

TAP & RUN



PUB & KITCHEN

Nibbles

- Marinated olives (VG) 3.95
- Chorizo in honey and red wine jus 4.50

Starters

- Homemade soup of the day, warm bread (V/VGA/GFA) 5.75
- Pulled pork & Colston Bassett stilton bon bon, smoked apple puree, pickled beetroot 6.95
- Oak smoked salmon, gin pickles, capers, lemon (GF) 7.50
- Pheasant terrine, pumpkin, pickles girolles, sourdough toast (GFA) 7.50
- Roasted scallops, chorizo cream, bacon jam, garlic aioli (GF) 9.50

Mains

- Beef rump cap, roast potatoes, Yorkshire pudding, roast root vegetables, seasonal greens, gravy 14.95 (GFA)
- Elms Farm dry aged pork loin, roast potatoes, Yorkshire pudding roast root vegetables, seasonal greens, gravy 14.95 (GFA)
- Packington chicken breast, roast potatoes, Yorkshire pudding, roast root vegetables, seasonal greens, gravy 13.95 (GFA)
- Wild mushroom wellington, roast potatoes, Yorkshire pudding, roast root vegetables, seasonal greens, tomato jus 13.50 (V/VGA)
- Pan fried gnocchi, sun dried tomatoes, pesto, camembert, basil (V/VGA) 13.95
- Elms farm 8oz beef burger, toasted brioche bun, smoked applewood cheddar, tomato relish, fries, slaw 14.50
- Beer battered haddock, triple cooked chips, mushy peas, tartare sauce 14.50

Sides 3.95

- Cauliflower cheese
- Sage & onion stuffing
- Pigs in blankets

Desserts

- Warm chocolate brownie, amaretto and black cherry ice cream (V) 6.50
- Rhubarb medley, custard cream, rhubarb ripple ice cream (V/GFA) 6.95
- Apple and damson crumble skillet, crème anglaise (V/VGA) 6.50
- Bluebell Dairy ice creams or sorbets (V/VG) 4.95

We are now only accepting card or contactless payments.

If you have any allergies, please let your server know.

(V) Vegetarian (VG) Vegan (VGA) Vegan Adaptable (GF) Gluten Free (GFA) Gluten Free Adaptable