

## To start

Homemade Focaccia with Olives, Balsamic Vinegar & Olive Oil dip	£6
Soup of the day served with your choice of bread	£7
Potted Crayfish served on a bed of Mixed Leaves and Toasted Focaccia (GF Option)	£7
Guinea Fowl, Pistachio and Apricot Terrine with Spiced Pear Chutney & Toasted Brioche (GF Option)	£7
Baked Camembert with honey and Garlic/Rosemary Crostini	£8
Moules Marinière with Toasted Focaccia / Toasted Focaccia and Fries (GF Option)	£8 / £14

## Great Steaks

Chargrilled 8oz Sirloin	£22	Chargrilled 8oz Ribeye	£25
Served with Chunky Chips, Caramelised onions, Cherry Tomatoes, dressed Rocket Leaves and Mushroom, (GF)			

*Sauces: Garlic Butter, Creamy Peppercorn Sauce, Red Wine & Thyme, £3*

## Amazing Mains

The Golden Boar King Beef Burger, Toasted Brioche, Cheddar, Bacon, Onion Ring, Onion Relish and salad served with Chunky Chips <i>Homemade Falafel Patty available (GF, VE)</i>	£16
Cumberland Sausages on Crushed New Potatoes Served with Seasonal Vegetables	£13
Sauteed Mushroom and Roasted Butternut Squash Risotto with crispy Kale and Parmesan <i>Add Chicken £2 (GF)(VG Option)(V)</i>	£13
Golden Scampi Served with Chunky Chips, Garden Peas and Tartare Sauce	£13
Beer Battered Fish & Chips served with Garden Peas and Tartare Sauce	£14
Chicken, Ham Hock & Leek Pie Served with Garlic Crushed New Potatoes, Seasonal Vegetables and a Rich Jus.	£14
Cajun Chicken Burger Served with Coleslaw, Salad and Fries	£14
Homemade Salmon Wellington Served with Boulangère Potatoes and Dill & White Wine Cream Sauce	£16
Beef Brisket Bourguignon served with Root Vegetable Mash and Seasonal Greens (GF)	£17
Lamb Rump Served with Carrot puree, Bacon Dauphinois, Seasonal Vegetables and Rich Jus (GF)	£18

## Side Orders

Chunky Chips / Skin-On Fries	£3	Seasonal Vegetables	£3	Mix Salad	£3
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**FOR FOOD ALLERGIES AND INTOLERANCES**  
(GF) Gluten Free (VG) Vegan (CN) Contains Nuts.

Please speak to a member of our team about the ingredients used in our dishes before placing your order.  
Due to the risk of cross contamination, we cannot guarantee our food is free from all allergens.  
We are delighted to be working with local butchers and feel free to ask the origins of our meat.