

## SHARING DISHES

<b>The Farmyard - Serves 2</b>	<b>£30.00</b>
<i>Crispy Honey Glazed Pork Belly, Sticky BBQ Ribs, Duck Spring Rolls, Sticky Beef, BBQ Chicken Wings, Beef Brisket. House Slaw, Bread, Salad &amp; Dips</i>	
<b>The Reef under The Sea - Serves 2</b>	<b>£30.00</b>
<i>Smoked Salmon, Prawn and Crab Cocktail, Cod Goujons, Wholetail Scampi, Calamari, Garlic King Prawns, Fishcakes Dips, Bread &amp; Salad</i>	
<b>Homemade Battered Halloumi Fries - Serves 2</b>	<b>£8.95</b>
<i>With Dipping Sauces</i>	
<b>A Selection of Breads &amp; Olives - Serves 2</b>	<b>£7.95</b>
<i>Dips and Oils</i>	

## CLASSICS

<b>Fresh Cider Battered Cod and Chips</b>	<b>£14.95</b>
<i>Chips, Garden Peas, Chefs Salad, Tartare Sauce</i>	
<b>Pie of The Day</b>	<b>£13.50</b>
<i>Short Crust Pastry, choice of Chips, Mash or Dauphinoise</i>	
<b>Local Calves Liver</b>	<b>£18.50</b>
<i>Bacon, Black Pudding, Mustard Mash, Shallot Gravy</i>	
<b>Rack of Ribs</b>	<b>£14.95</b>
<i>Sticky Korean BBQ Sauce &amp; served with Fries &amp; Salad</i>	
<b>Homemade Fish Pie</b>	<b>£13.50</b>
<i>Fresh Smoked Haddock, Cod &amp; King Prawns in a White Wine and Garlic Cream topped with Creamy Mash &amp; Farmhouse Cheddar</i>	
<b>Homemade Beef or Vegetable Lasagne</b>	<b>£ 10.95</b>
<i>Chips, Garlic Bread and House Salad</i>	
<b>Wholetail Scampi</b>	<b>£12.95</b>
<i>Chips, Peas, Salad and Tartar Sauce</i>	
<b>Oven Roasted Pork Chop</b>	<b>£16.95</b>
<i>Served with Apple Mash and a Sherry, Mushroom and Onion Cream</i>	
<b>Duo of Minted Lamb Chops</b>	<b>£16.95</b>
<i>Dauphinoise and a Rich Red Wine and Cranberry Gravy</i>	
<b>Chicken Breast</b>	<b>£14.50</b>
<i>Mash Potato, Creamy Pepper Sauce</i>	

## GRILLS

<b>Steaks are from Native Breed Longhorn Cattle and Dry Aged for 30 days.</b>	
<b>All grills come with Chips, Onion Rings &amp; Field Mushroom</b>	
<b>8 oz Beef Fillet Steak</b>	<b>£29.95</b>
<b>10 oz Sirloin</b>	<b>£21.95</b>
<b>10oz Ribeye Steak</b>	<b>£24.95</b>
<b>10oz Rump</b>	<b>£18.95</b>
<b>Mixed Grill</b>	<b>£29.95</b>
<i>Sirloin, Lamb Chop, Chicken, Butcher Sausage, Liver, Pork, &amp; Black Pudding &amp; Fried Egg with Chips Peas &amp; Grilled Tomato</i>	
<b>10oz Gammon Steak</b>	<b>£15.95</b>
<i>Served with 2 Free Range Eggs or Grilled Pineapple</i>	
<b>Add a Sauce £3</b>	
<b>Pepper - Stilton - Diane,</b>	
<b><i>Sherry Mushroom Onion Cream - Drambuie Mushroom Onion Cream</i></b>	

## BURGERS

<b>Blue Bowl Burger</b>	<b>£15.95</b>
<i>Homemade Burger, Cheddar, Mozzarella, Back Bacon, Onion Rings, Red Onion Marmalade Mayo, Chips &amp; Slaw</i>	
<b>Ultimate Smash Burger</b>	<b>£18.50</b>
<i>3 homemade Smashed Patties, each topped with smoked Bacon, Melting Cheese &amp; BBQ Pulled Pork. Topped with Black Pudding and Onion Rings with Chips &amp; Salad</i>	
<b>Rump Steak Burger</b>	<b>£16.95</b>
<i>Cooked to your Liking, Topped with Sauteed Mushrooms &amp; Onions, Melting Stilton &amp; a Red Onion Marmalade Mayo with Chips Coleslaw &amp; Salad</i>	
<b>Mega Burger</b>	<b>£18.95</b>
<i>Beef Burger topped with Sothern Fried Chicken Tenders BBQ Beef Brisket with Melting Emmental &amp; Cheddar Cheese, Onion Rings Sweet Chilli Mayo with Chips and House Salad</i>	
<b>Hunters Burger</b>	<b>£15.95</b>
<i>Panko Breadcrumb Chicken Breast, Bacon, Cheddar, BBQ Sauce, Onion Rings with Chips and Coleslaw</i>	
<b>Halloumi Burger</b>	<b>£13.95</b>
<i>Grilled Halloumi, Hash Brown, Sweetcorn Salsa, Onion Rings, Chips and House Salad</i>	

## STARTERS

<b>Homemade Soup of The Day</b>	<b>£6.00</b>
<i>Warm Foccaccia and Butter</i>	
<b>Homemade Chicken Liver &amp; Brandy Pate</b>	<b>£7.50</b>
<i>Chefs Homemade Pate, Red Onion Marmalade &amp; Toasted Foccaccia</i>	
<b>Creedy Carver Honey Glazed Duck Breast</b>	<b>£9.50</b>
<i>Salad of Bacon &amp; Spring Onion and a Plum Compote</i>	
<b>King Scallops</b>	<b>£11.50</b>
<i>Black Pudding, Bacon, Mushroom &amp; Tarragon Cream</i>	
<b>Seafood Gratin</b>	<b>£8.95</b>
<i>Scallops, Prawns, Cod, White Wine, Garlic &amp; Herb Cream topped with Breadcrumb &amp; Parmesan</i>	
<b>King Prawn Saganaki</b>	<b>£8.95</b>
<i>King Prawns Baked in a Chilli, Garlic and Tomato Sauce topped with Crumbed Feta</i>	
<b>Prawn Cocktail with a Twist</b>	<b>£7.95</b>
<i>Fresh Prawns, Apple &amp; Cucumber bound in a Homemade Marie Rose Sauce Mixed Leaves</i>	
<b>Lightly Dusted Calamari</b>	<b>£8.50</b>
<i>Calamari with a Sweet Chilli Mayonnaise</i>	
<b>Cider Brie Parcels</b>	<b>£6.95</b>
<i>Home Battered Brie Cranberry Mayonnaise and Mixed Leaves</i>	
<b>Sauteed Garlic Mushrooms</b>	<b>£6.95</b>
<i>Filo Basket with Mixed Leaves</i>	
<b>Twice Baked Applewood Souffle</b>	<b>£9.50</b>
<i>Finished in a Cheese Cream with Poached Pear</i>	

## MAIN COURSES

<b>Chef's Beef Fillet Rossini</b>	<b>£26.95</b>
<i>Topped with Field Mushroom, Homemade Chicken Liver Pate, Potato Rosti and a Rich Maderia Sauce</i>	
<b>Local Lambshank</b>	<b>£18.95</b>
<i>Braised in Red Wine, Garlic, Rosemary, Minted Mash and a Rich Red Wine &amp; Cranberry Gravy</i>	
<b>Creedy Carver Duck Breast</b>	<b>£18.95</b>
<i>Red Cabbage, Dauphinoise, Rich Port and Cranberry Jus</i>	
<b>Tipsy Pork Fillet</b>	<b>£18.95</b>
<i>Pork Fillet Flambéed in Calvados, finished in a Cider &amp; Sage Cream Sauce with Dauphinois</i>	
<b>Free Range Chicken Breast</b>	<b>£15.95</b>
<i>Wrapped in Bacon Filled wit a Mushroom Black Pudding and Saige Farce with Dauphinois Potato and a Port and Stilton Cream</i>	
<b>Sea Bass Fillet</b>	<b>£17.50</b>
<i>Gratin Potatoes with a Sundried Tomato and Pesto Cream</i>	
<b>Whole Lemon Sole</b>	<b>£19.95</b>
<i>Mushroom &amp; Tarragon Cream with Crab &amp; Herb Potato Cake</i>	
<b>Salmon Fillet</b>	<b>£14.95</b>
<i>Crushed Buttered New Potatoes, Creamy Herbed hollandaise</i>	
<b>Sea Food Linguini</b>	<b>£16.95</b>
<i>Fresh Scallops, King Prawns, Mussels and Cod, Garlic White Wine and Herbed Cream, Parmesan Shavings an Garlic Bread</i>	
<b>Vegetable Carbonara</b>	<b>£12.95</b>
<i>Tagliatelle with Asparagus, Mushrooms, Broccoli, Spinach in a Garlic Herb, Parmesan White Wine Cream &amp; Garlic Bread</i>	
<b>Spinach, Brie &amp; Mushroom Wellington</b>	<b>£15.95</b>
<i>Creamy Potato &amp; Leeks with Med Veg in a Provencal Sauce</i>	
<b>Grilled Goats Cheese, Med Veg Risotto</b>	<b>£14.95</b>
<i>Balsamic Reduction</i>	

## SIDES

<b>Pub Chips or French fries</b>	<b>£4.50</b>
<b>Dirty Fries</b>	<b>£6.50</b>
<i>Pulled Pork, Shredded Beef Brisket, BBQ Sauce, Cheddar Cheese, Crispy Onions</i>	
<b>Homemade Onion Rings</b>	<b>£3.00</b>
<b>Mac n 3 Cheese</b>	<b>£6.50</b>
<b>Warm Foccacia</b>	<b>£4.95</b>
<b>Seasonal Vegetables</b>	<b>£4.50</b>
<b>Garlic Flat Bread for 2</b>	<b>£5.00</b>
<b>Garlic Flat Bread &amp; Cheese for 2</b>	<b>£6.00</b>