

## TO START

<b>Roast celeriac &amp; apple soup</b>	£5.95
Celeriac crisp, English butter, Welbeck Sourdough	
<b>Prawn &amp; crayfish cocktail</b>	£6.95
Thousand Island dressing, seeded bread, little Jem lettuce, tomato & cucumber salad	
<b>Mussels cooked in cider &amp; pancetta</b>	£7.50/ 12.95
In cider garlic, shallot, parsley finished with a splash of cream	
<b>Braised chicory &amp; chestnut tart</b>	£6.50
Brandy & roast chestnut caramel, goats' cheese mousse, watercress	
<b>Game terrine</b>	£6.95
Cumberland sauce, charred onions, toasted almonds	
<b>Seafood arancini</b>	£6.50
Deep fried risotto balls, paprika & burnt lemon mayonnaise	

## PUB CLASSICS

<b>Day boat cod chips</b>	£11.95
Beer-battered cod, proper mushy peas, tartar sauce	
<b>Chicken &amp; pancetta Caesar salad</b>	£12.95
Sourdough croutons, little Jem lettuce, anchovy's, Caesar dressing, shaved parmesan	
<b>Ben Marshall's Lincolnshire Sausage</b>	£10.95
Creamed mash, fine beans, red onion marmalade gravy	
<b>Winter vegetable curry</b>	£12.95
Braised jasmine rice, homemade naan, coriander and fresh coconut	
Add chicken £4.95, add shellfish £4.95	
<b>Roast corn-fed chicken</b>	£13.95
Butter bean purée, roast squash, bubble & squeak	

## FROM THE GRILL

(All our steaks hung for at least 28 days and supplied by Ben Marshalls of Doncaster)  
Served with roast garlic, wild mushrooms, peppercorn or truffled blue cheese sauce,  
fries or proper chips, watercress & sun-dried tomato salad

<b>10oz Ribeye</b>	£20.95	<b>20oz T bone</b>	£25.95
<b>10oz Sirloin</b>	£19.95	<b>8oz Fillet</b>	£24.95

## SOMETHING A LITTLE DIFFERENT ....

<b>Whole roast partridge</b>	£16.50
black pudding, roast potatoes, roast baby vegetables, thyme gravy	
<b>Roast hake</b>	£16.95
Braised baby fennel, mushroom ketchup, potted clam sauce, dauphinoise potatoes	
<b>Venison shoulder ragu</b>	£14.95
Tossed through pappardelle pasta finished with parmesan & rocket	

## THINGS TO SHARE

<b>Antipasti</b>	£8.50/£15.95
Cured English meats, olives, sundried tomatoes, chutneys, artichokes, selection Welbeck breads, bocconcini	
<b>Good old English ploughman's</b>	£9.95/19.90
Game terrine, toppings pork pie, honey roast ham, selection of cheeses, Black Sheep jelly, scotch egg, chutneys, selection of Welbeck breads	
<b>fish platter</b>	£21.95.
fish fingers, seafood arancini, prawn & crayfish cocktail, salmon gravlax, marinated anchovies, mussels cooked in cider & pancetta, mushy peas, tartar sauce, proper chips	
<b>Pub favourites</b>	£22.95
2 mini fish 'n' chips, 2 beef sliders, 2 mini steak pies, 2 Ben Marshall's sausages, Mushy peas, jug gravy, brown sauce, tartar sauce, proper chips	

## SUNDAY LUNCH

All our dinners are served with mash potato, roast potatoes, Yorkshire pudding, gravy

With separate seasonal vegetables & cauliflower cheese.

We do serve our beef pink, however if you'd prefer it a little more well done, don't hesitate to ask!

<b>Topside of beef</b>	£11.95
<b>Pork loin</b>	£11.95
<b>Leg of lamb</b>	£11.95

### Sides £2.95

- Pickled onion rings V
- Salt & pepper fries GF
- Proper chips GF
- Olive & artichoke salad GF V
- Seasonal vegetables GF V
- Braised savoy & smoked pancetta GF

If you would like any dietary or allergen advice on anything on our menu, please ask a member of staff. Because of our extensive use of fresh produce, we cannot guarantee that our food does not contain traces of nuts, gluten, & other allergens. Weights are approximate uncooked weights. Wild game dishes may contain shot and small bones & fish may contain bones. As our food is made fresh to order, service time may increase at busier times