

PECKISH (great for sharing)

Mixed house olives	3.00
Pork crackling with homemade burnt apple sauce	3.75
Artisan bread, herbs de Provence dry salami, Parma ham, hummus dip, sundried tomatoes, mixed olives, olive oil & aged balsamic, cheese straws	8.50
Artisan bread, hummus dip, sundried tomatoes, gruyere black pepper straws, mixed olives, olive oil & aged balsamic	6.50
Garlic bread with parmesan shavings, pea shoots & balsamic dressing	4.95

SMALL PLATES

Today's soup with artisan bread	5.25
Chicken & lemon thyme pate with onion jam & chunky toast	6.20
Breaded brie, spiced fruit & homemade sloe gin chutney	7.25
Smoked haddock fishcakes with applewood cheese topped with a poached egg	6.75
Venison & juniper berry scotch egg, roasted red pepper jus finished with Pea shoots, aged balsamic vinegar dressing	7.50
Smoked salmon, king prawns & Devonshire crab pot with toasted artisan soldiers	7.25

MAINS

Portobello mushroom, halloumi, roasted red pepper burger, giant onion ring Lettuce & tomato with truffle oil crusted potato wedges	12.75
Mixed fish grill, cod, salmon & king prawns drizzled with wild garlic butter served with lemon & dill crushed herb potatoes	16.00
Slow roasted pork belly, champ potatoes, tender stem broccoli & Parma ham Soldiers finished with a pan jus	16.50
Seared duck breast, served with confit duck leg croquettes on a bed of creamed savoy cabbage, finished with a pan jus	17.75
Deep fried haddock, chips, pea puree & homemade tartare sauce	14.00
Lamb rump, rustic fondant potato's, creamed pancetta savoy cabbage red wine reduction	17.00
8oz beef burger topped with cheese, home smoked bacon, crispy onion ring, house burger relish served with truffle oil crusted potato wedges	14.75
Katsu curry, Japanese panko bread crumbed aubergine & sweet potato with plain sticky rice	12.75

Add Chicken 2.50

DESSERTS all 6.50

*Toffee apple bread & butter pudding,
pink lady apples, sultanas in a sticky
toffee sauce served with custard*

*Warm chocolate brownie with caramel
popcorn, chocolate sauce & vanilla
seed ice-cream*

*Raspberry & white chocolate brulee
cheesecake on a butter digestive base
served with prosecco berry compote*

*Sticky toffee & date pudding with
vanilla seed ice-cream*

*Zesty lemon tart with Cornish clotted cream & mixed
berry compote*

*The windmill glory; vanilla seed ice-cream, mixed berries
raspberry jelly, mini marshmallows, topped with whipped cream
& crushed meringue*

*Sticky toffee sundae; vanilla seed ice-cream, mini marshmallows,
crushed meringues, chocolate cornflakes, topped with whipped cream
& wafers*

*Chocolate brownie sundae; vanilla seed ice-cream, mini marshmallows
crushed meringues, brownie pieces, chocolate sauce, topped with
whipped cream & chocolate sprinkles*

CHEESE 7.25

Westcombe cheddar has a complex flavour of citrus notes,
hazelnut & caramel

Cambridgeshire blue mellow creamy and incredibly moreish

*Served with assorted crackers, sorbet black & green grapes,
home made chutney*

