

T H E

FUR & FEATHER

STARTERS	Brie bites, onion chutney <i>v gf</i>	8
	Pork, duck & orange pate, sourdough <i>gfa</i>	9
	Prawn cocktail, marie rose, brown bread <i>gfo</i>	10
	Smoked salmon, blini, horseradish crème fraiche <i>gf</i>	11
	Mozzarella & garlic flatbread - <i>to share v</i>	13
PIZZA	Margherita - <i>mozzarella, oregano, tomato v</i>	14
	Veggie - <i>mozzarella, artichoke, red onion, olive v</i>	15
	Pepperoni & nduja - <i>mozzarella, pepperoni, nduja</i>	16
	BBQ chicken & bacon - <i>mozzarella, chicken, BBQ sauce, bacon</i>	16
	Dips - Aioli Blue cheese	2 each
MAINS	Beetroot, lambs leaf, goats cheese & pickled walnut salad <i>gfo</i>	17
	Winter ploughman's - Wensleydale, roasted ham, pork & sage sausage roll, pickled onion, spiced apple chutney, crusty bread, salted butter	17
	Moving Mountains vegetarian burger, fries <i>v</i>	17
	Double patty cheeseburger, coleslaw, fries	17
	<i>add bacon/halloumi/onion rings</i>	2
	Pork cumberland sausages, mash, gravy <i>gf</i>	18
	Breaded scampi, chips, tartare, garden peas <i>gfo</i>	18
	8oz gammon, egg & chips <i>gf</i>	19
	Beef stew, mash, suet dumplings, seasonal veg	19
	Battered haddock, chips, tartare, mushy peas <i>gf</i>	19
	Pies of the day, mash, seasonal greens - <i>please ask our team for daily pies</i>	19
	Pan fried seabass, sautéed new potatoes, tenderstem broccoli, prawn & butter sauce	21
	6oz flat iron steak, fries, garlic butter <i>gf</i>	25
SIDES	Fries <i>gf</i> Chips <i>gf</i> Seasonal greens <i>vg gf</i> House salad <i>vg gf</i> Onion rings <i>gf</i>	5
DESSERTS	Sherry trifle <i>v</i>	9
	Sticky toffee pudding, double cream <i>gf v</i>	9
	Apple crumble, custard <i>v</i>	9
	Chocolate brownie, vanilla ice cream, choc sauce <i>gf v</i>	10
	Cheese plate - <i>cheddar, brie & stilton, chutney, frozen grapes, crackers</i>	12
	Ice cream - vanilla, double choc chip, strawberry <i>gf v</i> rocky road <i>gf v n</i>	2 per scoop