

EVENING MENU

Served Monday - Saturday 17.00 - 21.00

Starters

Soup Of The Day Served with Rustic Granary Bread (VG) (GF)	4.50
Pan Fried Field Mushrooms in a White Wine and Tarragon Sauce on a Rustic Bread Wedge	5.00
Black Pudding and Apple Stack with Chilli, Rosemary and Apple Sauce	5.95
Rustic Pate with Toasts and Red Onion Marmalade	5.50
Roasted Pear and Pomegranate Salad *vegan	5.50
Open Prawn Cocktail	6.50
Smoked Salmon and Cream Cheese Bonbons with Granary Toast, Leaves and Vinaigrette	6.00

Mains

Pie of the Day with Mash or Chips, Roasted Seasonal Vegetables with Homemade Gravy	10.95
Fish and Chips Served with Mushy or Garden Peas and Homemade Tartare Sauce	9.95
Smoked Salmon and Celeriac Risotto with Italian Salad (VG)	10.95
Tender Pork Belly with Roasted New Potatoes, Chantonnay Carrots, Celeriac Puree, Petit Pois and Black Pudding Topped with Crackling and Cider Jus	13.95
Pan Seared Lamb Rump Served with Buttery Mash, Baby Leeks, Parsnips Roasted Shallots, Wilted Spinach and Mint Gravy	14.95

Italian Chicken Stuffed with Roasted Tomato Pesto Wrapped in Parma Ham on a Bed of Tagliatelle Dressed in a White Wine and Parmesan Sauce	12.95
Roasted Beetroot and Butternut Squash Salad, Dressed Leaves, Cherry Vine on Tomato, Red Onion and Pomegranate	9.95
Wild Mushroom and Truffle Tagliatelle with a Lemon and Herb Dressed Salad *veg	10.95
Shelby Burger, 8oz Lean Beef, Tomato, Leaves, Pickles, Maple Bacon, Bloody Mary Ketchup and Mustard Mayo on a Toasted Bun Served with Fries	11.95
Shelby Vegetarian Burger, Halloumi, Field Mushroom, Cucumber Ribbons , Spanish Salsa, Raita on a Toasted Bun Served with Fries	9.95
Buttermilk Chicken Fillet Burger, Tomato, Leaves, Pickles, Maple Bacon, Bloody Mary Ketchup and Lime Mayo on a Toasted Bun Served with Fries	11.95
Beef Lasagne with Dressed Italian Salad and Parmesan Shavings	10.45
Pan Seared Salmon Fillet with Prawn and White Wine Sauce, Buttered New Potato Wilted Spinach, Petit Pois and Tender stem Broccoli	12.50
From The Grill	
10oz Sirloin Steak Served With Thrice Cooked Chips, Roasted Cherry on Vine Tomatoes and Field Mushroom	15.95
10oz Rib Eye Steak Served With Thrice Cooked Chips, Roasted Cherry on Vine Tomatoes and Field Mushroom	16.95
6oz Fillet Steak Served With Thrice Cooked Chips, Roasted Cherry on Vine Tomatoes and Field Mushroom	21.50

20oz Mixed Grill Comprising of Rump Steak, Gammon, Pork Steak, 2 Sausages, Lamb 16.95
Chop and Pudding Served with Grilled Tomato, Field Mushroom and Thrice Cooked
Chips Finished with an Egg

Gammon, Egg and Pineapple with Hand Cut Chips and Garden Peas 12.95

Sauces For Steak 2.50
Dianne, Pepper, Chimichurri or Blue Cheese

Desserts

Please see our Dessert Board 4.95

Little Adults

Fish Goujons*** 4.95

Chicken Lollipops*** 4.95

Lasagne*** 4.95

Vegetable Pasta with Tomatoes and Tagliatelle 4.95

***Served with a choice of Mash, Chips or Fries. Seasonal Vegetables, Peas or Salad