



RESTAURANT MENU

6.00PM - 9.00PM

TO START

Chef's Homemade Soup of the Day served with warm crusty bread & butter (V) (GFO)

£6.95

Coldwater Prawns bound with cognac Marie Rose sauce served with bread & butter (GFO)

£7.95

Brixworth Pate served with Northampton pickle & melba toast (GFO) £6.95

Vegetable Mezze, hummus, olives, balsamic onions, house roasted vegetables & pitta bread

(V) £6.95

Baked Camembert, onion chutney, rocket salad & warm ciabatta (V) (GFO) £7.95

THE MAIN EVENT

Braised shin of beef, fondant potatoes, crispy onions, seasonal greens, & a red wine sauce (GFO)

£18.95

Rib-eye steak, gastro chips, grilled tomato & mushrooms (GFO) £26.99

(Peppercorn, stilton or bearnaise sauce supplement £1.75)

Pork loin wrapped in prosciutto, mashed potato, green beans & a pan jus (GFO) £17.95

Pan-fried Chicken supreme, creamed savoy cabbage with peas and bacon & new potatoes (GFO)

£16.95

Pan-fried cod loin, parmentier potatoes, kale, and a pesto dressing (GFO) £17.95

Vegan Katsu Curry with vegetable florets and coconut rice (VE) £12.95

SOMETHING SWEET

Bread & butter pudding - custard or vanilla ice cream £6.95

Chocolate & coconut tart with raspberry coulis (VE) (GF) £6.95

Baked cheesecake with forest fruits and strawberry ice cream (GF) £6.95

Chocolate brownie & vanilla ice cream (VE) £6.95

Gallones Ice cream selection (GF) £1.50 per scoop

Vanilla, Chocolate, Strawberry

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free / (GFO) Gluten Free Option Available

Allergen and Dietary Information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.