



Platters/Sharers

Antipasti – Spanish cured meats, kalamata figs, olives, local cheddar, dressed salad, focaccia **£16.90**

VG Mezze – Smoked aubergine caviar, beetroot & corn falafels, sundried tomato pesto, olives, harissa red peppers, dressed salad, focaccia **£16.50**

V Bread & Olives **£6.50**

V Garlic bread **£3.95** add toppings for **£1.00** – Cheese, Olives, Sundried tomatoes,

Starters

V Wild mushroom, saffron & blue cheese risotto, crispy poached egg **£8.90**

Harissa calamari & chorizo bruschetta, crispy onions, confit cherry tomatoes **£8.70**

Mains

Roast 28 day dry aged sirloin of beef **£16.95**

Roast locally farmed Old Spot pork **£15.95**

All served with a Yorkshire pudding, parsnip & celeriac puree, roasted carrots, roast potatoes, green veg, crispy onions & red wine jus

VG Lodge nut roast, parsnip & celeriac puree, roasted carrots, roast potatoes, green veg, crispy onions & red wine jus **£15.50**

V Beetroot & corn falafel salad, halloumi, spicy black bean salsa **£15.00**

G Polenta crust seabass, saffron chargrilled fennel, sweet potato, quinoa, pomegranate salad **£18.50**

Grilled Cajun chicken, mozzarella & olive salad **£15.95**

Grilled 10oz Sirloin, portobello mushroom, crispy onions, béarnaise sauce, fries, salad **£25.95**

Green Veg **£3.95**

Chips **£3.75**

House salad **£3.95**

Dessert

VG Apple, walnut & cinnamon strudel, berries, flaked almonds, raspberry & sorrel sorbet **£7.30**

GF Peanut butter & Nutella cheesecake, roasted nut crumb **£7.50**

Sticky toffee pudding, vanilla ice cream, toffee sauce **£7.20**

Selection of cheeses, biscuits, quince jelly, figs **£9.50**

Ice cream & Sorbets **£5.90**