

## LIGHTER BITES

### SANDWICHES

*All served on white or multi grain bloomer with salad garnish*

Smoked Applewood cheddar, red onion chutney (v) **£4.95**

Scottish smoked salmon, chive crème fraîche **£5.50**

Free range egg and watercress (v) **£4.95**

Local ham, english mustard **£4.95**

### SALADS

Smoked mackerel Niçoise **£7.00**

Roast butternut squash, feta and bulgur wheat salad (v) **£7.95**

House chicken Caesar (anchovies optional) **£8.95**

### JACKET POTATOES

*All served with a side garnish of salad*

Beef chilli **£6.95**

Baked beans (v) **£6.50**

Cheddar cheese (v) **£6.50**

Tuna **£6.95**

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## DESSERTS

Bread and butter pudding with pouring custard (v) **£4.50**

Passion fruit and white chocolate cheesecake (v) **£4.50**

Sticky toffee pudding, salted caramel sauce and vanilla ice cream (v) **£4.50**

## KEEPING OUR FOOD HERITAGE ALIVE

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information.

(v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

Lunch is served between 12pm and 3pm

## TO SHARE

Selection of warm breads, balsamic vinegar and olive oil (v) **£3.00**

Vegetarian Mezze board

Homemade falafel, grilled halloumi, flat bread, marinated olives,  
houmous and Greek salad (v) **£14.50**

Ploughman's platter

Scotch egg, pork pie, local ham, cheddar, pickle, bread and apple **£11.95**

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## STARTERS

Soup of the day with freshly baked roll and butter **£4.95**

Marinated olives (v) **£2.50**

Pressing of ham hock with watercress, piccalilli and sourdough toast **£5.00**

Bubble 'n' squeak risotto with crispy egg (v) **£5.00/£9.00**

Scottish smoked salmon with herb crème fraîche, capers and granary bread **£6.00**

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## MAIN COURSES

Pan fried sea bass with winter vegetables and clams **£12.50**

Breast of chicken with fondant potato, wild mushroom and leeks **£11.50**

Slow roast belly of pork with creamed potato, apple purée and cider sauce **£12.00**

Linguine Carbonara finished with eggs and parmesan **£9.95**

Linguine finished with eggs, parmesan and peas (v) **£8.95**

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## SIDES

Skin-on chips **£3.50**

Sweet potato fries **£3.25**

Buttered baby potatoes **£3.00**

Seasonal vegetables **£2.50**

House salad **£2.95**

*Nice to know...all our meat comes from Baxters' family butchers 10 minutes away in Clifton; our fish and seafood comes from The Stickleback Fish Company in Hertfordshire, a local independent supplier who sources only MSC certified fish. We grow a range of fruits, vegetables and herbs across the year in our Mill Gardens to use in our Riverside Café. Any extra produce we need is supplied by Alan Wells, our friendly farmer next door.*