Honey Glazed Ham & Mustard	£11.95
Mature Cheddar Cheese & Tomato (V)	£11.95

TOASTED SANDWICHES

Goats Cheese & Red Onion Marmalade	£12.95
Cheese & our own Honey Glazed Ham	£12.25
Cheese & Tomato	£11.95

WRAPS

White Wrap served with Dressed Salad Leaves

Shredded Duck, Little Gem, Hoisin, Port & Orange Sauce	£13.50
Sausage, Little Gem, Red Onion Marmalade	£13.50

LIGHT LUNCH

Eggs Benedict –Toasted Brioche Bun, Honey Glazed Ham, Poached Egg & Hollandaise (GFO)	
£13.95	
Eggs Avocat –Toasted Brioche Bun, Smashed Avocado, Poached Egg & Hollandaise (V/GFO)	
£14.95	
Large Prawn Cocktail –served with Brown bread and butter (GFO)	
£13.95	

**All the above served between
12 noon and 5.30pm**

CHILDRENS MENU (under 12's)

Pork Sausage

Hand Cut chips & Peas (GFO) £8.95

Linguine Bolognese

Topped with Cheese (GFO) £9.50

Scampi

Hand Cut Chips & Peas £8.95

SIDES

Hand Cut Chips (V/VEO/GFO) £4.50

Loaded Chips, *Cheese Sauce, Bacon Bits and* *BBQ Sauce on the side £7.95*

Seasonal Greens, *Balsamic Vinegar & toasted Pine Nuts (V/VEO/GFO) £4.00*

Mixed Leaf Salad, *Balsamic Dressing (GFO/V/VEO) £4.00*

DESSERTS

Traditional Treacle Tart

Vanilla Ice Cream & Maple Syrup (GFO/V)

£8.50

Brown Sugar Meringues with Sticky Apples and Pears

Piled up with Greek Yogurt, Fruit & Syrup

(GFO/V)

£8.95

Baileys & White Chocolate Bread & Butter Pudding

Flambé Banana & Caramel Sauce (V)

£8.95

Lemon & Lime Posset

Homemade Shortbread (GFO/V)

£8.95

Cheese & Biscuits

Selection Of British Cheeses, Biscuits, Pickled Celery, Homemade Fruit Chutney (GFO)

£10.50

Raspberry Sorbet (GFO) £7.50

Vanilla OR Chocolate Ice Cream £7.25

Vegan Vanilla or Chocolate Ice Cream £7.50