

# THE Menu

## **Traditional Sandwiches - Every day from 11am until 10pm**

1½ rounds of freshly made sandwiches prepared with granary or white bread

Egg and cress (v)	£6.95
Tuna and sweetcorn	£7.50
Mature cheddar cheese and pickle (v)	£6.95
Freshly carved marmalade roasted ham, mustard mayonnaise and watercress	£7.95

## **Filled Baps - Monday to Saturday from 11am – 2.00pm & 6pm – 10pm**

Freshly prepared with homemade granary or brioche bap

Crisp bacon and free range egg	£8.25
Vine tomato, field mushroom, grilled halloumi and garlic aioli (v)	£8.25
Fish finger and tartare sauce	£8.50
Chargrilled breast of chicken, avocado, bacon, lettuce and tomato	£12.95
6oz steak burger, smoked bacon, emmental cheese and mustard mayonnaise	£14.95
4oz peppered sirloin steak, caramelized onion, blue cheese and rocket	£12.95
Hand cut chips	£3.50
Shoestring fries	£3.50
Kettle crisps	£1.80

Our Cream Tea and Afternoon Tea are also available every day from 11am – 6pm

**Before ordering please speak to our staff if you have a food allergy or intolerance.**

A 10% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed.

All our prices include vat at the current rate.

Mar 17

CELEBRATE.EAT.DRINK.SLEEP

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**While you wait....**

Marinated mixed olives (v)	£2.15
Homemade crunchy pickled vegetables	£2.15
Homemade garlic focaccia (v)	£3.00
Homemade garlic focaccia with cheese (v)	£3.25
Bread Box Homemade chargrilled sun-blushed tomato focaccia bread, walnut bread and grissini with aged balsamic vinegar and extra virgin olive oil (v)	£3.85

**To Share**

Meat Board parma ham, bresaola, milano, chorizo, marinated olives, red peppers, sun-blushed tomatoes, shaved parmesan, rocket and homemade bread	for 1 £9.95 for 2 £19.50
Fish Board smoked mackerel pate, crab and chilli cakes, deep smoked salmon, fennel Thai slaw, aioli, beetroot relish and homemade bread	for 1 £9.95 for 2 £19.50

**Starters**

Soup of the day Homemade bread	£6.50
Herb crusted goats cheese, pea shoot, spring onion and sun dried tomato truffles Pea shoot salad and balsamic dressing (v)	£7.95
Fresh crab, chilli, lime and coriander cakes fennel Thai slaw, toasted sesame oil, red peppers and sweet chilli jam	£8.15
Slow cooked confit duck salad toasted sesame seeds and coconut & honey dressing	£8.25
Smoked mackerel paté Homemade crunchy pickled vegetables and bread	£7.95
Heritage beetroot house cured salmon Ribbons of cucumber and horseradish salad	£8.15

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## **Mains**

Beer battered locally landed fish of the day hand cut chips, dill pickle, mushy peas and tartare sauce	£15.50
Creamy chicken, leek and mushroom pie buttered mash and greens	£16.50
Pan-roasted breast of free range chicken crème fraiche, green beans, chorizo, cherry tomato and butter bean fricassee	£17.95
Seared duck breast infused with warm spices pan roasted potatoes, celeriac puree and sticky red cabbage	£18.50
Garlic and herb crusted rump of local lamb roasted over rosemary chilli and sweet potato mash, green beans and light lamb jus	£19.95
Pan fried local skate wing new season potatoes, market fresh vegetables and lemon, butter & caper sauce	£17.95
Pontlands salad mixed leaves, peppers, avocado, warm crispy chorizo, paprika infused olive oil and mixed toasted seeds	£12.95
with chicken	£14.95
with crispy duck	£16.95
Charlotte of chargrilled courgette, wild mushroom and ricotta cheese chunky tomato and garlic sauce (v)	£15.25
Well matured steak cooked to your liking	
8oz Sirloin	£22.50
8oz Fillet	£25.50
fat chips and vine tomatoes your choice of green peppercorn sauce or garlic and parsley butter	
add grilled crevette and garlic butter	£4.45
<b>Sides</b>	All £3.50

Tossed green beans  
Sticky red cabbage  
Sweet potato mash  
Hand Cut Chips  
Shoestring Fries  
Fennel slaw  
Mixed Pontlands side salad  
Buttered greens

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## **Desserts**

A trio of miniature hot and sticky desserts £6.95

A trio of miniature chocolate desserts £6.95

Tarte au citron, brûlée crust and raspberry sorbet £6.95

Homemade cheesecake £6.95

Sticky date pudding, black treacle sauce and clotted cream £6.95

Ice Cream and sorbets £6.95

*These desserts and the items within them are made in house and are constantly changing, the staff on duty will be happy to advise you of today's options*

Cheese selection £8.25

home-made chutney, home-made walnut bread, apple, grapes and celery £15.00 to share

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