

Starters

Tempura Battered King Prawns £5.75
with a Homemade Sweet Chilli Dip

Chorizo & Cumberland Sausage Scotch Egg £5.25
cooked fresh and served warm with a Tomato Relish

Classic Prawn Cocktail £5.95
Atlantic Prawns dressed with Marie Rose Sauce,
served with Granary Bread

Deep Fried Breaded Camembert (V) £5.50
served with Homemade Red Onion Marmalade
and Crusty Baguette

Chargrilled Halloumi and Olive Salad (V/GF) £5.25
with a Basil infused Oil

Char-Grilled Steaks (GF)

South Devon Ribeye Steak £18.95
28 Day Matured. 10 oz. Average Uncooked Weight

South Devon Sirloin Steak £18.95
28 Day Matured. 10 oz. Average Uncooked Weight

Served with Hand Cut Chips, Garlic Buttered Field Mushroom,
Roasted Vine Tomatoes and Petit Pois

Add: £1.75
Brandy & Peppercorn Sauce, Roquefort Cream Sauce or Garlic Butter

Desserts

Summer Pudding (V) £5.25
served with a Fresh Fruit Garnish and Cream

Gelato Trio (V/GF) £4.95
Swiss Chocolate, Vanilla and Caramel Ice Cream
with Roasted Mixed Nuts and Chocolate Sauce

Ice Cream Filled Pancake (V) £4.95
served with Chocolate or Butterscotch Sauce
with Roasted Mixed Nuts

Double Chocolate Brownie (V/GF) £5.25
with Vanilla Ice Cream and Belgian Chocolate Sauce

Unfortunately we are not able to offer a full waitress service in the garden.

Our food is Homemade, prepared from fresh ingredients, cooked to order on the premises.

At particularly busy times this could lead to a longer wait than usual.

Main Menu

Fresh Beer Battered Cod £11.95
served with Petit Pois or Mushy Peas, Hand Cut Chips
and Homemade Tartare Sauce

Chefs Homemade Pie of the Day £10.95
served with Creamy Mash, Fresh Vegetables and a Rich Gravy

Piri Piri Chicken (GF) £10.95
Chargrilled Chicken Fillets served with Seasoned Fries,
Dressed Salad, Homemade Coleslaw and Piri Piri Sauce

Homemade Lasagne £10.50
a choice of South Devon Beef in a rich Tomato and Red Wine Sauce
or Mediterranean Vegetable (V)
served with a Dressed Salad or Garlic Bread

Chargrilled Chicken Caesar Salad £10.95
Mixed Salad Leaves in our homemade Caesar Dressing,
with Chicken Breast, Bacon and Croutons, topped with Parmesan

Calves Liver & Smoked Streaky Bacon £12.95
served with Creamy Mash, Fresh Vegetables and a Rich Onion Gravy

Wholetail Breaded Scampi £9.95
served with Petit Pois or Mushy Peas,
Hand Cut Chips and Homemade Tartare Sauce

Home Baked Gammon Ham (GF) £9.50
Great Garnetts Ham with a Sweet Mustard Glaze,
served with 2 Free Range Eggs and Hand Cut Chips

Char-grilled 6 oz. South Devon Beef Burger £9.95
topped with Monterey Jack Cheese, Smoked Bacon, Crisp Lettuce
and a Tomato Relish, served with Fries and Homemade Coleslaw

Our Beef is from South Devon Cattle,
reared at *Corneybury Farm, Buntingford.*

Our Pork and Gammon is naturally reared
at *Great Garnetts Farm, Dunmow.*



Children's Menu

2 Cumberland Sausages
with Fries £5.95

Mac N' Cheese £5.95
made with Mature Cheddar Cheese

Wholetail Breaded Scampi £5.95
served with Fries

Chicken Nuggets £5.95
made with Chicken Breast, served with fries

All served with a choice of Peas or Beans

Baguettes

*Freshly Baked Baguette or Granary Bread served with fries,
Homemade Slaw and salad garnish.*

Mature Cheddar Cheese Salad £5.95

Home Baked Gammon Ham Salad £5.95

Tuna Mayonnaise (Line Caught) £5.95

Cumberland Sausage &
Caramelised Onion £5.95

Char-Grilled Chicken, Smokey Bacon
& Mayonnaise £6.50

Camembert, Smokey Bacon
& Red Onion Marmalade £6.50

Atlantic Prawn Mayonnaise
with Crisp Lettuce £6.95

Freshly Ground Coffee

Tea £2.00

Americano £2.00

Espresso £2.00

Double Espresso £3.00

Latte £2.50

Cappuccino £2.50

Sunday Roasts

Served 12:30pm - 3:00pm

Roasted Pork Loin

Locally sourced from Great Garnetts, Bishops Green

Sirloin of Beef Roast

South Devon Cattle, Corneybury Farm, Buntingford

All served with Roast Potatoes, Fresh Vegetables
with Homemade Yorkshire Pudding and Rich Stock
Gravy.

Booking is Advisable

