

MENU

Starters

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| N'duja Scotch Egg | 7.00 |
| Served with sweet chilli jam | |
| Ham Hock & Leek Croquettes | 6.50 |
| Served with a wholegrain mustard sauce | |
| Panko Coated Brie (V) | 6.50 |
| Served on a bed of caramelised onions and rocket | |
| Salmon Niscoise Salad (GF)* | 11.50 |
| New potatoes, green beans & a soft boiled egg | |
| Smoked Mackerel Paté (GF)* | 8.50 |
| Served with toasted bruschetta | |
| Creamy Garlic Mushrooms (VE)(V) | 7.00 |
| A combination of mixed mushrooms served in a creamy garlic sauce on toasted ciabatta | |
| BBQ Burnt Ends (GF)* | 9.95 |
| Slow cooked BBQ beef brisket, on a bed of sesame slaw | |

Grill

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| Peppered Sirloin Steak 8oz (GF)* | 27.95 |
| Peppered sirloin steak, served with a grilled tomato, tenderstem broccoli, onion rings & hand cut chips & peppercorn sauce | |
| Chicken & Chorizo Skewers | 15.50 |
| Served on a grilled flatbread with a red cabbage slaw and roasted garlic mayo | |
| Smoked Pancetta Cheeseburger | 16.50 |
| Beef & pancetta patty topped with smoked cheddar, tomato, gherkins, salad & bacon jam in a brioche bun, served with hand cut chips, onion rings & salad | |
| Spiced Aubergine Flatbread (VE) | 13.50 |
| Add Halloumi (V) | 3.50 |
| Morrocan spiced aubergine and chickpea stew served on a grilled flatbread with houmous & sesame slaw | |

Nibbles

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| Toasted Balsamic Onion Focaccia with Mixed Olives(V) (VE) | 4.50 |
| Served with olive oil & balsamic vinegar | |
| Hot Honey Halloumi (V) (GF)* | 5.00 |
| Served in a sticky spicy honey sauce | |
| Dinky Sausages | 4.95 |
| Served with Mango Chutney | |

Main Course

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| Pan Fried Chorizo Seabass (GF)* | 19.95 |
| Served with crushed new potatoes, tenderstem broccoli and a chorizo butter sauce | |
| Pickerels Sausage & Mash | 14.50 |
| Local Haddenham caramlised onion sausages, sticky bacon jam kale, mashed potato & red onion gravy | |
| Rosemary Crusted Lamb | 16.00 |
| Roasted cauliflower, crushed peas and parmentier potatoes | |
| Pickerels Pie of the Week | 15.95 |
| Served with a choice of mustard mash or hand cut chips, seasonal vegetables & gravy | |
| Stuffed Pork Tenderloin in a Creamy Whiskey Sauce (GF)* | 18.00 |
| Stuffed with feta & sundried tomatoes wrapped in prosciutto, served with kale & dauphinoise potatoes | |
| Salmon En Croute | 19.50 |
| Salmon supreme & spinach wrapped in puff pastry, served with green beans, roasted new potatoes and a chive hollandaise sauce | |
| Roasted Winter Salad (V) (VE)(GF)* | 13.00 |
| Add Halloumi (V) | 3.50 |
| Roasted carrots, parsnips, brussel sprouts & potatoes with a maple basil dressing topped with pomegranate seeds | |
| Sweet Potato Bhaji Burger (V) (VE) | 12.95 |
| In a brioche bun, tomato, gem lettuce and mango chutney. Served with onion rings & hand cut chips | |
| Butternut Squash Macaroni Cheese (V) | 13.95 |
| Topped with crispy sage | |

* GF* means there are gluten free versions of the dish available upon request. Please make your server aware of any allergens. V is Vegetarian & VE is Vegan.

ME NU

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| New potatoes, green beans & a soft boiled egg | |
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| Served with toasted bruschetta | |
| Creamy Garlic Mushrooms (VE)(V) | 7.00 |
| A combination of mixed mushrooms served in a creamy garlic sauce on toasted ciabatta | |
| BBQ Burnt Ends (GF)* | 9.95 |
| Slow cooked BBQ beef brisket, on a bed of sesame slaw | |

Grill

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| Sweet Potato Bhaji Burger (V) (VE) | 12.95 |
| In a brioche bun, tomato, gem lettuce and mango chutney. Served with onion rings & hand cut chips | |
| Chicken & Chorizo Skewers | 15.50 |
| Served on a grilled flatbread with a red cabbage slaw and roasted garlic mayo | |
| Smoked Pancetta Cheeseburger | 16.50 |
| Beef & pancetta patty topped with smoked cheddar, tomato, gherkins, salad & bacon jam in a brioche bun, served with hand cut chips, onion rings & salad | |
| Spiced Aubergine Flatbread (VE) | 13.50 |
| Add Halloumi (V) | 3.50 |
| Morrocan spiced aubergine and chickpea stew served on a grilled flatbread with houmous & sesame slaw | |

LUNCH

Nibbles

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|--|-------------|
| Toasted Balsamic Onion Focaccia with Mixed Olives(V) (VE) | 4.50 |
| Served with olive oil & balsamic vinegar | |
| Hot Honey Halloumi (V) (GF) | 5.00 |
| Served in a sticky spicy honey sauce | |
| Dinky Sausages | 4.95 |
| Served with Mango Chutney | |

Main Course

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| Salmon En Croute | 19.50 |
| Salmon supreme & spinach wrapped in puff pastry, served with green beans, roasted new potatoes and a chive hollandiase sauce | |
| Roasted Winter Salad (V) (VE)(GF)* | 13.00 |
| Add Halloumi (V) | 3.50 |
| Roasted carrots, parsnips, brussel sprouts & potatoes with a maple basil dressing topped with pomegranate seeds | |
| Salmon, Sweet Potato & Ginger Fishcake | 14.00 |
| Served with beetroot salad, wasabi mayo & chips | |
| Butternut Squash Macaroni Cheese (V) | 13.95 |
| Topped with crispy sage | |

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